

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

Appetizer

Beef & Pork Red Chile Tamale with Adobo Crema 7.25

Hand-made Basil, Pesto & Roasted Tomato Mozzarella Roulades Sampler 12.60
with Marinated Peppadew & Kalamata Olives drizzled with Extra Virgin Olive Oil

Crab Stack 13.15

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

Shrimp Cocktail with Horseradish Salsa 15.00

Chef's choice of Cheese, Crackers & Charcuterie 15.35

Soup

Chef's Soup du Jour 7.35

French Onion Soup Gratinée 8.45

Salad

El Tovar House Salad 9.10

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

Classic Caesar Salad 9.65

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 10.75

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

Mediterranean Entrée Salad 10.95

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 Tofu 4.90 add Shrimp 8.20

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

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Entrees

All Entrees are served with Seasonal Vegetables

***Chicken El Tovar 22.20**

Angel Hair Pasta with Mushroom Sherry Cream Sauce with Fresh Spinach

***Sustainable Salmon Tostada on Organic Greens 28.30**

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

***Pan-Seared Halibut 29.60**

Kalamata Olive Tapenade, Tabbouleh Salad & Grilled Lemon

***Pork Chops with Apple Jalapeño Chutney 27.40**

Mashed Sweet Potato

Roasted Half Duck with Cherry Merlot Sauce 30.50

Wild & Brown Rice Pilaf

Veal Chop 35.15

Tenderized Veal Chop with Roasted Garlic Demi Glaze
served with Fingerling Potatoes

***Hand-Cut, Grilled Arizona Grown New York Strip 38.20**

Brandy Green Pepper Sauce & Pepperjack Au Gratin Potatoes

Eggplant Napoleon 24.10

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

Vegan Stuffed Portobello Mushroom 23.00

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

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

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