



To Begin

French Onion Soup Gratinée 6.90

El Tovar Vegetarian Chili 6.90
over white rice

Chef's Soup du Jour 6.35

El Tovar Beef Tenderloin &
Porkloin Chili 7.70

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

Mediterranean Salad with Grilled Chicken 10.60

Baby Spinach, Romaine, Artichoke, Kalamata Olives, Roasted Red Pepper, Avocado
in Balsamic Vinaigrette topped with Feta and Sliced Red Onion

Sandwiches

Choice of Salad du Jour, Fresh Fruit Salad, Steak Fries or small House Salad

El Tovar Club on Kaiser with Ranch Mayonnaise 10.60

Smoked Turkey, Apple Bacon, Green Chiles, Havarti

Traditional Grilled Reuben on Rye 10.00

*Peppercorn Crusted Angus Burger 12.00

Gorgonzola Aioli, Mushrooms, Onions, Swiss

Pineapple Cashew Chicken Salad on Onion Roll 11.15

Shaved Prime Rib Melt on Sourdough 12.00

Roasted Peppers and Onions, Jack Cheese, Horseradish Garlic Mayonnaise

Santa Fe Sandwich on 12-Grain Bread 11.15

Roasted Green Chile Hummus, Grilled Eggplant, Avocado, Red Onion,
Tomato, Cucumber and Roasted Red Pepper

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



Entrees

Fettuccini Pomodoro 10.00

Spinach and Egg Fettucini, Fresh Tomato, Sliced Portabello, Black Olives, Spinach, Fresh Basil, Scallion
Add Grilled Chicken or Shrimp to your Pasta for 3.50

Prickly Pear Chicken with Onion Confit and Jalapeño Jack Cheese 10.00

Seasonal Vegetable, Rice Du Jour

***Blackened Yellowfin Tuna with Cilantro Apricot Butter 13.50**

Seasonal Vegetable, Rice Du Jour

Beef and Mushroom Stroganoff over Egg Noodles 11.00

Seasonal Vegetable

Pistachio Dusted Natural Porkloin Roast 14.80

Prickly Pear Barbecue Sauce, Seasonal Vegetable, Rice Du Jour

Navajo Taco 9.55

Your choice of Seasoned Ground Beef with Pinto and Black Beans or El Tovar Vegetarian Chili;
Native American Fry Bread, Shredded Cheddar, Red Onion, Fresh Tomato, El Tovar Salsa

Chef's Fresh Seafood Feature

Market Price

Refreshing Options

Ice Cold Premium Draft Beers 10 oz. 4.25 20 oz. 5.75

Grand Canyon Pilsner, Fat Tire, Oak Creek Nut Brown, Blue Moon, Mirror Pond, Samuel Adams Seasonal

Heineken or Corona Bottled Beers 5.00

Domestic Draft Beers 10 oz. 3.25 20 oz. 4.75

Budweiser, Miller Lite

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

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

El Tovar 2009