

## 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

**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**

**Cream of Roasted Acorn Squash served in a Tortilla Bowl with Crème Fraiche 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 21.70**

Angel Hair Pasta with Mushroom Sherry Cream Sauce with Fresh Spinach

**\*Sustainable Salmon Tostada on Organic Greens 27.80**

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

**Trottole ala Puttanesca 21.45**

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 29.10**

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

**\*Pork Chops with Apple Jalapeño Chutney 26.90**

Mashed Sweet Potato

**Roasted Half Duck with Cherry Merlot Sauce 30.00**

Wild & Brown Rice Pilaf

**Veal Chop 34.65**

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

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

Brandy Green Pepper Sauce & Pepperjack Au Gratin Potatoes

**\*Stuffed Roasted Quail 34.10**

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

**Eggplant Napoleon 23.60**

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

**Vegan Stuffed Portobello Mushroom 22.50**

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

**Braised Lamb Shank with Rosemary Demi-Glace 30.55**

Asiago Polenta

*\* 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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