



To Begin

French Onion Soup Gratinée 7.50

El Tovar Vegetarian Chili 7.75

Served over White Rice with Onions and Cheese

Chef's Soup du Jour 6.50

El Tovar Beef Tenderloin

& Pork Loin Chili 8.95

Served with Onions and Cheese

Salad

El Tovar House Salad 7.95

Baby Organic Greens, Tomatoes, Kalamata Olives, and Sliced Red Onion
Topped with Toasted Pine Nuts, Goat Cheese and Served with a Balsamic Vinaigrette

Classic Caesar Salad 8.25

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

Mediterranean Entrée Salad with Natural Grilled Chicken Breast

Honey Smoked Salmon or Fried Tofu 12.95

Baby Spinach and Romaine, Kalamata Olives, Roasted Red Peppers, Sliced Red Onion, Artichoke Hearts,
Avocado and topped with Feta Cheese and Served with a Balsamic Vinaigrette

Sandwiches

Choice of Salad du Jour, Fresh Fruit Salad, French Fries or Side Salad

El Tovar Club on a Ciabatta Roll 11.45

Smoked Turkey, Applewood Smoked Duck Bacon, Brie Cheese and Horseradish Garlic Mayonnaise

Traditional Grilled Reuben 11.45

Grilled Corned Beef on Rye with Melted Swiss Cheese, Sauerkraut and Thousand Island Dressing

***Natural Black Angus Burger on a Ciabatta Roll 12.45**

Topped with Smoked Cheddar Cheese, Bacon and Chipotle Barbeque Aioli

Deviled Crab Cake Sliders 11.95

Two Lump Crab Cakes with Sonoran Remoulade

Pesto Natural Chicken Salad on Roasted Red Pepper Focaccia 10.45

Garnished with Lettuce, Tomato and Onion

Shaved Natural Black Angus Prime Rib Melt on Ciabatta Roll 12.75

Sautéed Mushrooms & Onions, Swiss Cheese and Horseradish Garlic Aioli

Santa Fe Sandwich on 12-Grain Bread 11.25

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

Children 12 & under may enjoy half portion entrees at a discounted price.



Entrees

Penne Pasta with Pesto Alfredo Sauce 11.25

*With Roasted Red Pepper, Prosciutto Ham and Parmesan Cheese
Add Natural Grilled Chicken, Shrimp or Tofu to your Pasta 4.95*

Local Natural Navajo Taco 10.75

*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 El Tovar Red Salsa*

Natural Beef Hungarian Style Goulash 12.75

with Potatoes, Carrots and Onions

Southwestern Rubbed Natural Pork Loin 15.25

Served with Chipotle Honey Barbeque Sauce, Seasonal Vegetable and Rice Du Jour

Roasted Natural Supreme Chicken Breast 10.75

Buttermilk Marinated Supreme Chicken Breast with Roasted Jalapeno Sour Cream Served with Rice and Vegetable du Jour

***Certified Wild Caught Alaskan Salmon 16.25**

Served with Citrus Butter, Seasonal Vegetable and Rice Du Jour

***Chef's Daily Feature**

Market Price

Chef's House Made Quiche 11.95

Served with Side Salad or Soup du Jour

Refreshing Options

Ice Cold Premium Draft Beers 16 oz. 5.75

*Grand Canyon Pilsner, G.C. Horseshoe Bend Pale Ale
New Belgium Fat Tire, 1554, Seasonal and Blue Moon*

Domestic Draft Beers 16 oz. 4.75

Budweiser or Miller Lite

Bottled Beers 5.75

Heineken or Corona

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

** 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.