



WELCOME TO THE HISTORIC HARVEY HOUSE CAFÉ AT THE BRIGHT ANGEL LODGE



Our Dining Philosophy

At Grand Canyon National Park Lodges, we believe that increasing the sustainability of natural systems is not just good business, it is the right thing to do. The Majority of our menu items feature sustainable ingredients, and in many cases are locally sourced. Sourcing locally along with recycling, composting and water management are a few of the ways we try to do our part to reduce the effects of global warming.

We are also committed to providing our guests with a variety of options to help promote a healthy lifestyle. Throughout the menu you will find calories, sodium, & fat nutritional information.

STARTERS & SOUPS

HOUSE MADE TORTILLA SOUP Vegetarian & Gluten Free	5.45
Soup of the Day	5.65
SONORAN STUFFED JALAPEÑOS Deep Fried Jalapeño Peppers Stuffed with Cream Cheese, Served with Ranch Dressing 413 calories 1355 mg sodium 23.2 g fat	8.50
GUACAMOLE MONTEREY Featured on the 1980's El Tovar Dining Room Menu Served with Tortilla Chips 754 calories 1269 mg sodium 45 g fat	7.00
SALADS	
HARVEY HOUSE Romaine Lettuce garnished with Roasted Beets, Carrots, Cucumber, & Pumpkin Seeds with Lime Vinaigrette 119 calories 75 mg sodium 6 g fat	5.60
THE HIKER'S CHICKEN CAESAR A Blend of Crisp Romaine Lettuce & Grilled Chicken Breast Tossed in Caesar Dressing Sprinkled with Parmesan Cheese & Croutons 447 calories 1066 mg sodium 26 g fat	13.70
SUPAI SALAD Tuna Salad Served Over Tomatoes on a Bed of Spinach with Spiced Pecans & Dried Cranberries 373 calories 1423 mg sodium 26.3 g fat	10.55
BRIGHT ANGEL PROTEIN BOWL A Blend of Five Whole Grains (Quinoa, Millet, Kaniwa, Amaranth & Teff) with Blackened Chick Peas, Diced Carrots, Brussels Sprouts, Roasted Parsnip, Sliced Avocado, Pumpkin Seeds with Lemon Tahini Dressing 505 calories 1372 mg sodium 27.4 g fat	11.85
Children 12 & under may enjoy half portion entrees at a discounted price.	

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







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SANDWICHES

Served with your Choice of Side Salad, Steamed Vegetables, Fresh Fruit Salad, Root Vegetable Chips, Sweet Potato Wedges, or French Fries

PONDEROSA CHICKEN CLUB Appeared on the 1938 El Tovar Dining Room Menu Grilled Chicken & Bacon, Cheddar Cheese, Lettuce, & Tomato on a Brioche Roll with Dijon Mustard 601 calories 654 mg sodium 33 g fat	11.55
CANYON GRILL Turkey Breast, Ham, Swiss Cheese, Cheddar Cheese, Dijon Mustard Served on Sourdough with a Garnish of Lettuce, Tomato, Onion & Pickle 859 calories 2587 mg sodium 30 g fat	11.30
BRIGHT ANGEL REUBEN Corned Beef, Sauerkraut, Swiss Cheese, & Russian Dressing on Marbled Rye 1027 calories 2587 mg sodium 67 g fat	11.60
SONORAN VEGGIE QUESADILLA Portabella Mushroom, Red & Green Peppers, Red Onion, Tomato, Monterey Jack Cheese in a Whole Wheat Tortilla accompanied with a side of Salsa, Sour Cream, Guacamole & Corn Salsa 777 calories 2009 mg sodium 41 g fat Add Chicken 3.80	10.30

Bright Angel Wraps

Served with your Choice of Side Salad, Steamed Vegetables, Fresh Fruit Salad, Root Vegetable Chips, Sweet Potato Wedges, or French Fries

Smoked Salmon	10.85
Honey Smoked Salmon with Spinach, Tomato, Cotija Cheese, & Horseradish Yogurt in a Spinach Tortilla 441 calories 704 mg sodium 18 g fat	
SWEET POTATO SPINACH	9.00
Sweet Potato, Kale, Purple Cabbage, Avocado, Roasted Red Pepper,	

Goat Cheese, & Spiced Pecans Served in a Spinach Wrap 580 calories | 743 mg sodium | 30 g fat











Garnished with Lettuce, Tomato, Onion, & Pickle Served with your Choice of Side Salad, Steamed Vegetables, Fresh Fruit Salad, Root Vegetable Chips, Sweet Potato Wedges, or French Fries Gluten Free Buns Available

