

## IN ROOM DINING MENUS



### DINNER

Please dial extension 6399 for In Room Dining  
Dinner is served from 5:00 p.m. to 10:00 p.m.

Sales tax and a utility surcharge will be added to all Room Service Orders  
Gratuity is not included

### Appetizer

\*Gouda Green Chile Black Bean Crock 8.45

**Hand-made Basil, Pesto & Roasted Tomato Mozzarella Roulades Sampler 12.05**  
with Marinated Peppadew & Kalamata Olives drizzled with Extra Virgin Olive Oil

**Crab Tower 12.95**

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

**Heirloom Tomato Gazpacho Shrimp Cocktail 15.35**

**Chipotle Bourbon BBQ Frenched Chicken Drumettes 12.05**

### Soup

**Chef's Soup du Jour 7.35**

**French Onion Soup Gratinée 8.45**

**Cream of Roasted Acorn Squash served in a Tortilla Bowl with Crème Fraiche 8.50**

### Salad

**El Tovar House Salad 8.75**

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

**Classic Caesar Salad 9.35**

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

**Caprese Salad 9.85**

Fresh Mozzarella & Sliced Tomato with a Balsamic Glaze & Basil

**Spinach and Endive Salad 10.40**

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

**Mediterranean Entrée Salad 9.85**

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 Tofu 4.90 add Shrimp 8.20

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

*ETRSDinner2015.fall*

## IN ROOM DINING MENUS

# DINNER

## Entrees

All Entrees are served with Seasonal Vegetables

### **\*Chicken El Tovar 21.00**

Angel Hair Pasta with Mushroom Sherry Cream Sauce with Fresh Spinach

### **\*Sustainable Salmon Tostada on Organic Greens 28.60**

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

### **Trottole ala Puttanesca 21.00**

Artichoke Hearts, Kalamata Olives, Roasted Red Pepper & Capers with Roasted Tomato Sauce  
add Chicken, or Tofu to your pasta 4.90 add Shrimp 8.20

### **\*Pan-Seared Halibut 28.55**

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

### **\*Pork Chops with Braised Apples & Sauerkraut 26.90**

Potato Pancake

### **Roasted Half Duck with Prickly Pear Orange Glaze 29.45**

Wild & Brown Rice Pilaf

### **Veal Oscar 34.65**

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

### **\*Hand-Cut, Grilled Arizona Grown New York Strip 37.70**

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

### **\*Stuffed Roasted Quail 33.55**

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

### **Vegetarian Ratatouille 23.60**

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

### **Vegan Stuffed Portobello Mushroom 22.30**

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 30.55**

Asiago Polenta & Seasonable Vegetables

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

*ETRS Dinner 2015.fall*