



Fred Harvey is credited with creating the first restaurant chain in the U.S. Harvey and his company also became leaders in promoting tourism in the American Southwest in the late 19th century. The company and its employees, including the famous waitresses who came to be known as Harvey Girls, successfully brought new higher standards of both civility and dining to a region widely regarded in the era as “the Wild West”. Before then, a rail passenger’s only option for meal service while traveling on the railway was to utilize one of the roadhouses, often located near the railroad’s water stops. The food offered

typically consisted of nothing more than rancid meat, cold beans, and week-old coffee, served late so that patrons wouldn’t have time to eat their meal. Under the terms of an oral agreement, Fred Harvey opened his first depot restaurant in Topeka, Kansas in January 1876. Railroad officials and passengers alike were impressed with Fred Harvey’s strict standards for high quality food and first class service. As a result, Atchison Topeka & Santa Fe entered into subsequent contracts with Harvey wherein he was given unlimited funds to set up a series of what were dubbed “eating houses” along most of the route. At more prominent locations, these eating houses evolved into hotels, many of which survive today. In 1878, Harvey started the first of his eating house-hotel establishments along the AT&SF tracks in Florence, Kansas. The rapid growth of the Harvey House chain soon followed. By the late 1880s, there was a Fred Harvey dining facility located every 100 miles along the AT&SF railway. AT&SF advertising proclaimed “Fred Harvey Meals All the Way”. Male customers were required to wear a coat and tie in many of Harvey’s dining rooms. The Harvey Houses served many a meal to GIs traveling on troop trains during World War II. Beginning in the 1930s, the Fred Harvey Company began expanding into other locations beyond the reach of AT&SF, and often away from rail passenger routes. Restaurants were opened in such locations as the Chicago Union Station (the largest facility operated by Harvey), San Diego Union Station, the San Francisco Bus Terminal, and the last of these was established at the Los Angeles Union Passenger Terminal in 1939, and could accommodate nearly 300 diners. The Fred Harvey legacy was continued in the family until the death of a grandson in 1965. After which, the company became known as Amfac Resorts, and eventually turned in to Xanterra Parks & Resorts and Grand Canyon National Park Lodges.

FROM THE PANTRY

- Brown Sugar Oatmeal Bowl** 7.25 *VG, GF*
- Cranberry Oatmeal Bowl** *VG, GF*
Oats, Cranberries, Almonds
Banana, Toasted Coconut 8.45
- Hikers Yogurt Parfait** *V*
Vanilla Yogurt, Berries, Granola 8.95
- Bright Angel Continental** *V*
Muffin, Fruit Cup & Coffee 8.95

FROM THE GRIDDLE

- Breakfast Blintz** *V*
Four Crepes filled with Cottage & Cream Cheese
Agave Berry Sauce 13.95

Buttermilk Pancakes

- Three Pancakes, Butter
Maple Syrup 10.50

Berry French Toast

- Two Sourdough French Toasts
Agave Marinated Berries 9.95

*** Avocado Toast** *V*

- Sourdough, Micro Greens
One Egg Any Style, Diced Tomatoes
Balsamic Vinegar Reduction 11.45

Prickly Pear Blue Corn Cakes *GF*

- Prickly Pear Syrup & Butter 11.50

HOT BEVERAGES

- Coffee 4
- Tea 4
- Hot Chocolate 4
- Milk 4

ALCOHOLIC BEVERAGES

- Mimosa 13.50
- Bloody Mary 13.50

COLD BEVERAGES

- Apple Juice 3.50
- Orange Juice 3.50
- Cranberry Juice 3.50

GRAND CANYON
NATIONAL PARK LODGES
XANTERRA TRAVEL COLLECTION®





Biscuits and Gravy

Two Fresh Biscuits

Sausage Gravy, Scrambled Eggs 13.95

*Huevos Rancheros

Two Corn Tostadas, Scrambled Eggs

Black Beans, Cotija Cheese

House-Made Ranchero Sauce

Pico De Gallo, Breakfast Potatoes 13.95

*Country Skillet

Choice of Diced Ham, Bacon or Sausage

Onions, Sausage Country Gravy

Two Eggs Any Style, Breakfast Potatoes 13.45

*Arizona Skillet

Onions, Bell Peppers, Mushrooms

House-Made Ranchero Sauce

Two Eggs Any Style, Breakfast Potatoes 13.45

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

GF *Gluten Free* **V** *Vegetarian* **VG** *Vegan* **Spicy** 

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. Allergen Information for all Menu available upon request.

BREAKFAST MENU

Plant Based Breakfast Sausage available for substitution.

(Substitute with Egg White for 2.95)

Fried Eggs Benedict

Two Fried Eggs, English Muffin

Poblano Hollandaise, Bacon 16.95

(Choose Smoked Salmon or Wild Mushrooms for 2)



*The Harvey Breakfast

Choice of Toast, Breakfast Potatoes

Choice of Sausage or Bacon

House-Made Ranchero Sauce

Two Eggs Any Style 11.95

Chorizo & Eggs

Choice of Flour or Corn Tortillas

Scrambled Eggs, Vegan Chorizo

Cheddar Cheese, Sour Cream, Pico de Gallo 13.45

*Chilaquiles

Warm Tortilla Chips, Avocado, Cotija Cheese

Two Eggs Any Style, Lime Crema

House-Made Ranchero Sauce 12.45



*Southwestern Omelet

Diced Ham, Peppers, Onions

Peppered Jack & Cheddar Cheese

House-Made Ranchero Sauce

Breakfast Potatoes, Choice of Toast 13.95

*Bacon & Cheddar Omelet

Applewood Smoked Bacon, Cheddar Cheese Breakfast Potatoes, Choice of Toast 13.95

*Spinach-Feta Omelet

Spinach, Tomatoes, Red Onions

Creamy Feta Cheese, Breakfast Potatoes

Choice of Toast 12.45

SIDE ORDER

Toasted Bagel with Cream Cheese 5.45

Plant Based Breakfast Sausage 4.45

Cold Cereal with Milk 4.25

Two Bacon Strips 4.25

Two Sausages 3.95

Buttermilk Pancake 3.95

Sausage Gravy 3.95

Fruit Cup 2.95

Breakfast Potatoes 2.95

Choice of Toast 2.95

Pico De Gallo 2.95

Fresh Biscuit 2.95

Guacamole 2.95

*One Egg 2.95

