



**Happy Hour
Every Hour!!**

Try our cocktails @ the Fireside lounge by in-house mixologist. And array of wine selection

Coronado Room

Dinner Menu

Open for dine-in & carry-out.
Sunday-Thursday 5pm-9pm
Friday-Saturday 5pm-10pm

Dessert Selections

Old Fashioned Carrot Cake \$8

Layers of carrot cake and cream cheese frosting

New York Style Cheesecake\$8

Creamy New York style cheesecakes served with strawberry coulis

Apple Pie -\$ 8

Granny Smith Apple pie served with Caramel Sauce

Add on Ala mode-\$3

Chocolate Decadence-\$ 8

Triple Chocolate Cake with Slivered Almonds

Tiramisu-\$ 10

Layers of Espresso Mousse and Coffee Sponge Cake

Assorted Ice Cream and Sorbet -\$5.99

Choice of Vanilla, Chocolate, or Pecan Praline

Raspberry, Lemon or Strawberry Sorbet



Located at

Best Western Premier Grand Canyon
Squire Inn

74 Highway 64

Grand Canyon, AZ 86023

928.638.8425

Website: www.grandcanyonsquire.com

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

All prices subject to applicable taxes.

Appetizer

Soft Pretzel Sticks \$12
with Beer Cheese Sauce

Maryland Crab Cakes \$18
Maryland Crab cakes with chipotle remoulade sauce

Shrimp Cocktail* \$15
Large bouillon shrimp with horseradish cocktail sauce

Angus Steak Bites \$16
Premium Angus Steak Bites with Chimichurri Sauce

Salads

Classic Caesar Salad \$12
Crisp romaine lettuce parmesan cheese, croutons, anchovy and Caesar dressing

Seared Ahi Tuna Salad \$21
Seared ahi tuna with sesame seeds over mixed greens, peppers, avocado, cherry tomatoes, and cucumber served with orange sesame dressing

Sirloin Steak Salad \$25
6 oz. Sirloin Steak over mixed greens hard cooked egg,
Cherry tomatoes, Cucumber, Avocado, Onions, Blue Cheese crumble. Choice of dressing

Entrée

Comes with Soup or Salad

***New York Strip Steak** \$36
12-oz. grilled center cut strip, bistro butter Baked Potato and Vegetable

***Rib-eye Steak** \$38
12 oz. grilled rib-eye steak, bistro butter Baked Potato and Vegetable

***Seared Chilean Seabass** \$38
Seared Seabass with romesco and chimichurri sauce, Yukon Gold Puree and vegetables

Roasted Half Chicken \$32
Herbed marinated half chicken roasted to perfection served with rice pilaf and vegetables

***Elk Burger** \$25
1/2 lb. Elk burger, Arugula, Sun-dried tomato cream sauce, crispy onion hay served with fries

***Roasted Salmon** \$34
Served with Roasted Corn Salsa, Rice Pilaf and Vegetables

Impossible Portabella Mushroom \$28
Baby Portabella mushroom stuffed with spicy southwest impossible meat with vegan cheese and asparagus topped with Balsamic reduction

Premium Angus Burger \$18
1/2 lb. Angus Burger, arugula, sautéed cremini mushroom swiss cheese. Serve with Fries

Grilled Veggie Pasta \$18
Sautéed grilled zucchini, squash, peppers, spinach and asparagus over linguini pasta
Add Shrimp \$10 Add Grilled Chicken \$6