

Arizona Room


at the Bright Angel Lodge

Soups and Salads

Smoked Corn Chowder 5.10
Topped with Asiago Cheese and Tortilla Crisps

Roasted Red Pepper Soup 5.10
Served with Ranch Sour Cream

 Fresh House Salad 5.10
Served with your Choice of Dressing

 Arizona Caesar Salad 5.50
Crisp Romaine with Black Beans, Fresh Corn and Blackened Caesar Dressing

Choice of Soup and Salad 9.95


Sandwiches

Includes Choice of Side and Pickle

Pulled Pork Barbeque Sandwich 8.95
Served on a Rustique Roll

Choice Shaved Prime Rib Dip 10.50
Topped with Melted Swiss Cheese and Grilled Onions
on a French Baguette with Au Jus

Hot Pastrami Sandwich 9.95
Topped with Pepperjack Cheese and Dijon Mustard on Rye Bread

 Southwestern Grilled Natural Chicken Club 10.50
Served with Smoked Gouda Cheese, Bacon, Avocado and Cilantro Lime
Cream Cheese, Lettuce and Tomato on an Onion Roll

Smoked Turkey Breast Sandwich 9.50
Served with Muenster Cheese, Sage Mustard, Lettuce
and Tomato on a Kaiser Roll

Grilled Portobello Sandwich 7.95
Served with Roasted Bell Pepper Cream Cheese, Sliced Avocado
and Grilled Onion on a Rustique Roll

Bourbon Buffalo Burger 11.75
A Half Pound Natural Buffalo Burger with a Rich Bourbon Sauce,
Topped with Monterey Jack Cheese and Gorgonzola Aioli,
Served with Lettuce, Tomato and Onion on a Ciabatta Roll

*Southwestern Angus Burger 9.60
A Third Pound Angus Beef Burger with Pepperjack Cheese, Fire Roasted
Tomato Aioli and Green Chile Guacamole on a Toasted Kaiser Roll

Side Selections

As an Extra Side 2.50 each

Coleslaw
Potato Salad

Curry Carrot Raisin Slaw
Fruit Salad

Steak Fries
Sweet Potato Fries

*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 Basket of Tri-Color Chips and House Made Salsa

Arizona Room Barbeque Lunch Sampler 10.95

A Tasty Mixed Grill of Natural Chicken Breast, Pulled Pork and Two Baby Back Ribs,
Served with French Fries and Coleslaw and Your Choice of Arizona Room Barbeque Sauces

Roasted Quarter Chicken 10.50

Select your Choice of Honey Chipotle Barbeque Sauce or Prickly Pear Barbeque Sauce,
Served with Vegetable du Jour and Mexican Rice

Arizona Room Tacos with Lemon Cilantro Sour Cream 9.95

Your Choice of Pork Carnitas or Marinated Tofu Tacos with Choice of Flour, Whole Wheat or
Corn Tortillas, Topped with Shredded Cheddar Cheese, Lettuce, Onion, and Tomato.
Served with Black Beans and Mexican Rice

Creamy Pasta Primavera 9.25

Penne Pasta Tossed in a Roasted Tomato Alfredo Sauce with Zucchini,
Onion, Tomato and Yellow Squash, Served with Parmesan Cheese

Desserts

New York Style Cheesecake
with Prickly Pear Syrup 6.35

Divine Fudge Lava Cake 6.35
Make it À la Mode 1.75

House Made Peach Blackberry Streusel Pie 6.35

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

Beverages

Soft Drinks with Refills 2.65

Lemonade or Iced Tea with Refills 2.65

 Organic Shade Grown Coffee or Hot Tea 2.65

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