APPETIZER

Fajita Quesadilla \$15.95 Fajita Chicken, Peppers & Onion Sour Cream, Mixed Cheese

Southwest Shrimp Cocktail \$14.95 *GF*Sweet Poached Shrimp, Citrus, Onions, Peppers, Spicy Salsa

Red Rock Wings \$13.95 Sweet Spicy Chipotle Glaze, Celery & Carrots

> Pulled Pork Sliders \$13.95 Petite Buns, BBQ Sauce, Coleslaw

Southwest Queso Cheese Dip \$9.95 GF
Zesty Cheese Dip, Golden Corn Chips

Tres Amigos \$8.95 *VG*, *GF*Golden Corn Chips, Guacamole, Pico de Gallo

THE LIGHTER SIDE

Green Chili Corn Tamale \$20.95 *V*Southwest Rice, Roasted Green Chili
Ranchero Sauce, Cotija Cheese

Southwest Protein Bowl \$17.95 VG
Grilled Tofu or Diced Chicken, Chef's Daily Vegetables
Ancient Grain Quinoa Blend, Chipotle Agave Sauce

Beyond Burger \$15.95 V
(Gluten Free Bun available upon request)
Lettuce, Tomato, Pickle, Onion
French Fries, Side Salad

Canyon Vegan Burrito \$14.95 VG
Sauteed Vegetables, Black Beans, Ranchero Sauce
Spanish Rice, Guacamole

SALAD & SOUP

Add Grilled Chicken for additional \$4.00

Southwest Caesars Salad \$15.95 Romaine, Dried Corn, Black Beans, Tortilla Strips Cotija Cheese, Southwest Caesar Dressing (1/2 Size Side Salad Available for \$8.95)

Harvey House Salad \$13.95 *V*Mixed Greens, Tomatoes, Cucumbers
Carrot, House-Made Citrus Vinaigrette
(1/2 Size Side Salad Available for \$7.95)

Tortilla Black Bean Soup \$9.95 VG

Black Beans, Hominy, Corn
Green Chili, Fire Roasted Tomatoes

BLUE PLATE ENTREES

Spaghetti Western \$16.50 Spaghetti, Meatballs, Zesty Marinara, Parmesan Cheese

> Pot Roast \$24.95 Chuck Steak, Root Vegetables Fresh Batch Mashed Potato, Beef Gravy

> > Fish and Chips \$18.95 Beer Battered Fish, Coleslaw French Fries, Tartar Sauce

*10 oz New York Strip Steak \$48.95 Fresh Batch Mashed Potato, Herb Butter Chef's Daily Vegetables, Beef Gravy

* Pan Seared Salmon \$33.95 *GF*Southwestern Rice, Prickly Pear Compound Butter
Chef's Daily Vegetables

Roasted Chicken Half \$27.95 GF
Fresh Batch Mashed Potato, Herb Butter
Chef's Daily Vegetables

GRAND CANYON
NATIONAL PARK LODGES
XANTERRA TRAVEL COLLECTION®

SANDWICHES & WRAPS

(Udi's Gluten Free Bun available upon request)

* Fred Harvey Double Bacon Cheeseburger \$18.75 Two Patties, Cheddar Cheese, Bacon Lettuce, Tomato, Onion, Pickle, French Fries

> Shaved Prime Rib Sandwich \$20.95 Prime Rib, Brioche, Swiss Cheese Peppers & Onions, Au Jus, French Fries

*1/2 LB Bison Burger \$22.95 Lettuce, Tomato, Onion, Pickle, French Fries

Sonoran Turkey Bacon Wrap \$18.95 Turkey, Bacon, Cheddar, Romaine Tomato, Red Onion, Spicy Ranch, French Fries

BBQ Pulled Pork Sandwich \$16.95 Pulled Pork, French Fries, Coleslaw

Fried Chicken Sandwich \$13.95 Lettuce, Tomato, Onion, Pickle, French Fries

SWEET TREATS

Chocolate Molten Cake \$9.00 V

Apple Crisp with Vanilla Ice Cream \$8.00 V

Cheesecake 9.95 V

Berry or Chocolate Sauce, Whipped Cream

Assorted Ice Cream \$5.95 V

* Consuming raw or undercooked meats, poultry, seafood or eggs may increase yo<mark>ur risk of food</mark> borne illness Especially if you have certain medical conditions.

