




Appetizer

Smoked Salmon and Goat Cheese Crostini 10.00

 Premium Shrimp Cocktail 13.50

Hand-made Mozzarella Roulades of Prosciutto and Pesto 11.65

Accompanied by Marinated Tomatoes, Kalamata Olives
and drizzled with Extra Virgin Olive Oil

Deviled Crab Cakes with Sonoran Remoulade 11.25

Soup

French Onion Soup Gratinée 7.00

El Tovar Black Bean & Tortilla Soup 7.70

Served in a Tortilla Bowl with Sour Cream

Chef's Soup du Jour 6.35


Salad

 El Tovar House Salad 7.60


Baby Organic Greens, Vine-Ripened Tomatoes, Kalamata Olives, Sliced Red Onion,
topped with Toasted Pine Nuts, Goat Cheese and served with a Balsamic Vinaigrette

 Classic Caesar Salad 7.95

Crisp Romaine, Parmesan, White Anchovy Filets and Croutons

 Spinach and Endive Salad 9.00

Fresh Spinach with Endive, Apples, Bacon, Gorgonzola and Shallots,
served with an Apple Walnut Vinaigrette

 Mediterranean Entrée Salad with Natural Grilled Chicken
or Honey Smoked Salmon 12.25

Baby Organic Greens, Artichoke Hearts, Kalamata Olives, Roasted Red Pepper, Avocado
and Sliced Red Onion, topped with Feta Cheese and served with a Balsamic Vinaigrette

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


Entrees

 **Natural Chicken Marsala 22.25**

Served over Angel Hair Pasta with Seasonal Vegetables

 **Rainbow Trout Amandine 24.40**


Served with Rice Pilaf and Seasonal Vegetables

 **Garden Penne in a Roasted Tomato Sauce 18.00**

Spinach, Garbanzo Beans, Asparagus, Tomatoes, Mushrooms and Artichoke Hearts
Add Grilled Chicken or Shrimp to your Pasta for 4.50

 **Wild Alaskan Salmon Tostada on Organic Greens 24.40**


Served with Tequila Vinaigrette, Corn Salsa, Lime Sour Cream
and Roasted Pistachio Garden Rice

 **Pork Chops with Bourbon Chipotle Cream 23.85**


Served with Mashed Red and Sweet Potatoes and Seasonal Vegetables

Roasted Half Duck with Cherry Merlot Sauce 25.50

Served with Roasted Poblano Black Bean Rice and Seasonal Vegetables

 **Natural Veal Wiener Schnitzel 28.60**


Served with Dijon Spaetzle and Seasonal Vegetables

 **Grilled Buffalo New York Strip with Fig Purée 27.00**

Served with Parslied Mashed Potatoes and Seasonal Vegetables

 ***Hand-Cut, Grilled Natural Black Angus New York Strip 30.50**

Topped with Seasoned Butter and Cornmeal Onion Rings,
served with Roasted Fingerling Potatoes and Seasonal Vegetables

 ***Cajun Espresso Rubbed, Hand-Cut, Natural Black Angus Filet Mignon 31.00**

Served with Gorgonzola Butter, Whipped Potatoes and Seasonal Vegetables

Vegan Stuffed Portabella Mushroom 19.95

Spinach, Onion, Artichoke Hearts, Roasted Tomatoes, Bell Peppers and Mushrooms,
served with Red Pepper Coulis and Quinoa (*Gluten Free*)

 **Braised Lamb Shank with a Rosemary Demi-Glace 27.50**

Served with Roasted Garlic White Bean Purée and Seasonal Vegetables

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



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.*

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