



Eye Openers

Organic Shade Grown Coffee 3.25 Regular or Decaffeinated with refills	Premium Fruit Juice 3.50 Orange, Grapefruit Apple or Cranberry
Espresso or Americano 3.95	El Tovar Hot Tea 3.25 Premium Selections
Cappuccino, Latte or Mocha 4.45	El Tovar Belgian Hot Chocolate 3.90

To Start the Day

Honey Smoked Salmon with Toasted Whole Wheat Bagel & Herb Cream Cheese	12.85
Selection of Cold Cereals with Milk 4.95 with banana	5.95
Fresh Fruit Parfait with Greek Yogurt	7.40
Fresh Baked Pastry	4.50
El Tovar Signature Cinnamon Roll	4.50
Steel Cut Oats with Dried Fruit	7.50

From Our Griddle

El Tovar's Pancake Trio	8.95
Flavors of the Southwest are captured in our Buttermilk, Blue Cornmeal & Buckwheat Pancakes Honey Pine Nut Butter & Prickly Pear Syrup	
Pumpkin Belgian Waffle	9.35
Served with Chocolate Chips & Vanilla Whipped Cream	
Raspberry Jam & Brie Stuffed French Toast	9.25
Crème Anglaise & Raspberry Garnish	
Polenta Corncakes with Prickly Pear Pistachio Butter	8.95
Served with Maple Syrup	

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, Housemade Pork Sausage or Turkey Sausage with Breakfast Potatoes or Fresh Fruit Salad & choice of Toast

**El Tovar Black Angus Prime Rib Hash 12.45

Arizona Grown Smoked Prime Rib served with Two Eggs* any style, Breakfast Potatoes, Fresh Bell Peppers, Sweet Onions, Green Chile Hollandaise & Flour Tortillas

**Poached Eggs Benedict 12.95

Choose Traditional Canadian Bacon or Honey Smoked Salmon with Hollandaise Sauce & Breakfast Potatoes

**Blackened Breakfast Trout 10.95

Two Eggs* any style, Breakfast Potatoes or Fresh Fruit Salad & choice of Toast

Southwest Quesadilla 11.25

Flour Tortilla Filled with Scrambled Eggs*, Beef Fajita Meat, Sautéed Onion, Roasted Red Pepper & Pepperjack Cheese with a Roasted Pepper Sauce & Breakfast Potatoes

**Sonoran Style Eggs with Beef Chorizo 11.95

Served in a Tortilla bowl with Two Eggs* any style, Beef Chorizo, Black Beans, Roasted Red Peppers, Jack Cheese, Ranchero Sauce, Tomatillo Salsa, Mexican Crema & Flour Tortillas

El Tovar Breakfast Burrito 11.10

Ranchero Pork Loin, Scrambled Eggs*, Bell Peppers, Black Beans, Onion and Pepperjack Cheese wrapped in a Flour Tortilla, served with Roja Salsa, Guacamole & Mexican Crema, Fresh Fruit Salad or Breakfast Potatoes

Chef's House Made Quiche 10.45

with Fresh Fruit Salad & Breakfast Potatoes

Build Your Own Omelet 10.95

Choice of Three: Smoked or Regular Gouda, Longhorn Cheddar, Monterey Jack, Pepperjack, Swiss Cheese
Beef Chorizo, Bacon, Ham, Housemade Pork Sausage, Turkey Sausage
Fresh Spinach, Diced Onions, Avocado, El Tovar Roja Salsa, Diced Green Chile, Diced Tomato or Diced Jalapeño
Fresh Basil, Chives, Parsley or Cilantro
Accompanied with Breakfast Potatoes or Fresh Fruit Salad & choice of Toast
Add Additional Items for 1.65 each

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

*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.