



Appetizer

Smoked Salmon and Goat Cheese Crostini 10.00

Wild Shrimp Cocktail 13.50

Mozzarella Roulades of Prosciutto and Basil Pesto 11.65
Marinated Roma Tomato, Kalamata Olives and Extra Virgin Olive Oil

Deviled Crab Cakes with Sonoran Remoulade 12.70

Soup

French Onion Soup Gratinée 6.90

El Tovar Black Bean Soup 7.70
Served in a Tortilla Bowl with Sour Cream

Chef's Soup du Jour 6.35

Salad

El Tovar House Salad in Toasted Piñon Vinaigrette 7.40
Baby Organic Greens, Vine-Ripened Tomatoes, Kalamata Olives, Goat Cheese, Grilled Red Onion

Classic Caesar Salad 7.95
Crisp Romaine, Parmesan, White Anchovy Filets, Croutons

Spinach and Endive Salad 9.00
Apple, Gorgonzola, Bacon, Shallots, Apple Walnut Vinaigrette

Mediterranean Entrée Salad with Grilled Chicken 11.50
Baby Organic Greens, Artichoke, Kalamata Olives, Roasted Red Pepper, Avocado
in Balsamic Vinaigrette topped with Feta and Sliced Red Onion

*An 18% gratuity will be added to parties of eight or more
Children 12 & under may enjoy half portion entrees at a discounted price*

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

Entrees



* Wild Alaskan Salmon Tostada,
Organic Greens, Tequila Vinaigrette 24.40
Roasted Pistachio Garden Rice, Corn Salsa, Lime Sour Cream

Sautéed Rainbow Trout 24.40
Pumpkin Seed Pesto, Rice Pilaf

Garden Penne in Lemon Garlic White Wine Reduction 17.70
Spinach, Artichoke Hearts, Tomato, Asparagus, Mushroom
Add Grilled Chicken or Shrimp to your Pasta for 4.50

El Tovar Natural Chicken Cordon Bleu 22.25
Saffron Rice, Prosciutto, Swiss, Dijon Cream

Pork Chop with Smoked Gouda Mornay 23.85
Green Chile Cornbread Stuffing

Roasted Half Duck with Citrus Marmalade Glaze 23.85
Roasted Poblano Black Bean Rice

*Grilled Natural Lamb Chops with Apricot Chutney 32.00
Garden Cous Cous, Mint Jelly


Natural Veal Marsala 28.60
Fresh Spinach, Hard Boiled Egg, Asiago Polenta

*Hand-Cut, Grilled New York Strip, Buttermilk Cornmeal Onion Rings 29.70
Roasted Fingerling Potatoes

*Hand-Cut, Flame Broiled Beef Tenderloin, Wild Shrimp 33.40
Madeira Sauce, Duchess Potato

Vegetarian Stuffed Portabella Mushroom 19.95
Artichoke Hearts, Roasted Tomato, Onion, Bell Pepper, Spinach, Mushroom
Red Pepper Coulis, Quinoa

Chef's Fresh Seafood Feature
Market Price

 This product comes from a fishery which has been certified to the Marine Stewardship Council's environmental standard for a well-managed and sustainable fishery. www.msc.org

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