

IN ROOM DINING MENUS



BREAKFAST

Please dial extension 6399 for In Room Dining
Breakfast is served in 15 minutes increments from 6:45 a.m. until 10:15 a.m.

Sales Tax will be added to all Room Service Orders
Gratuity is not included

Eye Openers

100% Rainforest Alliance Coffee	Premium Natural Fruit Juice 3.90
2-3 Cup Pot 10.45	Orange, Apple, Grapefruit or Cranberry
6-7 Cup Pot 15.60	Espresso 4.70
El Tovar Belgian Hot Chocolate 4.35	Cappuccino 5.25

To Start the Day

Honey Smoked Salmon with Toasted Whole Wheat Bagel & Herb Cream Cheese	14.65
Selection of Cold Cereals with Fresh Banana	6.75
Fresh Fruit Parfait with Greek Yogurt	8.80
Fresh Baked Pastry	5.05
El Tovar Signature Cinnamon Roll	5.05
Hot Oatmeal with Selection of Seasonal Accompaniments	8.55
Steel Cut Oats cooked with Milk	

From Our Griddle

El Tovar's Pancake Trio	10.65
Flavors of the Southwest are captured in our Buttermilk, Blue Cornmeal & Buckwheat Pancakes Honey Pine Nut Butter & Prickly Pear Syrup	
Belgian Waffle	10.95
Inquire about our featured selection	
Housemade Banana Bread French Toast	10.95
Caramel Sauce & Fresh Banana Garnish	
Polenta Corncakes with Prickly Pear Pistachio Butter	10.65
Served with Maple Syrup	

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



Chef's Specialties

Vegetarian & Gluten Free Variations Available

***Harvey House Breakfast 13.15

Two Eggs any style with your choice of Bacon, Ham, Housemade Pork Sausage or Turkey Sausage with Breakfast Potatoes or Fresh Fruit Salad & choice of Toast

***El Tovar Arizona Prime Rib Hash 14.55

Arizona Grown Prime Rib served with Two Eggs any style, Breakfast Potatoes Fresh Bell Peppers, Sweet Onions, Green Chile Hollandaise & Flour Tortillas

*Poached Eggs Benedict 15.10

Choose Traditional Canadian Bacon or Honey Smoked Salmon with Hollandaise Sauce & Breakfast Potatoes

***Blackened Breakfast Trout with Two Eggs 12.90

Breakfast Potatoes or Fresh Fruit Salad & choice of Toast

Southwest Quesadilla 13.35

Flour Tortilla filled with Scrambled Eggs, Beef Fajita Meat, Sautéed Onion Roasted Red Pepper & Pepperjack Cheese with a Roasted Red Pepper Cream Sauce & Breakfast Potatoes

**Sonoran Style Eggs with Beef Chorizo 14.00

Served in a Tortilla bowl with Two Eggs any style, Beef Chorizo, Black Beans, Roasted Red Peppers Jack Cheese, Ranchero Sauce, Tomatillo Salsa, Mexican Crema & Flour Tortillas

El Tovar Breakfast Burrito 13.00

Ranchero Pork Loin, Scrambled Eggs*, Bell Peppers, Black Beans, Onions & Pepperjack Cheese wrapped in a Flour Tortilla served with Roja Salsa, Guacamole & Mexican Crema Fresh Fruit Salad or Breakfast Potatoes

Build Your Own Omelet 13.15

Choice of Three: Smoked or Regular Gouda, Longhorn Cheddar, Monterey Jack, Pepperjack, Swiss Cheese
Beef Chorizo, Bacon, Ham, Housemade Pork Sausage, Turkey Sausage
Fresh Spinach, Diced Onions, Avocado, El Tovar Rojas Salsa, Diced Green Chile
Diced Tomato, Diced Jalapeño, Fresh Basil, Chives, Parsley or Cilantro
Accompanied with Breakfast Potatoes or Fresh Fruit Salad & choice of Toast
Add Additional Items for 1.80 each

*Egg Whites or Egg Beaters® egg substitute available on request

** 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.Breakfast.04.16