



Eye Openers

100% Rainforest Alliance Coffee 3.50 Regular or Decaffeinated with refills	Premium Fruit Juice 3.60 Orange, Grapefruit Apple or Cranberry
Espresso or Americano 4.35	El Tovar Hot Tea 3.50 Premium Selections
Cappuccino, Latte or Mocha 4.95	El Tovar Belgian Hot Chocolate 4.00

To Start the Day

Honey Smoked Salmon with Toasted Whole Wheat Bagel & Herb Cream Cheese	14.25
Selection of Cold Cereals with Milk 6.00	with banana 6.30
Fresh Fruit Parfait with Greek Yogurt	8.50
Fresh Baked Pastry	4.75
El Tovar Signature Cinnamon Roll	4.75
Steel Cut Oats with Dried Fruit	7.80

From Our Griddle

El Tovar's Pancake Trio	9.35
Flavors of the Southwest are captured in our Buttermilk, Blue Cornmeal & Buckwheat Pancakes Honey Pine Nut Butter & Prickly Pear Syrup	
Chocolate Malted Belgian Waffle	10.45
Garnished with Whipped Cream & Peanut Butter Chips	
Strawberry Shortcake French Toast	10.45
Housemade Pound Cake with Strawberry Sauce, Fresh Strawberry Garnish & Whipped Cream	
Polenta Corncakes with Prickly Pear Pistachio Butter	9.95
Served with Maple Syrup	

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.

Chef's Specialties

Vegetarian and Gluten Free Variations Available Upon Request

Harvey House Breakfast 12.20

**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 13.75

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 13.85

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

**Blackened Breakfast Trout 12.20

Blackened Trout, Two Eggs* any style, Breakfast Potatoes or Fresh Fruit Salad & choice of Toast

Southwest Quesadilla 12.45

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

**Sonoran Style Eggs with Beef Chorizo 13.25

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 Biscuits & Gravy with Eggs 12.75

Corn & Roasted Tomato Biscuit with Homemade Sausage Country Gravy, Two Large Eggs* any style, Breakfast Potatoes & choice of Bacon, Ham, Housemade Pork Sausage Patties or Turkey Sausage

Chef's House Made Quiche 11.45

with Fresh Fruit Salad & Breakfast Potatoes

Chorizo, Avocado & Sour Cream Omelet 12.20

Accompanied with Breakfast Potatoes or Fresh Fruit Salad & choice of Toast

Ham, Apple & Longhorn Cheddar Omelet 12.20

Accompanied with Breakfast Potatoes or Fresh Fruit Salad & choice of Toast

Mushroom, Spinach, Smoked Gouda Omelet 12.20

Accompanied with Breakfast Potatoes or Fresh Fruit Salad & choice of Toast

Roasted Tomato, Asparagus & Goat Cheese Omelet 12.20

Accompanied with Breakfast Potatoes or Fresh Fruit Salad & choice of Toast

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*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.