



Eye Openers

Organic Shade Grown Coffee 3.10 Regular or Decaffeinated with refills	Premium Fruit Juice 4.95 Orange, Grapefruit, Apple or Cranberry with refills
Espresso or Americano 3.75	El Tovar Hot Tea 3.20 Premium Selections
Cappuccino, Latte, or Mocha 4.25	El Tovar Belgian Hot Chocolate 3.80

To Start the Day

Smoked Salmon with Toasted Bagel and Dill Cream Cheese 12.85
Selection of Cold Cereals with Milk 4.95 with banana 5.95
Fresh Fruit Parfait with Yogurt 7.25
Fresh Baked Pastry 4.50
El Tovar Signature Cinnamon Roll 4.75
Steel Cut Oats with Selection of Dried Fruit 7.50

From Our Griddle

El Tovar's Pancake Trio 8.95 <i>Flavors of the Southwest are captured in our Buttermilk, Blue Cornmeal and Buckwheat Pancakes Served with Honey Pine Nut Butter and Prickly Pear Syrup</i>
Gingerbread Belgian Waffle 9.25 <i>Served with White Chocolate Chips and Vanilla Whipped Cream</i>
Cinnamon Raisin Swirl French Toast 8.95 <i>Served with Maple Syrup and Strawberry Garnish</i>
Polenta Corncakes with Prickly Pear Pistachio Butter 8.95 <i>Served with Maple Syrup</i>

A majority of El Tovar menu ingredients are locally sourced, sustainable or organic.

*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.*



Chef's Specialties

Vegetarian and Gluten Free Variations Available Upon Request

Harvey House Breakfast 10.90

****Two Eggs*** any style with Your Choice of Bacon, Ham, Regular or Turkey Sausage
Served with Breakfast Potatoes or Fresh Fruit Salad and Choice of Toast, Bagel or English Muffin

****El Tovar All Natural Black Angus Prime Rib Hash 12.25**

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

****Poached Eggs Benedict 12.60**

Choose Traditional Canadian Bacon or Smoked Salmon, Served with Hollandaise Sauce and Breakfast Potatoes

****Blackened Breakfast Trout with Eggs 10.90**

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

Southwest Quesadilla 11.25

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 Chorizo 11.75**

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

El Tovar Natural Breakfast Burrito 10.95

Ranchero Natural Pork Loin, Scrambled Eggs, Bell Peppers, Black Beans, Onion and Pepperjack Cheese
Wrapped in a Flour Tortilla, Served with Fresh Fruit, Breakfast Potatoes, Red and Avocado Salsas and Sour Cream*

Chef's House Made Quiche 10.45

Served with Fresh Fruit and Breakfast Potatoes

Build Your Own Omelet 10.75

*Your Choice of Any Three Ingredients: Smoked or Regular Gouda, Longhorn Cheddar, Monterey Jack,
Pepperjack or Swiss Cheese, Chorizo, Prosciutto, Bacon, Ham, Sausage Links, Turkey Sausage, Fresh Spinach,
Diced Onions, Mushroom Medley, Avocado, El Tovar Red Salsa, Diced Green Pepper, Diced Tomato or Diced Jalapeño*
Accompanied with Breakfast Potatoes or Fresh Fruit Salad and Choice of Toast, Bagel or English Muffin
Add Additional Items for 1.50 each

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*Egg Whites or Egg Beaters® egg substitute available on request.

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