



# Soup & Appetizers

**SOUTHWESTERN CORN CHOWDER or  
ROASTED RED PEPPER SOUP** 4.50

 **COLTER QUESADILLA** 8.95  
Chipotle barbeque chicken, jack and cheddar  
cheeses grilled between two flour tortillas.  
Accompanied by salsa, sour cream and  
guacamole.

**SONORAN STUFFED JALAPEÑOS** 7.25  
Deep-fried spicy jalapeño peppers stuffed with  
cool cream cheese and served with cucumber  
ranch dressing.

**SOUTH RIM SPINACH ARTICHOKE DIP** 6.25  
Served with tri-color tortilla chips


 **SPICY SANTA FE LETTUCE WRAPS** 8.75  
Chipotle seasoned pistachio chicken served with  
crisp lettuce leaves and accompanied by lemon  
lime sour cream.

**BATTERED MUSHROOMS & ZUCCHINI** 6.95  
With serrano chile buttermilk dressing.

**FRESH SALSA WITH TRI COLORED  
TORTILLA CHIPS** 5.55

## Beverages

**SOFT DRINKS** 2.25  
Coke, Diet Coke, Root Beer, Sprite, Lemonade or  
Iced Tea

 **FAIR TRADE ORGANIC  
COFFEE** 2.00

**HOT TEA** 2.00

**GLASS OF COLD MILK** 2.45  
2%, Chocolate or Soy

**CHILLED FRUIT JUICE**  
2.25 small 2.75 large  
Orange, Apple, Grapefruit, Cranberry  
or V8 Tomato

**HOT CHOCOLATE** 2.10


**CAPPUCCINO** 2.90 small 3.40 large


**SPARKLING WATER** 2.00





## Salads

Dressing Selections include Ranch, Thousand Island,  
Bleu Cheese, Caesar, Serrano Grape, Oil & Vinegar or  
Italian Herb Vinaigrette

 **BRIGHT ANGEL HOUSE SALAD** 4.25  
Crisp greens topped with tomatoes, carrot curls,  
onion, cucumber and croutons with your choice  
of dressing (listed above).

 **THE HIKER'S CHICKEN CAESAR** 9.95  
A mixture of crisp romaine, grilled chicken  
breast, cucumber, carrot, onion and tomatoes.  
Tossed in Caesar dressing and sprinkled with  
parmesan cheese.

 **HARVEY'S SPINACH SALAD** 7.95  
A fresh bed of spinach topped with egg,  
tomatoes, sliced fresh mushrooms and  
sunflower seeds. Sprinkled with parmesan  
cheese and chopped bacon. Served with your  
choice of dressing (listed above).

 **KAIBAB COBB** 8.95  
A mixture of tossed greens topped with egg,  
turkey, avocado, bleu cheese, chopped bacon  
and tomatoes. Served with your choice of  
dressing (listed above).

# Arizona Room Selections

For your Bright Angel Dining Experience

Served with your choice of Bright Angel House Salad, Roasted Red Pepper Soup or Southwestern Corn Chowder

## \*MUSTARD ROSEMARY PRIME RIB OF BEEF

Served with baked potato and seasonal vegetables.

8 oz. Cut 21.20    12 oz. Cut 25.80



## TENDER NATURAL BABY BACK RIBS

Your choice of prickly pear or smoky chipotle barbecue sauce, accompanied by your choice of starch and seasonal vegetables.

Half Slab 18.70    Full Slab 25.45



## \*\*BLACKENED WILD SALMON WITH AVOCADO TOMATILLO SALSA 20.65

Served with black bean rice pilaf and seasonal vegetables.



\*\*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. For more information visit: [www.msc.org](http://www.msc.org)

## Harvey Girl® Traditions

Served with your choice of Bright Angel House Salad, Roasted Red Pepper Soup or Southwestern Corn Chowder

### \*HARVEY HOUSE STEAK 14.25

A tender marinated 9 oz. tri-tip steak grilled to order. Served with potato and vegetables.

