



WELCOME TO EL TOVAR
THANKSGIVING 2016

Celebrate the Holiday
with our Featured Wine!

2016 Georges Duboeuf Beaujolais Nouveau
Glass \$7.25 Bottle \$29.00

TO BEGIN YOUR HOLIDAY FEAST

Sweet Potato & Apple Soup
with Maple Crème Fraîche \$6.75

Classic Caesar Salad
Crisp Romaine, Parmesan Cheese & Croutons
Tossed in Caesar Dressing \$8.75

Spinach Salad
Spinach, Button Mushrooms, Sliced Red Onions
& Candied Pecans with Dijon Vinaigrette \$8.75

El Tovar Is Proud To Serve Locally Grown
& Sustainable Food

Children 12 and under may enjoy half portion entrees at a reduced price.

CHEF'S SELECTIONS

Natural Oven Roasted Turkey

Chestnut Stuffing & Giblet Gravy

Roasted Garlic Mashed Potatoes, Chef's Choice Vegetable

Cinnamon Ginger Sweet Potatoes

El Tovar Cranberry Relish \$28.45

Bacon Wrapped Pork Loin

with Apple Jalapeño Chutney

Fingerling Potatoes & Baby Carrots \$26.50

Braised Lamb Shank with Rosemary Demi-glace

Whipped Cauliflower Potatoes

Fresh Baby Brussels Sprouts \$28.25

Arizona Grown Hickory Smoked

Prime Rib of Beef au jus & Béarnaise Sauce

Roasted Garlic Mashed Potatoes

Asparagus \$35.75

Horseradish Dill Panko Crusted Salmon Filet

Rice, Squash & Zucchini \$26.75

Ratatouille over Soft Polenta

Served with a Parmesan Crisp \$21.25

