

## To Begin

**French Onion Soup Gratinée 7.65**

**El Tovar Vegetarian Chili 7.75**

with Onions, Cheddar & Corn Muffins

**Chef's Soup du Jour 6.65**

**El Tovar Beef Tenderloin  
& Pork Loin Chili 8.95**

with Onions, Cheddar & Corn Muffins

## 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 8.25**

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

**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

## Sandwiches

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

**Grilled Chicken Cordon Bleu 11.75**

Boneless Chicken Breast with Ham, Gruyere Cheese & Dijonaise on a Ciabatta Roll

**Traditional Grilled Reuben 11.45**

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

**Veal Schnitzel Sandwich 12.45**

Sautéed Spinach & Mushrooms, Fresh Gouda & Lemon Caper Aioli

**Duck Confit Sliders 11.95**

Blueberry BBQ Sauce & Coleslaw

**Shaved Black Angus Prime Rib Melt on Ciabatta Roll 12.75**

Roasted Red Peppers, PepperJack Cheese & Cilantro Green Onion Mayo

**Avocado Brie Burger 11.95**

on a Ciabatta Roll with Chipotle Mayo

**Santa Fe Sandwich on 12-Grain Bread 11.25**

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

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

*El Tovar Lunch 2015.fall*

## Entrees

### **Penne Pasta with Pesto Alfredo 11.50**

Roasted Red Peppers & Parmesan  
*add Chicken or Tofu 4.45*  
*add Shrimp 7.45*

### **Traditional Navajo Taco 10.95**

Your choice of Seasoned Ground Beef with Pinto & Black Beans  
or El Tovar Vegetarian Chili  
Served on Handmade Fry Bread  
Shredded Cheddar, Red Onion, Fresh Tomato, Lettuce  
Guacamole, Sour Cream & El Tovar Roja Salsa

### **Beef Bourguignonne 12.75**

Onions, Carrots & Mushrooms  
in a Burgundy Broth over Egg Noodles

### **\*Pan-Seared Salmon 16.60**

Fennel Salad, Saffron Risotto  
& Drizzled with Cilantro Oil

### **\*Chef's Daily Feature**

Market Price

### **Chef's House Made Quiche 12.45**

Side Salad or Soup du Jour

## Refreshing Options

### **Ice Cold Premium Draft Beers 16 oz. 6.00**

Grand Canyon Pilsner & IPA  
Blue Moon, Sierra Nevada Pale Ale  
New Belgium Fat Tire, Seasonal & 1554

### **Domestic Draft Beer 16 oz. 5.00**

### **Bottled Beers 6.00**

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.*