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

Grand Canyon National Park Lodges is 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

BRIGHT ANGEL VEGGIE QUESADILLA Zucchini, Squash, Red Onion, Tomato, Corn Salsa, Cotija & Monterey Jack Cheeses in a Whole Wheat Tortilla accompanied with Salsa & Crema <sup>536</sup> Calories   1567 mg sodium   28 g fat	8.25	
SONORAN STUFFED JALAPEÑOS Deep Fried Jalapeno Peppers Stuffed with Cream Cheese & served with Cucumber Ranch Dressing 413 calories   1355 mg sodium  23.2 g fat	8.95	
BATTERED MUSHROOMS & ZUCCHINI Served with Serrano Chile Buttermilk Dressing 614 calories   1640 mg sodium   45 g fat	7.40	
GUACAMOLE MONTEREY Featured on the 1980's El Tovar Dining Room Menu Served with Tortilla Chips 754 calories   1269 mg sodium   45 g fat	7.40	
HOUSE MADE TORTILLA SOUP Vegetarian & Gluten Free	5.10	
Soup of the Day	5.25	
SALADS		
HARVEY HOUSE Romaine Lettuce garnished with Roasted Beets, Carrots, Cucumber, & Pumpkin Seeds with Lime Vinaigrette 119 calories  75 mg sodium   6 g fat	5.85	
ARIZONA COBB Featured on the 1940 Bright Angel Menu Mixed Greens with Chopped Egg, Chipotle Turkey, Avocado, Bleu Cheese, Diced Bacon, & Tomato served with Yogurt Ranch Dressing 576 calories   1603 mg sodium   37 g fat	10.30	
THE HIKER'S CHICKEN CAESAR A Blend of Crisp Romaine & Grilled Chicken Breast Tossed in Caesar Dressing Sprinkled with Parmesan Cheese & Croutons 447 calories   1066 mg sodium   26 g fat	11.30	
SUPAI SPINACH Fresh Spinach with Smoked Rainbow Trout, Granny Smith Apple, Spiced Pecans, Dried Cranberries with Honey Balsamic Vinaigrette 385 calories   829 mg sodium   21 g fat	7.85	

Menu items made with Sustainable and/or Organic ingredients when available. Children 12 & under may enjoy half portion entrees at a discounted price.

Asky your server about our gluten free options \*Consuming raw or undercooked meats, poultry, or seafood may increase your risk of food borne illness, especially if you have certain medical conditions.





# Southwest Traditions

BRIGHT ANGEL SOUTHWEST SALISBURY STEAK Appeared on the 1938 Bright Angel Restaurant Menu With Mushroom Sauce Choice of Potato & Chef's Choice Vegetable <sup>653</sup> calories   778 mg sodium   39 g fat	9.80
TACOS AL PASTOR Pork with Pineapple, Guacamole, Salsa, Sour Cream, Shredded Cheddar Cheese, & Lettuce with Corn Tortillas & Southwestern Rice <sup>952</sup> calories   1210 mg sodium   40 g fat	13.80
TRAILBLAZING FAJITAS Your choice of Boneless Chicken Strips, Tender Strips of Steak, or a Combination of Both Marinated in Southwestern Spices, Grilled with Onion, Tomatoes, & Bell Peppers Includes Flour Tortillas, Guacamole, Sour Cream, Salsa Southwestern Rice & Black Beans served sizzling! Beef 2104 calories   1801 mg sodium   78 g fat Chicken 1844 calories   1693 mg sodium   68 g fat	16.30
SHRIMP STUFFED BLUE CORN CREPES Shrimp, Blue Corn Crepes, Pepper Jack Sauce, Rice, & Chef's Choice Vegetable 634 calories   1284 mg sodium   21 g fat	21.85
Build Your Own Bright Angel Burger	

