



Appetizer

***Plum Chili Glazed Sea Scallops with Jicama Slaw 13.75**

Hand-made Mozzarella Roulades Sampler 10.95

accompanied with Marinated Peppadew and Kalamata Olives
drizzled with Extra Virgin Olive Oil

Deviled Crab Cakes with Sonoran Remoulade 10.45

Country Pâté with Crostini 11.25

Soup

Chef's Soup du Jour 6.50

French Onion Soup Gratinée 7.50

Sweet Potato and Green Apple 7.70

in a Tortilla Bowl with Crème Fraîche

Salad

El Tovar House Salad 7.95

Baby Organic Greens, Tomatoes, Kalamata Olives, Sliced Red Onion
topped with toasted Pine Nuts, Goat Cheese with Balsamic Vinaigrette

Classic Caesar Salad 8.25

Crisp Romaine, Parmesan Cheese, White Anchovy Filets and Croutons tossed in Caesar Dressing

Caprese Salad 8.75

Fresh Mozzarella and Sliced Tomato with a Balsamic Glaze and Basil

Spinach and Endive Salad 9.25

Fresh Spinach with Belgian Endive, Crisp Apples, Crumbled Bacon, Gorgonzola Cheese
and Roasted Caramelized Shallots with Apple Walnut Vinaigrette

Mediterranean Entrée Salad 12.95

Natural Grilled Chicken, Honey Smoked Salmon or Fried Tofu
Spinach and Romaine, Kalamata Olives, Roasted Red Peppers, Sliced Red Onion, Artichoke Hearts
and Avocado topped with Feta Cheese with Balsamic Vinaigrette

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.

Entrees

Natural Chicken Marsala 18.95

Angel Hair Pasta with Marsala and Seasonal Vegetables

*Loch Duart Scottish Salmon Tostada on Organic Greens 26.00

Tequila Vinaigrette, Corn Salsa, Lime Sour Cream and Roasted Poblano Black Bean Rice

Roasted Pomodoro Penne 17.25

Tomatoes, Spinach, Mushrooms, Black Olives and Artichoke Hearts with Roasted Tomato Sauce
add Grilled Natural Chicken, Tofu or Shrimp to your Pasta for 4.95

*Sautéed Rainbow Trout with Red Pepper Marmalade 24.50

Rice Pilaf and Seasonal Vegetables

*Natural Pork Chops with Sundried Cherry Jalapeno Demi 23.95

Fingerling Potatoes and Seasonal Vegetables

Natural Roasted Half Duck with Orange Marmalade with Horseradish 26.25

Roasted Poblano Black Bean Rice and Seasonal Vegetables

*Natural Schnitzel à la Holstein 29.95

Tenderized Veal Cutlet with Brown Butter, Capers topped with a Fried Egg
with Dijon Spaetzle and Seasonal Vegetables

*Hand-Cut, Grilled Natural Black Angus New York Strip 34.25

Gorgonzola Cheese, Seasonal Vegetables and Pepperjack Au Gratin Potatoes

*Buffalo Filet Mignon 34.25

Fig Compote, Pepperjack Au Gratin Potatoes and Seasonal Vegetables

*Natural Quail with Prickly Pear Ginger Citrus Glaze 29.95

Stuffed with Apricot Cherry Cornbread Stuffing
Roasted Poblano Black Bean Rice and Seasonal Vegetables

Vegetarian Ratatouille 21.00

A delicious mixture of Eggplant, Zucchini, Mushroom, Green and Red Bell Pepper,
Tomato and Onion over a Polenta Cake

Vegan Stuffed Portobello Mushroom 19.95

Spinach, Onion, Artichoke Hearts, Roasted Tomatoes, Bell Peppers and Mushrooms
with Red Pepper Coulis over Wild Rice Wheatberry Pilaf

Braised Lamb Shank with a Rosemary Demi-glace 27.75

Asiago Polenta and Seasonal Vegetables

*Chef's Daily Feature

Market Price

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

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