### INDIAN GARDEN TORTELLINI 12.25

Rainbow tortellini tossed in our rich creamy pesto alfredo sauce, topped with broccoli, roasted red pepper and yellow squash. Served with warm garlic toast.



### CANYON'S FAVORITE NATURAL ROAST PORK LOIN 15.90

Succulent slices of roasted pork loin topped with warm cinnamon apples. Served with rice and vegetables.

### KOLB BROS. 3 CHEESE LASAGNA 10.75

Layers of thick lasagna noodles layered with flavorful marinara, mozzarella, provolone and parmesan cheeses. Accompanied by warm garlic toast.



### THE RIVER RUNNER 12.95

A boneless trout fillet, lightly dusted in seasoned flour and griddled to tender perfection. Served with rice and vegetables.



### SANTA FE SPAGHETTI 10.35

Lots of noodles and four home style meatballs smothered in marinara with parmesan cheese. Accompanied by warm garlic toast.



Menu items made with sustainable and/or organic ingredients

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

# Southwestern Specialties

## TRAILBLAZING FAJITAS 13.60

Your choice of boneless chicken strips or tender strips of steak marinated in southwestern spices, grilled with onion, tomatoes and bell peppers. Includes flour tortillas, guacamole, sour cream, salsa, spanish rice and black beans....served sizzling!

Combination of both chicken and steak 13.60

## SUNSET SOUR CREAM CHICKEN 14.30

Two grilled chicken breasts topped with green chile sour cream and pepperjack cheese and served with spanish rice and black beans. Accompanied by your choice of Bright Angel house salad, roasted red pepper soup or southwestern corn chowder.

## FRED'S TACOS 11.95

Start with your choice of flour or corn tortillas then stuff them full of Mahi-Mahi or marinated tofu. Topped off with cabbage, onion, tomatoes, shredded cheddar and our secret sauce served with spanish rice and black beans.

## Sandwiches

Served with your choice of Coleslaw, French Fries, Vegetable Root Chips or Onion rings.

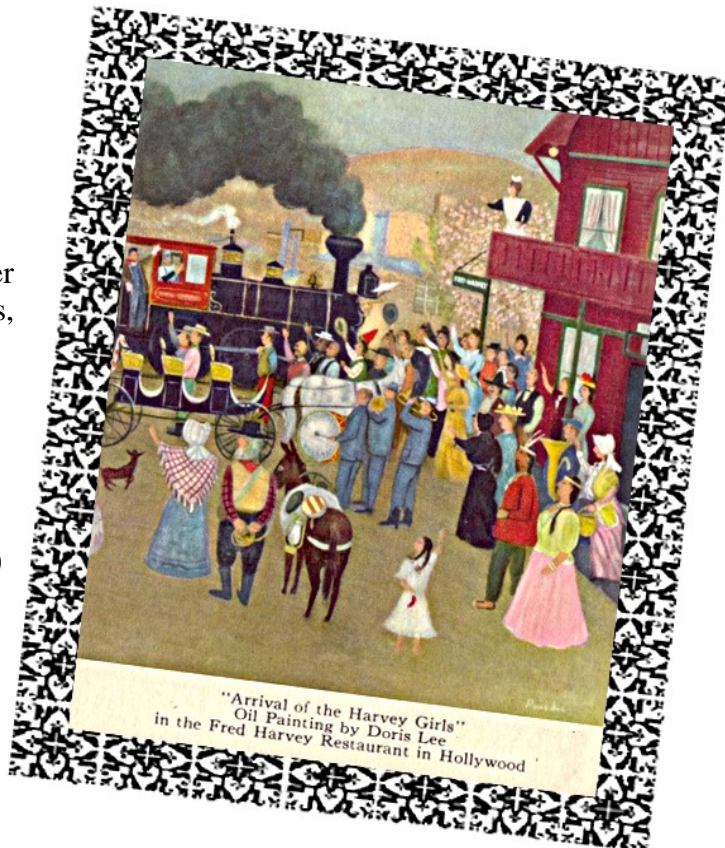
## GRILLED PEPPERJACK CHICKEN MELT 8.55

Grilled chicken breast with sautéed onion and peppers, lettuce, tomato and topped off with melted pepperjack cheese on an onion roll.

