

BRYCE CANYON BURGER SELECTIONS

ALL BURGERS ARE DRESSED WITH LETTUCE, TOMATO, ONION AND PICKLES
AND SERVED ON A TOASTED BRIOCHE BUN
WITH YOUR CHOICE OF:
LODGE-MADE POTATO SALAD, COLESLAW OR FRIES
SUBSTITUTE A FRUIT CUP OR SIDE GREEN SALAD - 2

BRYCE BURGER — TRADITIONAL BURGER WITH HOUSE TOPPINGS

-  HAND PRESSED BISON..... 15
-  HAND PRESSED ANGUS BEEF..... 13
- IMPOSSIBLE VEGETARIAN..... 12
- SALMON PATTY..... 11

ADD ANY OF THE FOLLOWING ITEMS — \$1 EACH

CHEESES: AMERICAN, BLEU, CHEDDAR, SWISS OR PEPPER JACK

APPLE WOOD SMOKED BACON

SAUTÉED ONIONS

SAUTÉED MUSHROOMS

GUACAMOLE

ALL BURGERS ARE COOKED TO MEDIUM WELL
WHOLE GRAIN OR GLUTEN FREE BUN AVAILABLE UPON REQUEST

 CONSUMING RAW OR UNDERCOOKED SEAFOOD, SHELLFISH, MEATS, POULTRY, OR EGGS MAY INCREASE YOUR RISK OF **FOODBORNE ILLNESS.**



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2019 Lunch Menu



“Healthy Parks Healthy People”

This is a National Park Service initiative that seeks to raise understanding and awareness about how open spaces and natural places can promote the health and well-being of all species on the planet we share. Human health focus areas of the initiative include physical activity, nutrition and social and mental health. **Forever Resorts and The Lodge at Bryce Canyon** are very pleased to partner with the National Park Service to provide our guests a **healthy** and sustainable menu for your dining pleasure.

Here at **Forever Resorts** we mindfully use the following practices to help provide more healthy options for our guests. We use fresh-made products instead of processed foods when available to increase nutritional content by lowering portion sizes and sodium levels. Our chefs make most of our sauces, soups and desserts fresh in house and provide nutrient dense food and beverage options. We furthermore follow healthy cooking practices such as poaching, broiling, steaming, and baking – using only Zero Trans Fat oils. We offer leaner meat choices of Turkey, Elk, and Bison. We replace butter with Extra Virgin Olive Oil for our dinner bread service. With our 2019 menus we strive to make your dining experience healthy not only for you, but also for the environment.

GLUTEN FREE GUESTS OR THOSE WITH SPECIAL DIETARY CONSIDERATIONS, PLEASE ASK YOUR SERVER FOR AVAILABLE OPTIONS. WE ARE VERY HAPPY TO HELP ACCOMMODATE YOU.

20% GRATUITY WILL BE AUTOMATICALLY ADDED TO PARTIES OF SIX OR MORE

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THE LODGE AT BRYCE CANYON LUNCH SELECTIONS

LUNCH BUFFET

A VARIETY OF YOUR FAVORITE LUNCH ITEMS INCLUDING CHEF-MADE SOUPS, FRESH INGREDIENTS TO BUILD YOUR OWN SALAD, HOUSE-MADE HOT ITEMS, AND OUR DESSERT OF THE DAY
YOUR CHOICE OF A NON - ALCOHOLIC BEVERAGE INCLUDED
ADULTS - 16 CHILDREN (12 AND UNDER) - 9

SOUP SELECTIONS

- ELK CHILI**.....CUP - 7 BOWL - 11
GROUND ELK IN A WHITE BEAN CHILI GARNISHED WITH SHREDDED CHEDDAR JACK CHEESE
- SOUP DU JOUR**.....ASK YOUR SERVER ABOUT OUR CHEFS' DAILY SELECTION..... CUP - 4 BOWL - 7

ENTRÉE SALAD SELECTIONS

ADD TO ANY ENTRÉE SALAD:

