

Arizona Room

in the Historic Bright Angel Lodge

Soups & Salads

Housemade Black Bean Soup 5.30
served with Crema

Arizona Chicken 5.00
& Wild Rice Soup
served with a Jalapeno Blue Corn Muffin

Market Salad 5.95
Organic Greens, Heirloom Cherry Tomatoes,
Sliced Cucumber, Spiced Pecans, Aged Cheese
& Lime Vinaigrette Dressing

Arizona Room Caesar Salad 6.45
Romaine, Black Beans, Fresh Corn, Julienne
Tortillas & Blackened Caesar Dressing

Sublime Spinach Salad 6.95
Fresh Spinach, Spiced Pistachios, Dried Cranberries, Cotija Cheese, Jicama & Raspberry Vinaigrette Dressing

Soup & Salad Combo 10.95
A Cup of Soup and choice of Market, Arizona Room Caesar or Sublime Spinach Salad

Arizona Room Chicken Caesar 12.65
Romaine, Grilled Chicken, Black Beans, Fresh Corn with Tortillas & Blackened Caesar Dressing

Chef's Specialties

Grand Canyon Favorites

Bison & Arizona Beef Chili 8.50
with Black Beans

Heritage Tacos 9.95
White Corn Green Chile Tortillas, Pork Carnitas
Agave Citrus Chicken, Jalapeno Lime Slaw
Avocado Cream & Roasted Tomato Salsa

Entrees from the Orchard

Oven Roasted Vegetable Enchilada
10.50
Sweet Potato, Zucchini & Mushrooms
Smoked Chile Rojas Sauce, Corn Tortillas

Oven Roasted Native Squash
10.95
Zucchini with Grain & Heirloom Bean Stuffing
Fire Roasted Corn Salsa & Chipotle Crema

Entrees from the Grill

choice of two sides

Agave Citrus Marinated Chicken 13.50
Boneless Chicken Breast
Grilled Pineapple Tomatillo Salsa

Baby Back Ribs 18.95
Half Rack with Prickly Pear BBQ Sauce

Sides

Kettle Beans, Fries, Wild Rice & Grain Pilaf, Fresh Fruit Salad or Chef's Choice Fresh Vegetable

Additional Sides 2.65

Ask your server about our Gluten Free Options

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

Sandwiches

choice of one side

Smoked Turkey Breast 9.95

with Cream Cheese & Bacon, Lettuce, Tomato
& Cranberry Relish on a Kaiser Roll

***Southwestern Angus Burger 10.75**

A Third Pound Burger with Pepperjack Cheese, Fire Roasted Tomato Aioli
& Green Chile Guacamole on a Toasted Kaiser Roll

Smoked Salmon BLT 10.45

House Smoked Salmon with Bacon, Lettuce, Tomato & Pesto Aioli on Sourdough Bread

Desserts

Make any Dessert A'la Mode 2.75

Arizona Style Cheesecake 6.50

with Prickly Pear Syrup

Housemade Peach Blackberry Streusel Pie 6.95

Carrot Cake 6.50

Ice Cream 4.25

Housemade Espresso Brownie 5.95

Sherbet 4.50

with Chocolate Sauce & Whipped Cream

Beverages

Soft Drinks, Lemonade or Iced Tea 2.90

Sparkling Water 5.00 liter

100% Rainforest Alliance Coffee or Hot Tea 2.70

Milk or Soy Milk 2.75

The Arizona Room proudly supports local farmers & businesses

Local Alternative, Flagstaff

Eurofresh Farms, Wilcox

Red Bird Organic Chicken, Phoenix

JBS Arizona Grown Beef, Tolleson

Shamrock Farms Dairy, Phoenix

Ramona Farms, Sacaton

Todd's Soups & Dressings, Tolleson

Hickman's Family Farms, Eggs, Buckeye

Farm Fresh Company, Phoenix

Miedema Produce, Surprise

Wholesum Harvest Produce, Nogales

Navajo Agricultural Products Industry, Farmington, NM

Wholesome Bakery, Phoenix

Klein Pickles, Phoenix

Arizona Stronghold Winery, Camp Verde

Carlson Creek Winery, Wilcox

Grand Canyon Brewing, Williams

Thumb Butte Distillery, Prescott

Desert Diamond Distributor, Kingman

Arizona Distillery, Tempe

Tortilla Lady, Flagstaff

SCA Paper, Belmont

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

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

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