



## Appetizer

**Beef & Pork Red Chile Tamale with Adobo Crema 6.60**

**Hand-made Basil, Pesto & Roasted Tomato Mozzarella Roulades Sampler 11.45**  
with Marinated Peppadew & Kalamata Olives drizzled with Extra Virgin Olive Oil

**Crab Stack 11.95**

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

**Shrimp Cocktail with Horseradish Salsa 13.60**

**Chef's Choice of Cheese, Crackers & Charcuterie 13.95**

## Soup

**Chef's Soup du Jour 6.65**

**French Onion Soup Gratinée 7.65**

**Black Bean & Roasted Pepper Combination Soup 7.65**

## Salad

**El Tovar House Salad 8.25**

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

**Classic Caesar Salad 8.75**

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

**Caprese Salad 8.95**

Fresh Mozzarella & Sliced Tomato with Balsamic Glaze & Fresh Basil

**Spinach and Endive Salad 9.75**

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

**Mediterranean Entrée Salad 10.45**

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 4.60 add Shrimp 7.95

*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.*

*Any special dietary needs ask your server for assistance.*

## Entrees

### **\*Chicken El Tovar 20.20**

Two Boneless Chicken Breasts over Angel Hair Pasta  
with Mushroom Sherry Cream Sauce, Fresh Spinach & Seasonal Vegetables

### **\*Sustainable Salmon Tostada on Organic Greens 25.75**

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

### **\*Hand-Cut Grilled Arizona Grown Filet Mignon 35.50**

Madeira Morel Butter, Roasted Fingerling Potatoes & Seasonal Vegetables

### **Fettuccini Primavera 20.00**

Fresh Broccoli, Tomato, Asparagus, Red Pepper & Ricotta Cheese over Pasta  
add Sliced Chicken or Tofu 4.60 add Shrimp 7.95

### **\*Fresh Pan-Seared Halibut 26.45**

Kalamata Olive Tapenade, Tabbouleh Salad, Grilled Lemon & Seasonal Vegetables

### **\*Pork Chops with Apple Jalapeño Chutney 24.95**

Mashed Sweet Potato & Seasonal Vegetables

### **Roasted Half Duck with Cherry Merlot Sauce 27.75**

Wild & Brown Rice Pilaf & Seasonal Vegetables

### **\*Veal Chop 32.00**

Veal Chop with Roasted Garlic Demi Glaze with Fingerling Potatoes & Seasonal Vegetables

### **\*Hand-Cut, Grilled Arizona Grown New York Strip 34.75**

Brandy Green Peppercorn Sauce, Seasonal Vegetables & Pepperjack Au Gratin Potatoes

### **\*Stuffed Roasted Quail 31.50**

Stuffed with Jack Cheese Basil Polenta topped with Roasted Red Pepper Tomato Sauce  
Served with Israeli Cous Cous & Seasonal Vegetables

### **Eggplant Napoleon 20.00**

Grilled Eggplant, Red Onion, Zucchini, Yellow Squash, Roasted Red Pepper Marinara & Soft Polenta

### **Vegan Stuffed Portobello Mushroom 20.95**

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

### **Broiled Lamb Chops 32.00**

Braised Red Lentils & Chimichurri

### **\*Chef's Daily Feature - Market Price**

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