GRILLED CHICKEN - 5,  GRILLED SALMON - 10, GRILLED SHRIMP - 7,  GRILLED AHI TUNA - 7

- BRYCE CANYON COBB** 13
FRESH GREENS TOPPED WITH SMOKED BACON, TOMATO, HARDBOILED EGG, AVOCADO, BLEU CHEESE CRUMBLES AND YOUR CHOICE OF DRESSING
- CANYON CLASSIC CAESAR** 10
ROMAINE LEAVES TOSSED WITH CAESAR DRESSING, GARLIC CROUTONS, AND SHREDDED PARMESAN CHEESE
- SONORAN** 11
FRESH GREENS WITH CILANTRO LIME DRESSING AND TOPPED WITH ROASTED CORN, TOMATOES, ONIONS, BLACK BEANS, CHEDDAR JACK CHEESE AND CORNBREAD CROUTONS
- QUEEN'S GARDEN BEET** 12
SPRING MIX GREENS WITH HONEY DIJON VINAIGRETTE AND TOPPED WITH RED BEETS, MANDARIN ORANGES, BLEU CHEESE CRUMBLES, RED ONION, FRESH PARSLEY, AND WALNUTS
- SUNSET SPINACH**  11
FRESH SPINACH WITH POMEGRANATE VINAIGRETTE TOPPED WITH MANDARIN ORANGES, SUNDRIED CRANBERRIES, TOASTED ALMONDS AND CRISPY NOODLES

 THIS ICON REFLECTS ENTREES THAT HAVE HEALTHY INGREDIENTS AND COOKING PROCEDURES

 CONSUMING RAW OR UNDERCOOKED SEAFOOD, SHELLFISH, MEATS, POULTRY, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SPECIALTY SANDWICH SELECTIONS

ALL SANDWICHES SERVED WITH PICKLE CHIPS AND YOUR CHOICE OF: LODGE MADE POTATO SALAD, COLESLAW OR FRIES
SUBSTITUTE A FRUIT CUP OR SIDE GREEN SALAD - 2

- GRAND CANYON CLUB** 13
SMOKED TURKEY, HONEY HAM, SWISS CHEESE, APPLEWOOD SMOKED BACON, LETTUCE, TOMATO SLICES AND MAYONNAISE ON TOASTED WHOLE GRAIN BREAD
- BLACK CANYON BLT OR ALT**  10
APPLEWOOD SMOKED BACON OR SLICED AVOCADO ON TOASTED WHOLE GRAIN BREAD WITH LETTUCE, TOMATO SLICES AND MAYO
- PANGUITCH PULLED PORK SLIDERS** 11
THREE SLOW COOKED PULLED PORK SLIDERS TOPPED WITH BARBEQUE SAUCE AND LODGE-MADE COLESLAW
- POWELL POINT GRILLED CHICKEN** 12
GRILLED CHICKEN BREAST TOPPED WITH MELTED PEPPER JACK CHEESE ON A TOASTED BRIOCHE BUN WITH APPLEWOOD SMOKED BACON, CARAMELIZED ONIONS AND CHIPOTLE AIOLI
- BLACK BIRCH BRAISED PORTOBELLO**  11
SEASONED MUSHROOM CAP MARINATED IN BALSAMIC VINAIGRETTE, OVEN ROASTED, TOPPED WITH MELTED BLEU CHEESE, CARAMELIZED ONIONS, LETTUCE AND TOMATO SLICES ON A TOASTED WHOLE WHEAT BUN

SPECIALTY ENTRÉE SELECTIONS

- OPEN FACE BISON MEATLOAF SANDWICH** 14
HOMEMADE BISON MEATLOAF SERVED ON TEXAS TOAST WITH MASHED POTATOES AND GRAVY
- OTTER CREEK SMOKED CHICKEN BOWL** 13
BONELESS SMOKED CHICKEN ATOP HERBED BROWN RICE, BLACK BEANS, ROASTED CORN, ONIONS AND BELL PEPPERS. FINISHED WITH SMOKEY SRIRACHA BBQ SAUCE AND LODGE-MADE COLESLAW
- YELLOW CREEK SHRIMP TACOS** 13
SAUTÉED SHRIMP WITH SHREDDED CABBAGE AND LIME CILANTRO CREMA INSIDE TWO WARM SOFT TORTILLAS. SERVED WITH PICO DE GALLO AND HERBED BROWN RICE
- FAIRVIEW POINT FISH-N-CHIPS** 12
BATTERED AND FRIED ALASKAN COD SERVED WITH LODGE-CUT FRIES, LEMON WEDGES AND TARTAR SAUCE
- TROPICAL NOODLE BOWL**  14
UDON NOODLES WITH NAPA CABBAGE, RADICCHIO, RAINBOW KALE, CARROTS, BRUSSELS SPROUTS, BROCCOLI AND A GARLIC GINGER BROTH TOPPED WITH HERB SALAD
ADD GRILLED CHICKEN - 5,  GRILLED SALMON - 10, GRILLED SHRIMP - 7,  GRILLED AHI TUNA - 7

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