



Welcome to the Red Rock Grill at Zion Lodge.

Operated by **Xanterra** Parks & Resorts

Celebrating a Century of Sanctuary.

Our Environmental Commitment

As the nation's largest national and state park management company, we know that we play an integral part in the tourism industry and how it impacts the natural environment – more than 17 million people visit the national and state parks where Xanterra operates. Since our planet as well as our well-being depends upon the continued health of natural systems, we believe that in the long term it is impossible for businesses to be economically sustainable without being ecologically stable. That is why we are a company based upon values that reflect an environmental ethic and social conscience – for the long term. We have taken the lead in this challenge and have implemented comprehensive and broad-based environmental initiatives throughout all of our operations. That's why we named our Environmental Management System...

ecologix

Xanterra's Environmental Commitment

...representing a logical integration of ecology and business.

Your Dining Experience

These are not mere words on a menu; these are real actions, making a tangible difference, and carried out across the country in our nation's most treasured lands – our national and state parks. Here at Zion the evidence of this can be seen all around. You may notice, for example, that we do not use table cloths in the dining room. This drastically minimizes water used in daily washing. Throughout our menu, you'll find selections that highlight our commitment to sustainable cuisine.



← *Look for this logo which identifies dishes on our menu that contain sustainable ingredients.*

Each of us is committed to your satisfaction and we want to make your experience informative and truly unforgettable. If you have any questions or concerns, don't hesitate to ask one of our knowledgeable staff members. Furthermore, we would appreciate your feedback on a guest comment card. This brief questionnaire is provided with your check at the end of your meal. Your input is vital to our success and gives us new goals to achieve with each passing day. We want to hear from you. Your opinion counts.



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Appetizers

Crispy Eggplant

Seasoned eggplant cutlets fried in trans-fat free oil, served with fresh spinach and warm marinara sauce for dipping. - 7.99



Roasted Garlic & Brie

A bulb of garlic slow roasted with olive oil and served with wedges of domestic brie cheese and sliced baguette. - 7.99



Hummus & Pita chips

Pureed garbanzo beans, roasted garlic, and tahini. Served with artichoke hearts, feta cheese, tomatoes, honey & pita points - 7.99



Buffalo Wings

Baked, whole chicken wings with your choice of hot, mild or BBQ sauce. Served with fresh spinach & ranch dressing. - 7.99

Salads

Lodge Salad

Locally raised organic salad greens, grape tomatoes, carrots, red onion, feta cheese, and toasted almonds served with cranberry Dijon vinaigrette on the side. - 7.95



Santa Fe Chicken Salad

Seasoned chicken, romaine, red onion, carrots, grape tomatoes, pepper jack cheese, and tri-colored tortillas crumbles served with chipotle ranch dressing on the side. - 7.95

Soup and Salad Bar

Create your own salad with an assortment of fresh greens, healthy toppings, and delicious dressings. Try our signature summer soup, Southwestern gazpacho or our soup du jour, made in-house everyday!
- 3.70 with any entrée

Pasta

Pasta Zion

A vegan delight! Garlic, mushrooms, broccoli, zucchini and oven-roasted tomatoes, sautéed in olive oil with a white wine reduction, tossed with fresh spinach, pasta du jour and seasoned with fresh Basil and Rosemary. - 14.70
Add grilled chicken for an additional - 1.99
Suggested wine pairing: Forest Glenn Pinot Grigio



Seafood Alfredo with Asparagus

Shrimp, garlic, shallots, mushrooms and asparagus sautéed in clarified butter with a white wine reduction, tossed with seasoned alfredo sauce. Served with our pasta du jour and garnished with diced tomatoes and lump crab meat. - 17.95
Suggested wine pairing: Fetzer Sauvignon Blanc



Water service is available upon request in order to conserve the Zion Canyon watershed. Please ask your server if you would like water.

Light Fare



Navajo Eggplant

Seasoned eggplant cutlets, fried in trans-fat-free oil, topped with a tomatillo cream sauce, pepper jack cheese and pico de gallo. Served a bed of fresh spinach leaves with quinoa and seasonal vegetables. - 15.25

Suggested wine pairing: Columbia Crest "Two Vines" Chardonnay

Arrowhead Chicken

Two chicken breast fillets, dredged in seasoned flour and seared to a golden brown, served with quinoa and seasonal vegetables. - 13.50

Suggested wine pairing: Forest Glen Pinot Grigio

Chipotle Tilapia

Two marinated seared Tilapia fillets dusted with seasoned flour, served with a soy-chipotle sauce, quinoa and seasonal vegetables. - 17.25

Suggested wine pairing: Fetzer Sauvignon Blanc

Trout Amandine

Boneless seared Idaho trout fillet, dusted in paprika seasoned flour, and topped with toasted almonds. Served with quinoa and seasonal vegetables. - 18.25

Suggested wine pairing: Castle Creek Chardonnay

Daily specials



Market Basket Alaskan Salmon Special *

Ask your server about today's special preparation developed by our chefs.-
Market price.

Subject to changes in availability.

"This product comes from a fishery which meets the Marine Stewardship Council's environmental standard for a well managed and sustainable fishery."



Butcher's Block Special

We are constantly searching for new products and sustainable ingredients to improve our menu. Whenever possible we provide special preparations of meats or fish that showcase our chefs creativity.

Whether locally raised, organically grown, sustainably harvested, or at the peak of seasonal freshness, these dishes are prepared with your satisfaction in mind.

Ask your server about today's special preparation.

Subject to changes in availability

Beef & Pork Entrees

Roasted Loin of Pork

Slices of roasted pork loin on a bed of fresh spinach topped with an apple-cranberry chutney.
Served with roasted baby red potatoes and seasonal vegetables. - 17.50
Suggested wine pairing: Castle Creek Merlot

Salisbury Steak *

Grass fed, additive free ground beef topped with sautéed mushrooms, demi-glace and fresh rosemary.
Served on a bed of fresh spinach, with French fries and seasonal vegetables. - 13.50

Beef Behunin *

Sautéed cubes of choice beef, garlic, shallots, and mushrooms in a red wine reduction with demi-glace and fresh rosemary. Served with quinoa and seasonal vegetables. - 17.95
Suggested wine pairing: Bogle Petite Syrah

Santa Fe Flatiron Steak *

Grilled, topped with pico de gallo, seasoned onion straws and melted blue cheese crumbles. Served with roasted baby red potatoes and seasonal vegetables. - 19.95
Add a skewer of grilled shrimp for an additional 3.99
Suggested wine pairing: Castle Creek Cabernet Sauvignon

Slow-Roasted Prime Rib of Beef *

Delicious USDA Choice beef with roasted baby red potatoes and seasonal vegetables.
Served with Rosemary Burgundy au jus and creamy horseradish sauce on the side.
- Market price.
Subject to changes in availability

Please be advised there is a \$4 charge for split entrees.

Menu prices do not reflect tax or gratuities. Gratuity of 18% added to parties of six or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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