



Grand Canyon Lodge—North Rim Gluten-Free Menu

Breakfast Items

Gluten-Free Pancakes

Topped with butter and served with maple syrup

Orange Yogurt

Plain Yogurt with freshly peeled orange wedges

Ranch-Hand Breakfast

Two organic eggs, any style, served with choice of bacon or sausage, and fresh cottage potatoes.

Fresh Fruit Plate

A healthy assortment of fresh cut melon, grape cluster, sliced banana, and berries.

Lunch and Dinner Salads

Lodge Salad

Organic lettuce hearts, cherry tomatoes, carrot, red onion, and cucumber served with choice of vinegar and olive oil.

Tiyo Tomato Salad

Towering layers of ripened tomato, fresh mozzarella and basil leaves. ***Please ask to substitute balsamic vinegar for the balsamic reduction***

Canyon Vista Salad

Baby spinach, walnuts, roasted tomato, red onion and goat cheese.

Please ask to substitute the dressing with gluten-free vinaigrette

Lunch and Dinner Appetizers

Southwest Shrimp Cocktail

Chilled Jumbo Shrimp with a Cilantro-Horseradish cocktail sauce.

Grilled Summer Vegetables

A medley of lightly seasoned char-grilled asparagus, tomato, zucchini, squash, and peppers served with a creamy cool sunflower dipping sauce.

Assorted Cheese and Fruit

A variety of cheese and fruit served with gluten-free table crackers.

Please ask for the gluten-free cheese and fruit plate


Enhance and compliment one of our salads or Grilled Summer Vegetables by adding:

Grilled Shrimp: Chicken Breast: Salmon:

Please ask for gluten-free preparation

We are Proud to Offer Our Guests All Natural Beef and Poultry Products.

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. Please notify your server of any food allergies or dietary restrictions.





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Lunch Entrees

Salsa Chicken

Char-grilled all natural chicken breast served over a black bean-chili salsa topped with avocado and roasted pine nuts.

Hamburger Steak

1/3 pound char-grilled all-natural beef patty served atop grilled tomato and smothered with sautéed mushrooms, goat cheese, and caramelized onions.

Dinner Entrees

Fresh Utah Trout

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

Twilight Mushroom Pasta

Gluten-free penne pasta with sautéed seasonal mushrooms, shallots, baby spinach, oven roasted tomatoes, and fresh garlic

Arizona Strip Steak

Char-grilled all natural strip loin steak served with baked potato and asparagus

Chicken

Char-grilled all natural chicken breast served over a black bean-chili salsa topped with avocado and roasted pine nuts.

Please inquire of your server for any additional gluten-free offerings.

Dessert Offerings

Fresh Berries

Served on a bed of fresh hand-whipped cream

Wafer Surprise

Gluten-free wafers with chocolate fondue

Strawberry Fondue

Fresh strawberries and chocolate fondue for your dipping delight

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