



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

Cream of Roasted Acorn Squash served in a Tortilla Bowl with Crème Fraiche 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 a 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 9.95

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 4.60 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 19.70**

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

***Sustainable Salmon Tostada on Organic Greens 25.25**

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

***Hand-Cut Grilled Arizona Grown Filet Mignon 35.00**

Madeira Morel Butter, Roasted Fingerling Potatoes & Seasonal Vegetables

Trottole ala Puttanesca 19.50

Artichoke Hearts, Kalamata Olives, Roasted Red Pepper & Capers with Roasted Tomato Sauce 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 24.45**

Mashed Sweet Potato & Seasonal Vegetables

Roasted Half Duck with Cherry Merlot Sauce 27.25

Wild & Brown Rice Pilaf & Seasonal Vegetables

***Veal Chop 31.50**

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

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

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

***Stuffed Roasted Quail 31.00**

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

Eggplant Napoleon 19.50

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

Vegan Stuffed Portobello Mushroom 20.45

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

Braised Lamb Shank with Rosemary Demi-Glaze 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.*