Garnished with Lettuce, Tomato, Onion, & Pickle

We ONE THIRD POUND ANGUS BEEF Appeared on the 1942 Santa Fe Dining Car Menu 501 calories   324 mg sodium   32 g fat	11.30
TEPA VEGGIE PATTY 756 calories   715 mg sodium   50 g fat	9.80
ONE THIRD POUND TURKEY PATTY 538 calories   426 mg sodium   41 g fat	9.80
LICKEN BREAST Appeared on the 1938 El Tovar Dining Room Menu 405 calories   393 mg sodium   29 g fat	10.30
SELECT ONE EACH: Bun, Cheese, Condiment, Topping, & Sides	
$\operatorname{BUN}$ : Whole Grain, Ciabatta, Gluten Free Bun, Lettuce Wrap	
CHEESE: Pepperjack, Lite Swiss, Cheddar, Cotija, Bleu	
CONDIMENT: Cilantro, Chimichurri Sauce, Cucumber Ranch, BBQ, Horseradish Sauce, Basil Pesto, Caesar Dressing, Red Chile Sauce	
TOPPING: Roasted Red Pepper, Green Chile, Portabella Mushroom, Red Onion, Steamed Kale, Turkey Bacon, Fresh Avocado	
SIDE: Harvey House Salad, Red Potato Salad, Steamed Vegetables, Fresh Fruit Salad, Root Vegetable Chips, Sweet Potato Fries, or French Fries	
Additional Topping: 0.95 or add Chili: 0.95	
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Dinner 2016

## HARVEY GIRL® TRADITIONS

Choice of Harvey House Salad, House Made Tortilla Soup, or Soup of the Day

HARVEY HOUSE ARIZONA GROWN STEAK A Hand Cut 8 oz. Arizona Grown NY Strip grilled to order with Sautéed Mushrooms & Onions Served with Potato & Seasonal Vegetables 903 calories   207 mg sodium   48 g fat	18.60
INDIAN GARDEN GRILLED VEGETABLE PESTO FUSILLI Grilled Vegetables with Artichokes & Roasted Tomatoes over Fusilli with Pesto & Parmesan Cheese 824 calories   620 mg sodium   14 g fat	10.80
MOQUI SOUR CREAM CHICKEN Two Chicken Breasts with Green Chile Sour Cream & Pepperjack Cheese Served with Southwestern Rice & Chef's Vegetable of the Day 744 calories   1467 mg sodium   22.2 g fat	13.30
ARIZONA TOM TURKEY <i>Featured on the 1939 Bright Angel Menu</i> Sliced Roasted Turkey with Sage Cornbread Dressing Served with Sweet Potato, Chef's Choice Vegetable, & Apple Cranberry Relish <sup>580</sup> calories   1441 mg sodium   23 g fat	13.85
THE RIVER RUNNER Featured on the 1953 Santa Fe Dining Car Menu A Boneless Trout Fillet, Lightly Dusted in Seasoned Flour & Sautéed to Tender Perfection with Citrus Butter, Rice, & Seasonal Vegetables 705 calories   1300 mg sodium   28.9 g fat	13.30
SANTA FE SPAGHETTI Featured on the 1949 Bright Angel Menu Homestyle Meatballs Smothered in Marinara or Meat Sauce with Smoked Mozzarella Cheese, Roasted Tomato, & Pesto Garnish Accompanied with Warm Garlic Toast & Parmesan Cheese 889 calories   1446 mg sodium   37.5 g fat	10.30

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#### DESSERTS

Make your Dessert A la Mode for an additional 2.75

136 calories   34 mg sodium   7.7 g fat		
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	4.75	
NEW YORK STYLE CHEESECAKE Appeared on the 1945 Cleveland Union Terminal Café Menu A Rich & Creamy Tradition with Strawberry Compote or Caramel Sauce 275 calories   350 mg sodium   1 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	4.25	
HOUSE MADE BRIGHT ANGEL BROWNIE SUNDAE A Warm Brownie with a Scoop of Vanilla Ice Cream, Drizzled with Hershey's Syrup, Whipped Topping, & a Cherry 1125 calories   663 mg sodium   52 g fat	6.25	
DREYER'S GRAND ICE CREAM, LOW FAT SHERBET, OR SORBET Choose from Peanut Butter Cup, Mint Chocolate Chip, Chocolate, Vanilla, or Strawberry Ice Cream, or Rainbow Sherbet, Raspberry or Lemon Sorbet Ice Cream: 272 calories   68 mg sodium   15.3 g fat (Vanilla - not including additional ingredients) Sherbet & Sorbet: 221 calories   26 mg sodium   17.2 fat	4.25	

## BEVERAGES

CHILLED FRUIT JUICE Orange, Apple, Grapefruit, Cranberry, V8, or Tomato	8 oz. 2.65 12 oz. 3.50
100% Rainforest Alliance Coffee	2.75
Black or Herbal Tea	2.75
Cappuccino	single 3.20 double 3.75
SOFT DRINKS Coke, Diet Coke, Root Beer, Sprite, Mr. Pibb, Lemonade, or Iced Tea	2.90
GLASS OF MILK 2%, Chocolate, or Soy	2.90
Hot Chocolate	2.75