BRIGHT ANGEL BURGER One Third Pound Arizona Grown Angus Beef* Served on a Brioche Roll 390 calories 284 mg sodium 19 g fat	11.60
CHEESE BURGER One Third Pound Arizona Grown Angus Beef* Choice of American or Cheddar Cheese Served on a Brioche Roll 504 calories 460 mg sodium 28 g fat	11.80
BACON CHEESE BURGER One Third Pound Arizona Grown Angus Beef*, Bacon, & Choice of American or Cheddar Cheese Served on a Brioche Roll ⁷¹⁵ calories 704 mg sodium 48 g fat	12.15
CHILI BURGER One Third Pound Arizona Grown Angus Beef* & House-made Chili Topped with an Onion Ring and Cheddar Cheese Served on a Brioche Roll 451 calories 538 mg sodium 21 g fat	12.15
BRIGHTY'S TURKEY BURGER One Third Pound Turkey Patty, Avocado, Pepperjack Cheese, & Ranch Dressing Served on a Brioche Roll 480 calories 682 mg sodium 21 g fat	11.35
KAIBAB VEGETARIAN BURGER Vegetarian Tepa, Gluten Free Patty Served on a Brioche Roll 756 calories 715 mg sodium 50 g fat	9.70

TRAIL FAVORITES

PACKER'S STEW IN A SOURDOUGH BOWL House-made Hearty Stew Packed with Tender Beef Tips & a Variety of Garden Vegetables 1006 calories 511 mg sodium 22 g fat	9.85
CHILI CON CARNE Appeared on the 1956 Bright Angel Restaurant Menu Made with Fresh Ground Beef, Plump Red Tomatoes, Beans, Onions, Peppers, Cotija Cheese & a Secret Blend of Spices loaded into a Sourdough Bowl with Crema & Diced Onion 1074 calories 437 mg sodium 28 g fat	9.85
THREE SISTERS CHILI Squash, Corn & Pinto Bean Chili Served in a Sourdough Bowl with Shredded Cotija Cheese & Lime 915 calories 2066 mg sodium 12 g fat	9.85
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Santa Fe DESSERTS Make your Dessert à la mode for an additional 2.75 136 calories 34 mg sodium 7.7 g fat	Santa Fe
HOUSE MADE BREAD PUDDING Appeared on the 1945 Cleveland Union Terminal Café Menu Served with Whipped Topping & Hot Caramel Sauce 480 calories 610 mg sodium 24 g fat	5.25
NEW YORK STYLE CHEESECAKE Appeared on the 1945 Cleveland Union Terminal Café Menu A Rich & Creamy Tradition with Strawberry Compote or Caramel Sauce 800 calories 513 mg sodium 34 g fat Strawberry Compote 108 calories 9 mg sodium 0.05 g fat Caramel Sauce 108 calories 148 mg sodium 0.05 g fat	5.95
CHEF'S CHOICE HOUSE MADE COBBLER Appeared on the 1940 La Posada Menu Ask your server for today's flavor! 270 calories 236 mg sodium 13 g fat	4.75
APPLE PIE Scrumptious Apples in a flaky crust 278 calories 236 mg sodium 13 g fat	4.75
DREYER'S GRAND ICE CREAM, LOW FAT SHERBET, OR SORBET Choose from Peanut Butter Cup, Mint Chip, Chocolate, Grand Vanilla, or Strawberry Ice Cream, or Rainbow Sherbet, Raspberry Sorbet Ice Cream: 272 calories 68 mg sodium 15.3 g fat (Vanilla - not including additional ingredients) Sherbet & Sorbet: 221 calories 26 mg sodium 1.78 g fat	3.75



Ice cold Draft Beer

Make it a Flight of 4 of your favorite Arizona Brews for \$9.00

Premium Di	aft Beers
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16 oz.

\$6.75

Grand Canyon Brewing, Williams, AZ - Pilsner San Tan Brewing Company, Chandler, AZ - Hefeweizen Mother Road Brewing Company, Flagstaff, AZ - Tower Station IPA College Street Brewing Company, Lake Havasu City, AZ - Sweet Devil Stout Lumberyard Brewery, Flagstaff, AZ - Bright Angel IPA Sierra Nevada, Chico, CA, Seasonal - ask your server New Belgium, Fort Collins, CO - Fat Tire Amber Ale Coors Lite Lager 16 oz. \$5.50

BEVERAGES

Chilled Orange Juice	12 oz. 4.00	8 oz. 3.00
CHILLED FRUIT JUICE Apple, Grapefruit, Cranberry, V8, or Tomato	12 oz. 3.75	8 oz. 2.50
100% Rainforest Alliance Coffee		2.80
Black or Herbal Tea		2.80
Cappuccino	double 4.25	single 3.50
Iced Coffee		2.80
SOFT DRINKS Coke, Diet Coke, Root Beer, Sprite, Mr. Pibb, Lemonade, or Iced Tea		2.80
Hot Chocolate		2.80

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