



Appetizer

Gouda Green Chile Black Bean Crock 8.45

Hand-made Basil, Pesto & Roasted Tomato Mozzarella Roulades Sampler 10.95
with Marinated Peppadew & Kalamata Olives drizzled with Extra Virgin Olive Oil

Crab Tower 11.75

Lump Crabmeat with Diced Avocado, Tomato & Onion Straws, Cilantro Oil

Heirloom Tomato Gazpacho Shrimp Cocktail 13.20

Chipotle Bourbon BBQ Frenched Chicken Drumettes 10.95

Soup

Chef's Soup du Jour 6.65

French Onion Soup Gratinée 7.65

Cream of Roasted Acorn Squash served in a Tortilla Bowl with Crème Fraiche 7.70

Salad

El Tovar House Salad 7.95

Baby Organic Greens, Tomatoes, Julienne Jicama, Mandarin Oranges & Sliced Red Onion topped with toasted Pine Nuts, Goat Cheese with a Raspberry Balsamic Vinaigrette

Classic Caesar Salad 8.50

Crisp Romaine, Shaved Parmesan Cheese, White Anchovy Filets & Housemade Croutons tossed in Caesar Dressing

Caprese Salad 8.95

Fresh Mozzarella & Sliced Tomato with a Balsamic Glaze & Basil

Spinach and Endive Salad 9.45

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

Mediterranean Entrée Salad 8.95

Baby Spinach & Romaine, Kalamata Olives, Roasted Red Peppers, Sliced Red Onion, Artichoke Hearts & Avocado topped with Feta Cheese served with a Balsamic Vinaigrette
add Marinated Grilled Chicken Breast, Honey Smoked Salmon or Fried Tofu 4.45 add Shrimp 7.45

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

***Chicken El Tovar 19.10**

Angel Hair Pasta with Mushroom Sherry Cream Sauce with Fresh Spinach & Seasonal Vegetables

***Sustainable Salmon Tostada on Organic Greens 26.00**

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

Trottole ala Puttanesca 17.75

Artichoke Hearts, Kalamata Olives, Roasted Red Pepper & Capers with Roasted Tomato Sauce
add Chicken or Tofu 4.45 add Shrimp 7.45

***Fresh Pan-Seared Halibut 25.95**

Fire Roasted Jalapeño Cream, Candied Jalapeños, Roasted Tomato Polenta Wedge & Seasonal Vegetables

***Pork Chops with Braised Apples & Sauerkraut 24.45**

Potato Pancake & Seasonal Vegetables

Roasted Half Duck with Prickly Pear Orange Glaze 26.75

Wild & Brown Rice Pilaf & Seasonal Vegetables

***Veal Oscar 31.50**

Tenderized Veal Cutlet with Lump Crab Meat, Asparagus & Béarnaise Sauce
with Dijon Spaetzle & Seasonal Vegetables

***Hand-Cut, Grilled Arizona Grown New York Strip 34.25**

Gorgonzola Cheese, Merchant du Vin Sauce, Seasonal Vegetables & Pepperjack Au Gratin Potatoes

***Stuffed Roasted Quail 30.50**

Stuffed with Wild & Brown Rice & Dried Cranberries with Balsamic Glaze
served with Poblano Corn Bread Dressing & Seasonal Vegetables

Vegetarian Ratatouille 21.45

A delicious mixture of Eggplant, Zucchini, Mushroom, Bell Peppers
Tomato & Onion over a Polenta Cake

Vegan Stuffed Portobello Mushroom 20.25

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

Broiled Lamb Shank with Rosemary Demi-Glace 27.75

Asiago Polenta & 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.*