GF Gluten Free V Vegetarian VG Vegan

Vegetarian and Gluten-free variations are available upon request but we cannot guarantee that meal preparation or meals will be allergen or gluten-free while precautions will be taken.

GRAND CANYON COCKTAIL

Prickly Pear Margarita \$11.00 Tequila, Triple Sec, Prickly Pear Extract

Hermits Manhattan \$12.00 Bourbon, Tempe AZ

Cherry Old Fashion \$12.00 Bourbon, Bordeaux cherry, Bitters, Orange

Seasonal House-Made Sangria \$12.00

The Grand Mimosa \$13.50 Sparkling Wine, Orange Juice

Bloody Mary \$13.50 Spicy Mary Mix, Vodka

GRAND CANYON MULE

Kentucky Mule \$13.00

Maker's Mark Bourbon, Ginger Beer, Lime

Shriveled Apple Mule \$12.00

Jack Daniels Apple, Martinelli's Apple Cider, Ginger Beer, Lime

WHITE WINE

Sparkling Wine, Chandon, Brut (375 ml "Split") \$42
Sparkling Wine, Domaine St Michelle, Brut, WA \$10/\$38
Prosecco, La Marca, Italy \$11/\$42
Pinot Grigio, Grand Canyon Private Label, CA \$9/\$38
Riesling, Firestone, Monterey \$11/\$44
Dayden Rose, Arizona Stronghold, Cornville AZ \$13/\$55
Sauvignon Blanc, Wente, CA \$13/\$52
Sauvignon Blanc, Duckhorn, Napa \$65
White Blend, Conundrum, CA \$11/\$44
Chardonnay, Grand Canyon Private Label, CA \$9/\$38
Chardonnay, J Lohr Arroyo Seco, Monterey \$11/\$48
Chardonnay, Sonoma Cutrer, Russian River Ranches \$64

BEER ON DRAUGHT

16oz Draft Beers \$8.00

Knotty Nut Brown Ale, THAT Brewing Co, Pine, AZ
Prickly Pear IPA, Grand Canyon Brewing Co, Williams, AZ
Prickly Pearadise Cider, 2 Towns Ciderhouse, Corvallis, OR
Horseshoe Bend Pale Ale, Grand Canyon Brewing Co, Williams, AZ
Wheat Ale, Blue Moon Brewing Co, Denver, CO
Sunday Driver, Mother Road Brewing Co, Flagstaff, AZ
Tower Station IPA, Mother Road Brewing Co, Flagstaff, AZ
Pilsner, Grand Canyon Brewing Co, Williams, AZ
Amber Ale, Oak Creek Brewing Co, Sedona, AZ
Kilt Lifter Amber Ale, Four Peaks Brewing Co, Tempe, AZ

16oz Domestic Beers \$7.00

Coors Light Lager, Golden, CO Michelob Ultra, St. Louis, MO

RED WINE

Pinot Noir, Kings Estate, Or (375ml "Split") \$40

Pinot Noir, Cline, CA \$11/\$44

Malbec, Trivento Reserve, Mendoza \$9/\$37

Merlot, Ferrari-Carrano, Sonoma \$14/\$58

Merlot, Oberon, Napa \$74

Cabernet Sauvignon, Grand Canyon Private Label, CA \$9/\$38

Cabernet Sauvignon, Serial Paso Robles, CA \$14/\$56

Cabernet Sauvignon, Arizona Stronghold, Cornville AZ \$14/\$58

Cabernet Sauvignon, Rutherford Hill, Napa \$130

12 oz Canned Beer \$7.50

Modelo Especial Mexico
Hazy IPA Jack Wagon Historic Brewing Co Flaggstaff AZ
Coors Light Lager, Golden, CO

Alternative Canned Spirits \$6.00

White Claw, Black Cherry, Seltzer Angry Orchard, Hard Apple Cider Nutrl Seltzers, Lemonade or Pineapple

Non-alcoholic Beverages \$7.50

Athletic Light



(Drinking Alcoholic Beverages including Distilled Spirits, Beer and Wine during Pregnancy can cause Birth Defects)



