



To Begin

French Onion Soup Gratinée 7.00

El Tovar Vegetarian Chili 7.25

Served over white rice

Chef's Soup du Jour 6.35

 El Tovar Beef Tenderloin &

Porkloin Chili 8.50


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

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

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

Sandwiches

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

El Tovar Club on Kaiser Roll 10.60


Smoked Turkey, Apple Bacon, Green Chiles, Havarti Cheese and Ranch Mayonnaise

Traditional Grilled Reuben on Rye 11.00

*Black Angus Burger 12.00

Topped with Swiss Cheese, Mushrooms, Onion and a Gorgonzola Aioli

Apple Smoked Chicken Salad on an Onion Roll 10.25

 Shaved Natural Black Angus Prime Rib Melt on Sourdough 12.00

Roasted Red Peppers, Onion, Jack Cheese and Horseradish Garlic Mayonnaise

Santa Fe Sandwich on 12-Grain Bread 11.00

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

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

 **Fettuccini Pomodoro 10.00**


Spinach and Egg Fettuccini, Black Olives, Scallions, Fresh Tomato, Sliced Portobello, Spinach and Fresh Basil
Add Grilled Chicken or Shrimp to your Pasta for 3.50

 **Prickly Pear Natural Chicken with Onion, Peppers and Jalapeño Jack Cheese 10.00**

Served with Seasonal Vegetable and Rice Du Jour

***Blackened Yellow Fin Tuna with Lemon Cilantro Butter 13.50**

Served with Seasonal Vegetable and Rice Du Jour

 **All Natural Beef and Mushroom Stroganoff over Local Egg Noodles 12.50**

Served with Seasonal Vegetable

 **Pistachio Dusted Natural Porkloin Roast 14.80**

Served with Prickly Pear Barbecue Sauce, Seasonal Vegetable and Rice Du Jour

 **Navajo Taco 10.50**


Your choice of Seasoned Ground Beef with Pinto and Black Beans or El Tovar Vegetarian Chili;
Served on Handmade Fry Bread with Shredded Cheddar, Red Onion, Fresh Tomato, Lettuce
Guacamole, Sour Cream and Red 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, Grand Canyon Starry Night Stout, Fat Tire, Blue Moon, Mirror Pond,
Samuel Adams Seasonal

Domestic Draft Beers 10 oz. 3.25 20 oz. 4.75

Budweiser or Miller Lite

Bottled Beers 5.00

Heineken or Corona

 *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*