




Eye Openers

 **Organic Shade Grown Coffee** 2.90
Regular or Decaffeinated with refills

Espresso 3.45

Cappuccino 3.95

Premium Fruit Juice 4.95
Orange, Grapefruit, Apple or Cranberry with refills

Tazo Hot Tea 3.20
Premium Selections

El Tovar Belgian Hot Chocolate 3.80

To Start the Day

Smoked Salmon and Toasted Bagel with Dill Cream Cheese 12.70

Selection of Cold Cereals with Fresh Banana 5.80

Fresh Seasonal Fruit with Vanilla Yogurt 9.00

Fresh Baked Pastry 4.50

El Tovar Signature Cinnamon Roll 4.75

Steel Cut Oats with Dried Fruit 6.65

Selection of Sun Dried Cherries, Raisins, Dried Cranberries, Currants or Banana Chips

From Our Griddle

El Tovar's Pancake Trio 8.50

Flavors of the Southwest are captured in our Buttermilk, Blue Cornmeal and Buckwheat Pancakes
Served with Honey Pine Nut Butter and Prickly Pear Syrup


Chocolate Chip Belgian Waffle 9.00

Served with Toasted Almonds and Vanilla Whipped Cream

 **Cinnamon Swirl Raisin French Toast** 8.00

Served with Toasted Pecans and Maple Syrup

Polenta Corncakes with Prickly Pear Pistachio Butter 8.50

 **Buttermilk Pancakes, *Eggs Any Style and Choice of Bacon, Sausage or Ham** 9.95

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.

El Tovar 2011



Chef's Specialties

Vegetarian and Gluten Free Variations Available Upon Request

*El Tovar Natural Black Angus Prime Rib Hash 11.75

Choice All Natural Prime Rib served with Two Eggs any style, Breakfast Potatoes, Bell Peppers, Sweet Onion, Green Chile Hollandaise and Flour Tortillas

*Blackened Breakfast Trout with Eggs 10.05

Served with Two Eggs any style, Breakfast Potatoes and Choice of Toast, Bagel or English Muffin

Southwestern Quesadilla 10.85

A Flour Tortilla filled with Scrambled Eggs, Beef Fajita Meat, Sautéed Onion & Peppers, and Pepperjack Cheese, Served with a Roasted Red Pepper Cream Sauce and Breakfast Potatoes

*Sonoran Style Eggs with Natural Chicken and Chorizo 11.40

Served in a Tortilla bowl with Two Eggs any style, Chorizo, Natural Chicken, Black Beans, Roasted Peppers, Jack Cheese, Ranchero Sauce, Salsa, Sour Cream, Breakfast Potatoes and Flour Tortillas

*Poached Eggs Benedict 12.00

Choose traditional Canadian Bacon or Smoked Salmon, served with Hollandaise sauce and Breakfast Potatoes

*Two Eggs Any Style and Your Choice of Bacon, Ham or Sausage 10.30

Served with Breakfast Potatoes and Choice of Toast, Bagel or English Muffin

El Tovar Breakfast Burrito 10.45

Ranchero Chicken, Scrambled Eggs, Bell Peppers, Black Beans, Onion and Pepperjack Cheese wrapped in a Flour Tortilla, served with Refried Beans, Breakfast Potatoes, Salsa, Sour Cream and Guacamole

Three Egg Omelets

Accompanied with Breakfast Potatoes and Choice of Toast, Bagel or English Muffin


Egg Beaters® egg substitute available on request

Wild Mushroom, Fresh Spinach and Smoked Gouda 10.75

Chorizo, Avocado and Sour Cream 10.75

Honey Ham, Apple and Longhorn Cheddar 10.75

Hickory Smoked Bacon, Chive and Gouda 10.75

 Menu items made with sustainable and/or organic ingredients

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