

# The Arizona Room

at the Bright Angel Lodge

## To Start the Evening

Fried Jalapeño and Shrimp Poppers 9.00  
Served with ranch dressing


Pulled Pork Quesadilla 7.75  
A flour tortilla filled with pulled pork, pepperjack cheese, roasted red pepper, fresh avocado and grilled red onion with salsa and sour cream


Indian Garden Crostini 7.75  
Grilled seasonal vegetables topped with melted pepperjack mornay and served on crostini


## Soup and Salad

Roasted Red Pepper Soup with ranch sour cream 4.95

Smoked Corn Chowder with tortilla crisps 4.95

 Arizona Room Dinner Salad 4.95  
A crisp romaine salad with cucumber, onion, grape tomatoes and croutons, served with your choice of dressing

 Arizona Room Caesar Salad 5.95  
Our southwestern spin on a classic Caesar with black beans, fresh corn, tortilla crisps and served with blackened caesar dressing

 Spinach Salad 5.95  
Fresh spinach, shredded jicama, dried apricot and blackened pistachios, topped with cotija cheese and served with a citrus vinaigrette

An 18% gratuity will be added for parties of eight or more.

Children 12 & under may enjoy half portion entrees at a discounted price.

Due to our remote location, a surcharge will be added to each guest check to offset local utility expense.

 Menu items made with sustainable and/or Organic Ingredients



# Chef's Specialties

*All Entrees include Seasonal Vegetables and are served with your choice of Soup, Arizona Room Dinner Salad or Arizona Room Caesar Salad*

## Baby Back Ribs

Select prickly pear or smoky chipotle barbeque sauce,  
served with green chile creamed corn

Half Slab 18.70      Full Slab 25.45

**\*Hand-Cut Pepper Crusted 10oz New York Strip Steak 24.40**  
glazed with a honey balsamic reduction and served with baked potato

**\*Jamaican Jerk Rubbed 10oz Ribeye Steak 23.95**  
Served with cilantro green onion chutney and red beans with rice

 **Grilled Marinated Cilantro Lime Chicken Breast 16.50**  
Served with ancho chile sauce and hominy rice

 **Sautéed Natural Pork Medallions 21.15**  
Served with a dijon molasses sauce and red & sweet mashed potatoes

**\*Mustard Rosemary Prime Rib of Beef with Au Jus**  
Served with buttermilk ranch mashed potatoes  
8 oz. Cut 21.20      12 oz. Cut 25.80

  **Blackened Wild Salmon 20.65**  
Served with an avocado tomatillo salsa and black bean rice pilaf

**\*Filet Mignon 27.50**

Topped with red pepper cream sauce and served with bacon buttermilk ranch mashed potatoes

**\*The Arizona Room Dinner Sampler 25.95**  
A delicious mixed barbeque platter including filet mignon, chicken breast and a quarter rack of baby back ribs, served with a sampling of our Arizona Room BBQ sauces and baked potato

**Roasted Vegetable Enchiladas 14.85**  
Corn tortillas wrap a filling of roasted vegetables and black beans, topped with enchilada sauce, avocado and ancho sour creams and cotija cheese, served with a black bean rice pilaf



This product comes from a fishery which has been certified to the Marine Stewardship Council's environmental standard for a well-managed and sustainable fishery. [www.msc.org](http://www.msc.org)



# Sandwiches

*Served with your choice of French Fries or Sweet Potato Fries*

 \*Half-Pound Bourbon Natural Buffalo Burger 11.75

Topped with monterey jack cheese and a gorgonzola aioli,  
served with lettuce, tomato and onion on a ciabatta roll

Smoked Turkey Breast 9.00

Topped with muenster cheese, lettuce, tomato  
and sage mustard, on a rustique roll

Grilled Portobello Sandwich 7.95

Topped with sliced avocado and grilled onion and  
roasted pepper cream cheese on a rustique roll

# Desserts

Divine Fudge Lava Cake 6.35

New York Style Cheesecake with Prickly Pear Syrup 6.35

Make your dessert à la mode 1.50

Dreyer's Ice Cream 3.95

Vanilla, Chocolate, Strawberry, Mint Chip or Butterfinger Blast

Dreyer's Sherbet or Sorbet 3.95

Rainbow Sherbet, Raspberry or Lemon Sorbet

# Non Alcoholic Beverages

Soft Drinks 2.50

Lemonade or Iced Tea 2.50

Milk or Soy Milk 2.15

Hot Tea 2.60



Green Mountain Shade

Organic Fair-Trade Coffee 2.60

Sparkling Water

Sm 2.10 Lg 5.00

\*Consuming raw or undercooked meats, poultry or seafood may increase your risk of food borne illness, especially if you have certain medical conditions.



# Arizona Room Specialties

## Grand Gold Margarita 7.50

A classic tradition with a grand touch including Hornitos Reposado tequila lime, sweet & sour mix and a splash of Grand Marnier

## Prickly Pear Margarita 7.50

A unique southwestern twist that starts with Hornitos Reposado tequila, prickly pear cactus syrup, lime, Triple Sec and sweet & sour mix

## Cactus Lemonade 6.50

A regional specialty made with vodka, lemonade and a splash of prickly pear syrup this unique favorite compliments the beauty of the blooming prickly pear cactus

## The Kokopelli 7.50

We combine Hornitos Reposado tequila with the flavors of Midori Melon liqueur and cranberry Juice to make this refreshing Arizona Room favorite

## Mexican Coffee 5.25

A blend of tequila, and coffee liquor in our house coffee

## Kaibab Coffee 6.50

The classic duo of Bailey's and walnut liquor in our house coffee

## Colter Coffee 5.25

A blend of brandy and crème de cocoa in our house coffee

## Tennessee Mud 6.50

House coffee, Jack Daniels and Amaretto with a dollop of whipped cream

## Ice Cold Beer

### Domestic Bottled Beers 3.25

Coors Light, Budweiser and Bud Light

### Premium Bottled Beers 4.50

Grand Canyon Sunset Amber Ale, Corona and Heineken

### Draft Beer 10 oz. 3.75 20 oz. 5.25

Grand Canyon Pilsner, Starry Night Stout and Fat Tire

*Legal drinking age in Arizona is 21, proper identification required.*

