

Evening Drink Specialties

Grand Margarita: Cuervo Gold tequila, Cointreau, Prickly Pear syrup. Shaken and served on the rocks.

North Rim Sunset: Captain Morgan rum, Amaretto with orange and cranberry juices.

Cactus Cosmo: High Spirits Prickly Pear vodka, Cointreau, cranberry and lime juices. Served up.

Draft Beers

Pyramid Hefeweizen
Grand Canyon Pilsner

North Rim Amber
Grand Canyon Brewery Porter

Bottled Beers

Budweiser
Budweiser Light

Miller Light

Heineken
Corona

Appetizers and Things to Share

Fried Ravioli

Golden cheese ravioli in a fire roasted green chile sauce.

Blue Crab and Artichoke Dip

Blue crab, artichoke, spinach, and cheese baked together. Served with house fried tortilla chips.

Grilled Summer Vegetables

Seasoned char-grilled asparagus, tomato, zucchini, squash, and peppers with a creamy cool sunflower dipping sauce.

Southwest Shrimp Cocktail

Chilled jumbo shrimp with a cilantro-horseradish cocktail sauce.

Walhalla Chicken Strips

Strips of chicken breast, lightly breaded, and served with creamy prickly pear dipping sauce.

Salads

Enhance your Salad: Add Grilled Shrimp: Add Chicken Breast: Add Salmon:

Caesar Salad

Crisp romaine, shaved parmesan, and garlic croutons in a creamy-peppered caesar dressing.

Canyon Vista Salad

Baby spinach, walnuts, roasted tomato, red onion, and goat cheese tossed in a delicate balsamic vinaigrette.

Tiyo Tomato Salad

Towering layers of ripened tomato, fresh mozzarella, and fresh basil. Finished with a sweet balsamic drizzle.

For the Lighter Appetite

Frontiersmen Salmon Panini

Salmon filet, roasted tomato, red onion, barbecue spread, and fresh cilantro on grilled rustic Italian bread. Served with house fried sweet potato chips.

Garden Plateau Sandwich

Grilled portobello, artichoke, tomato, basil pesto, and provolone cheese on rustic Italian bread. Served with Roosevelt sauce and house fried sweet potato chips.

Provolone Chicken Melt

Seasoned pulled chicken, roasted chiles, and provolone cheese on rustic Italian bread. Served with Roosevelt sauce and house fried sweet potato chips.

Lodge Specialties

Utah Ruby Trout

Please inquire of your server for today's special preparation and accompaniments.

Sonoran Salmon

Wild Alaskan Salmon served with sweet corn tamale cakes, asparagus, chili-pepper aioli, and cilantro drizzle.

Sunset Mushroom Pasta

Organic-whole wheat fusilli pasta with sautéed seasonal mushrooms, shallots, baby spinach, oven roasted tomatoes, and fresh garlic tossed in olive oil.

El Grande Ravioli

Jumbo 5-cheese ravioli, sautéed baby spinach and your choice of cream sauce or marinara.

With grilled all natural chicken breast.

Parmesan Chicken Fettuccini

Parmesan encrusted all natural chicken breast served over fettuccine and asparagus with your choice of herbed-butter cream sauce or marinara.

Imperial Vegetarian Tower

House made black bean flat cakes and sweet corn tamale corn cakes accompanied by organic lettuce hearts, roasted tomatoes, cilantro drizzle and creamy sunflower sauce.

Old Time Favorites

Four Corners Roasted Chicken

Garlic-herb infused half chicken served with baked potato, petite carrots, and merlot-demi glaze.

Pioneer Pork Chop

Pecan glazed 12 ounce frenched pork chop with rice, asparagus and finished with a brandied cranberry-apple compote.

Miner's Meatloaf

All beef meatloaf served with baked potato, petite carrots, and merlot-demi glaze.

North Rim Prime Rib

A 10 ounce cut of prime rib served with baked potato, asparagus, au jus, and horseradish cream.

From the Grill

Steaks are choice-grade, hand-cut all natural domestic beef char-grilled to your specification.

Enhance and Compliment your Char-Grilled Steak with Sautéed Mushrooms, Caramelized Onions, or Crumbled Blue Cheese

The Grand Hand-Cut Filet

6 ounce tender and lean filet mignon.

Teddy's Bison Flank Steak

8 ounce marinated bison, sliced thin.

Uncle Jim's Arizona Strip Steak

A 10 ounce, hand-trimmed.

A La Carte

Soup du Jour

Cup
Bowl

A hot fresh daily selection.
Inquire of your server.

Lodge Salad

Organic lettuce hearts, cherry tomatoes, carrot, red onion, and cucumber. Choice of ranch, bleu cheese, caesar, Italian, or balsamic vinaigrette.

Sack Lunches

Need a lunch for the trail? Inquire of your server for our pre-ordered sack lunches. Lunches ordered the day before will be ready for pick up at 6:30 a.m.

We are proud to offer our All Natural beef and poultry products which are free of antibodies and hormones.

Gratuity of 18% added to parties of eight or more. Menu prices do not reflect gratuity or tax. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.