## \*SOUTHWESTERN BURGER 10.55

A half pound Angus burger topped with fire roasted tomato aioli, pepperjack cheese and green chile guacamole, lettuce, tomato and onion on a toasted kaiser roll.

*Vegetarian option available*



"Arrival of the Harvey Girls"  
Oil Painting by Doris Lee  
in the Fred Harvey Restaurant in Hollywood

## Desserts

### MONSOON ANGEL FOOD CAKE 3.70

Our angel food cake is served with strawberry compote and topped with a dollop of whipped cream.

### NEW YORK STYLE CHEESECAKE 3.70

A rich and creamy tradition.  
with strawberry or caramel sauce. 4.25

### CHOCOLATE DECADENCE CAKE 3.70

### COLORADO CARROT CAKE 3.70

### WARM APPLE GRUNT 4.20

Warm apple slices in cinnamon sugar and raisins, topped with granola and served with a scoop of Dreyer's vanilla ice cream.

### ASSORTED FRUIT PIES 3.50

Make your pie à la mode 4.75

### A GRAND SCOOP 3.25

Choose from our selection of Dreyer's Grand ice cream flavors including Butterfinger Blast, Mint Chip, Chocolate, Vanilla, Strawberry, Raspberry Sorbet or Rainbow Sherbet.

18% gratuity will be added to parties of eight or more

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



## *Ice Cold Drafts*

### **PREMIUM BEERS**

10oz. 3.75 20oz. 5.25

Starry Night Stout, Samuel Adams Seasonal and Fat Tire

### **DOMESTIC BEERS**

10oz. 2.75 20oz. 4.50

Budweiser and Miller Lite

## *Bottled Beers*

### **PREMIUMS AND IMPORTS 4.50**

Heineken and Corona



### **MICRO BREW BEERS 4.50**

Grand Canyon Pilsner and Grand Canyon Sunset Amber Ale

### **DOMESTIC BEERS 3.25**

Bud Light, Coors Light and O'Doul's

## *Wine Selections*

### **GRAND CANYON PRIVATE LABEL**

5.25 glass 24.00 bottle

Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon

### **GRAND CANYON MILLENNIUM LABEL**

Sparkling Wine 26.00 bottle

### **COLUMBIA CREST GRAND ESTATES**

6.25 glass 27.00 bottle

Pinot Grigio, Merlot, Cabernet Sauvignon

### **EL TOVAR CENTENNIAL PINOT GRIS**

8.00 glass 36.00 bottle

### **EL TOVAR CENTENNIAL PINOT NOIR**

8.50 glass 43.00 bottle



### **SUSTAINABLE NON-BOTTLED WINES**

12.00 half liter 21.00 full liter

Pinot Grigio, Riesling or Shiraz

## *Bright Angel Specialties*

### **ARIZONA SUNRISE 5.25**

A Southwestern favorite! We blend tequila and orange juice with a hint of grenadine to refresh even the weariest of hikers.

### **GRAND GOLD 7.50**

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

### **CANYON BREEZE 5.25**

As cool and refreshing as the South Rim winds. This medley of vodka, cranberry and pineapple juice will uplift your spirits.

### **CACTUS LEMONADE 6.50**

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

### **KAIBAB COFFEE 6.50**

The classic duo of Bailey's and walnut liquor in our house coffee that tastes just right.

### **COLTER COFFEE 5.25**

Nudge some warmth into your day with a blend of house coffee, brandy and crème de cocoa.



Graphics courtesy of Thomas Ratz

Legal Drinking age in Arizona is 21, proper identification required.

Bright Angel Restaurant 2011