

BRYCE CANYON LODGE

THE LODGE AT BRYCE CANYON LUNCH SELECTIONS

SOUP AND SALAD SELECTIONS

<u>ELK CHILI</u>	9
<i>GROUND ELK IN A WHITE BEAN CHILI GARNISHED WITH SHREDDED CHEDDAR JACK CHEESE</i>	
<u>CANYON CLASSIC CAESAR</u>	10
<i>ROMAINE LEAVES TOSSED WITH CAESAR DRESSING, GARLIC CROUTONS, AND SHREDDED PARMESAN CHEESE</i>	
<u>SONORAN</u> 	11
<i>FRESH GREENS WITH CILANTRO LIME DRESSING AND TOPPED WITH ROASTED CORN, TOMATOES, ONIONS, BLACK BEANS, CHEDDAR JACK CHEESE AND CORNBREAD CROUTONS</i>	
<u>QUEEN'S GARDEN BEET</u> 	12
<i>SPRING MIX GREENS WITH HONEY DIJON VINAIGRETTE AND TOPPED WITH RED BEETS, MANDARIN ORANGES, BLEU CHEESE CRUMBLES, RED ONION, FRESH PARSLEY, AND WALNUTS</i>	
ADD TO ANY ENTRÉE SALAD: CHICKEN- 5,  GRILLED SALMON - 10, GRILLED SHRIMP-7,  GRILLED AHI TUNA- 7	

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

<u>GRAND CANYON CLUB</u>	13
<i>SMOKED TURKEY, HONEY HAM, SWISS CHEESE, APPLEWOOD SMOKED BACON, LETTUCE, TOMATO SLICES AND MAYONNAISE ON TOASTED WHOLE GRAIN BREAD</i>	
<u>POWELL POINT GRILLED CHICKEN</u>	12
<i>GRILLED CHICKEN BREAST TOPPED WITH MELTED PEPPER JACK CHEESE ON A TOASTED BRIOCHE BUN WITH APPLEWOOD SMOKED BACON, CARAMELIZED ONIONS AND CHIPOTLE AIOLI</i>	
<u>BLACK BIRCH BRAISED PORTOBELLO</u> 	11
<i>CILANTRO AND LIME MARINATED ROASTED PORTABELLA MUSHROOM TOPPED WITH ROASTED PEPPERS AND PEPPER JACK CHEESE ON A WHOLE WHEAT BUN WITH BABY SPINACH, AVACADO POBLANO PURÉE AND CRISPY ONIONS</i>	
<u>PANGUITCH PULLED PORK</u>	11
<i>SLOW COOKED PULLED PORK ON A TOASTED BRIOCHE BUN TOPPED WITH BOURBON BACON BARBECUE SAUCE AND LODGE MADE COLESLAW</i>	



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.

THE LODGE AT BRYCE CANYON LUNCH SELECTIONS

SPECIALTY SELECTIONS

<u>OPEN FACE BISON MEATLOAF SANDWICH</u>	14
<i>HOMEMADE BISON MEATLOAF SERVED ON TEXAS TOAST WITH MASHED POTATOES AND GRAVY</i>	
<u>FAIRVIEW POINT FISH-N-CHIPS</u>	13
<i>BATTERED AND FRIED ALASKAN COD SERVED WITH LODGE CUT FRIES, LEMON WEDGES AND TARTAR SAUCE</i>	
<u>BOXED LUNCH</u>	17
<i>CHOICE OF HAM, TURKEY, PORTOBELLO, OR PBJ, CHOICE OF CHEESE AND BREAD. JUICE OR WATER, FRESH FRUIT, CHIPS, COOKIE AND TRAIL SNACK. INCLUDES LETTUCE, TOMATOES AND ONIONS ON THE SIDE. CONDIMENTS AND NAPKINS. SERVED IN A SOUVENIR COOLER BAG</i>	

BRYCE CANYON BURGER SELECTIONS

*ALL BURGERS ARE DRESSED WITH LETTUCE, TOMATO, ONION AND PICKLES AND SERVED ON A TOASTED POTATO 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

 <i>HAND PRESSED ANGUS BEEF</i>	13
 <i>HAND PRESSED BISON</i>	15
 <i>IMPOSSIBLE VEGETARIAN</i>	12

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

DESSERTS

<u>SUNSET POINT BROWNIE SUNDAE</u>	9
<i>ARICH FUDGE BROWNIE TOPPED WITH ICE CREAM, CHOCOLATE SYRUP, WHIPPED CREAM, TOASTED NUTS AND A CHERRY ON TOP</i>	
<u>HOMEMADE COOKIES AND MILK</u>	8
<i>TWO LARGE CHOCOLATE CHIP COOKIES WITH AN ICE-COLD GLASS OF MILK</i>	
<u>VANILLA ICE CREAM OR SPECIALTY ICE CREAM- ASK YOUR SERVER ABOUT TODAY'S SELECTION</u>	7



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