


The Arizona Room


at the Bright Angel Lodge

Soups and Salads

Smoked Corn Chowder 4.95
Topped with tortilla crisps

Roasted Red Pepper Soup 4.95
Served with ranch sour cream

 Fresh House Salad 4.95
Served with your choice of dressing

 Arizona Caesar Salad 5.95
Romaine with black beans, corn
and blackened Caesar dressing

Choice of Soup and Salad 9.75


Sandwiches

Includes choice of Side and pickle

Barbeque Pulled Pork Sandwich 8.75
Served on a rustique roll

Shaved Choice Prime Rib Dip 10.50
Topped with melted pepperjack cheese and grilled onion
on a french baguette with au jus

Hot Pastrami Sandwich 9.95
Topped with pepperjack cheese and dijon mustard on rye bread

 Roasted Pistachio Chicken Salad Sandwich 8.75
Served with lettuce and tomato on a french baguette

Smoked Turkey Breast Sandwich 9.00
Served with muenster cheese, sage mustard, lettuce
and tomato on a rustique roll

Grilled Portobello Sandwich 7.95
Served with roasted pepper cream cheese, sliced avocado
and grilled onion on a rustique roll

Half Sandwich with choice of Salad or Soup 9.75
Select from Barbecue Pulled Pork, Shaved Choice Prime Rib Dip,
Hot Pastrami, Roasted Pistachio Chicken Salad,
Smoked Turkey Breast or Grilled Portobello Sandwich

*Southwestern Angus Burger 10.55
A half pound angus beef burger with pepperjack cheese,
fire roasted tomato aioli and green chile guacamole
on a toasted kaiser roll

Sides

Coleslaw
Potato Salad
Fruit Salad

Steak Fries
Sweet Potato Fries

As an extra side 2.50 each

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

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

*Background picture "THE GRANDEST RIDE" ©Tom Brownold Photography (Flagstaff,Arizona)
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Chef's Specialties

Includes choice of soup or house salad and cornbread or biscuit

Arizona Room Barbeque Lunch Sampler 12.00

A tasty mixed grill of chicken breast, pulled pork and 2 baby back ribs, served with a sampling of our Arizona Room BBQ sauces, fries and coleslaw

Roasted Quarter Chicken 10.85

Select your choice of sauce, honey chipotle or prickly pear barbeque, served with green chile creamed corn and hominy rice

Arizona Room Tacos with Lemon Cilantro Sour Cream 10.25

Your choice of pork carnitas or marinated tofu tacos and select either flour, whole wheat or corn tortillas. Tacos are topped with cheddar cheese, shredded lettuce, onion, tomatoes and served with black beans and spanish rice



Garden Ancho Penne 9.25

Penne pasta with an ancho chile marinara with a medley of roasted corn, avocado, red onion, black beans, tomatoes, garbanzo beans and toasted sunflower seeds, and topped with cotija cheese

Desserts

New York Style Cheesecake with Prickly Pear Syrup 6.35

Devine Fudge Lava Cake 6.35

Make it À la Mode 1.50

Dreyer's Ice Cream 3.95

Dreyer's Sherbet or Sorbet 3.95

Beverages

Soft Drinks with Refills 2.50

Lemonade or Iced Tea with Refills 2.50



Organic Fair Trade Coffee or Hot Tea 2.60

Sparkling Water Sm. 2.00 Lg. 5.00

Milk or Soy Milk 2.15

Domestic Bottled Beers 3.25

Coors Light, Budweiser and Bud Light

Premium Bottled Beers 4.50

Grand Canyon Sunset Amber Ale, Corona and Heineken

Ice Cold 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.

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

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



Menu items made with sustainable and/or Organic Ingredients

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