

Lunch Buffet

A full assortment of hot pastas, alfredo, marinara, and bolognese sauces, shredded parmesan, cheddar-jack cheese, and freshly baked bread. Chilled organic field greens and complimenting salad toppings and dressings. Choice of: organic-fair trade-shade grown coffee, tea, or fountain drink.

Appetizers and Things to Share

Grilled Summer Vegetables

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

Canyon Lodge Anasazi Chili

House made, featuring Anasazi beans, all natural beef, and anaheim chiles. Topped with sour cream, tortilla strips, and cilantro.

Fried Ravioli

Golden cheese ravioli in a fire roasted green chile sauce.

Walhalla Chicken Strips

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

Southwest Shrimp Cocktail

Chilled jumbo shrimp with a cilantro-horseradish cocktail sauce.

Fresh Vegetable Cheese Quesadilla

Cheese, fresh sliced peppers, red onion, and tomato. Topped with guacamole, chile salsa, and sour cream.

Salads

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

Canyon Vista Salad

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

Caesar Salad

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

Lodge Salad

Organic salad hearts, cherry tomatoes, carrot, red onion, and cucumber.

Lodge Specialties and Old Time Favorites

Arizona Mesa

House made fry bread topped with organic salad hearts, roasted tomato, avocado, carrot, and red onion finished with sweet tamale corn cakes and chili-pepper dressing.

Uncle Jim's Beef Stew

Cubed beef stewed together with root vegetables and peas in a hearty brown sauce. Served in a freshly baked bread bowl.

Pork Verde Burrito

Tender pulled pork and cheese rolled in a flour tortilla. Served in fire roasted verde sauce with chile salsa.

Navajo Taco

House made fry bread topped with all natural beef, pinto beans, shredded lettuce, cheese, sour cream and chile salsa.

Hayden's Fish and Chips

Tilapia filet hand-dipped in our North Rim Amber beer batter. Served with fries and tartar sauce.

Sonoran Salmon

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

Sandwiches

Served with choice of fries, coleslaw, or house chips.

Roosevelt Burger

All natural 1/3 pound char-grilled beef patty topped with lettuce, tomato, and onion on a toasted bun.

Additional Toppings

Sautéed mushrooms, bacon, guacamole, Anasazi chili, swiss, provolone, cheddar, bleu cheese.

Southwest Grilled Chicken

All natural char-grilled chicken breast topped with avocado, crisp bacon, lettuce, tomato, red onion, and served on a toasted bun.

Transept Turkey Club

Traditionally prepared with roasted turkey breast, crisp bacon, lettuce, tomato, and mayonnaise on toast.

Imperial Vegetarian Burger

Our house made spicy black bean patty is finished with shredded lettuce, tomato, chili salsa, our cool sunflower sauce and served on a toasted bun.

Beverages

Organic-fair trade-shade grown coffee
Hot Tea (assorted flavors)
Hot Chocolate with whipped cream
Milk
Orange, Apple, Grape Juice, Lemonade
Fountain Soda, Iced Tea

Ice Cream Treats

Root Beer Float
Milkshake
Caramel-Chocolate Sundae
Ice Cream (assorted flavors)
Classic Banana Split

Wine by the Glass

Grand Canyon Cabernet
Grand Canyon Merlot

Grand Canyon Chardonnay
Grand Canyon White Zinfandel

Bottled Beers

Budweiser
Budweiser Light

Miller Light

Heineken
Corona

**We are Proud to Offer Our Guests All Natural Beef and Poultry Products.
These Items 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. Please notify your server of any food allergies or dietary restrictions.