

Arizona Room at the Bright Angel Lodge

To Start the Evening

Fried Jalapeño and Shrimp Poppers 9.00
Served with Ranch Dressing

Pulled Pork and Avocado Quesadilla 7.95
Grilled Flour Tortilla with Slow Roasted Pulled Pork, Pepperjack Cheese,
Roasted Red Peppers, Fresh Avocado and Grilled Red Onion
Accompanied by House-Made Salsa and Sour Cream

Indian Garden Crostini 7.75
Grilled Seasonal Vegetables Topped with melted Pepperjack Mornay
Served on Toasted Baguette

Tortilla Chips with House-Made Salsa 6.25

Soup and Salad

Black Bean Soup with Crema 5.15

Tortilla Soup with Crema and Tortilla Crisps 5.15

Arizona Room Dinner Salad 5.25
A Crisp Romaine Salad with Cucumber, Shaved Onion, Grape Tomatoes
and Croutons, Served with Your Choice of Dressing

Arizona Room Caesar Salad 5.95
Our Southwestern Spin on a Classic Caesar tossed with Blackened Caesar
Dressing, Topped with Black Beans, Roasted Corn and Tortilla Crisps

Spinach Salad 5.50
Baby Spinach Topped with Jicama, Dried Cherries, Blackened Pistachios
and Cotija Cheese, Tossed with Raspberry Vinaigrette Dressing

Sandwiches

Served with your choice of French Fries or Sweet Potato Fries

Natural Buffalo Burger 11.95
A Half Pound Natural Buffalo Burger Topped with Horseradish Cheddar Cheese and Carmelized Onions
Served with Lettuce, Tomato and Roasted Garlic Aioli on a Ciabatta Roll

Hot Smoked Turkey Breast 9.95
Topped with Muenster Cheese and Bacon Served with Lettuce, Tomato
and Cranberry Relish on a Kaiser Roll


Grilled Marinated Portobello Sandwich 7.95
Topped with Grilled Onion and Sliced Avocado Served with Lettuce, Tomato
and Roasted Bell Pepper Cream Sauce on a Rustique Roll

Ask your Server about our Gluten Free Options

Chef's Specialties

*All Entrees are accompanied by Seasonal Vegetables
and served with your choice of Soup, Dinner Salad or Caesar Salad*

 **Grilled Adobo Natural Chicken Breast 17.25**
Topped with Avocado Salsa and Served with Lime Cilantro Rice

 *** Arizona Room Dinner Sampler 27.50**
Grilled Filet Mignon, Natural Chicken Breast and a Quarter Rack of Baby Back Ribs
Served with a Baked Potato, Prickly Pear or Smoky Chipotle Barbeque Sauce

*** Filet Mignon 27.95**
Topped with Bleu Cheese Butter and Served with Ranch Mashed Potatoes

*** 10 oz. Grilled Ribeye and Shrimp 26.50**
Topped with Parmesan Butter, Served with Ranch Mashed Potatoes

Baby Back Ribs Half Slab 18.25 Full Slab 24.95
Choice of Prickly Pear or Smoky Chipotle Barbeque Sauce Served with Ranch Mashed Potatoes

*** Slow Roasted Prime Rib 8 oz. Cut 23.90 12 oz. Cut 28.95**
Served with Au Jus, Creamy Horseradish and Baked Potato

*** 10 oz. Grilled New York Strip 24.40**
Topped with a Garlic - Herb Butter, Toasted Cumin Onion Rings and Baked Potato

 **Sautéed Natural Pork Medallions 21.50**
Topped with Grilled Pineapple Salsa and Served with Ranch Mashed Potatoes

 **Blackened Sustainable Salmon 20.45**
Topped with Avocado Butter and Served with Cilantro Lime Rice

Cornmeal Crusted Tilapia 17.95
Topped with Red Pepper Aioli and Served with Southwestern Rice

Roasted Vegetable Enchiladas 13.95
Corn Tortillas Filled with Roasted Vegetables and Black Beans Topped with Enchilada Sauce,
Avocado, Ancho Crema and Cotija Cheese, Served with Southwestern Rice

All of our Arizona Room Steaks are Hand-Cut in House

 Menu items made with Sustainable and/or Organic Ingredients

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

Due to our remote location, a surcharge will be added to each guest check
to offset local utility expense.

Desserts

New York Style Cheesecake with Prickly Pear Syrup 6.95

Divine Fudge Lava Cake 6.95

House Made Peach Blackberry Streusel Pie 6.95

Make your dessert à la mode 2.00

House Made Brownie Sundae 6.75

A Warm Brownie with a Scoop of Vanilla Ice Cream Served with Hot Fudge, Whipped Topping and a Cherry

Dreyer's Ice Cream 3.95

Vanilla, Chocolate, Strawberry, Mint Chip or Butterfinger Blast

Dreyer's Low Fat Sherbet or Sorbet 3.95

Rainbow Sherbet, Raspberry or Lemon Sorbet

Specialty Coffees

Kaibab Coffee 7.00

The Classic Duo of Bailey's and Frangelico in our House Coffee

Colter Coffee 5.75

A Blend of Brandy and Crème de Cocoa in our House Coffee

Tennessee Mud 7.00

House Coffee, Jack Daniels and Amaretto with Whipped Cream

Irish Coffee 7.00

House Coffee, Irish Whiskey, Sugar and Whipped Cream Topped Off with Green Crème de Menthe

Beverages

Soft Drinks, Lemonade or Iced Tea

With Refills 2.70



Organic Shade Grown

Coffee or Hot Tea 2.70

Sparkling Water Sm. 2.00 Lg. 5.00

Milk or Soy Milk 2.15

An 18% Gratuity will be added for parties of eight or more.

Children 12 & under may enjoy half portion entrees at a discounted price.

Arizona Wines

Ask Your Server for our Full Wine List

 Arizona Stronghold Dayden Dry Rosé, Arizona
Glass 9.75 Bottle 41

 Arizona Stronghold Tazi White Blend
Glass 8.75 Bottle 41

 Arizona Stronghold Chardonnay
Glass 9.75 Bottle 44

 Arizona Stronghold Cabernet Sauvignon
Glass 10 Bottle 46

 Arizona Stronghold Mangus Tuscan Blend
Glass 10.25 Bottle 47

Arizona Room Specialties

Grand Gold Margarita 8.00

A Classic Tradition with a Grand Touch including Hornitos Reposado Tequila, Lime, Sweet & Sour Mix and a Splash of Grand Marnier

Prickly Pear Margarita 8.00

A Unique Southwestern Twist that starts with Hornitos Reposado Tequila, Prickly Pear Cactus Syrup, Lime, Triple Sec and Sweet & Sour Mix

Cactus Lemonade 7.00

A Regional Specialty made with Vodka, Lemonade and a Splash of Prickly Pear Syrup. This Unique Favorite Compliments the Beauty of the Blooming Prickly Pear Cactus

The Kokopelli 8.00

We combine Hornitos Reposado Tequila with the Flavors of Midori Melon Liqueur and Cranberry Juice to make this Refreshing Arizona Room Favorite

Beer

Domestic Bottled Beers 3.50

Coors Light, Budweiser and Bud Light

Premium Bottled Beers 4.75

Grand Canyon Sunset Amber Ale, Corona and Heineken

Draft Beer 10 oz. 4.00 20 oz. 5.50

Grand Canyon Pilsner, Starry Night Stout and Fat Tire

Legal drinking age in Arizona is 21, proper identification required.