



Appetizer

Shrimp Cocktail with Tomatillo Horseradish Salsa 13.70

Appeared on El Tovar Dinner Menu 1945

Beef & Pork Red Chile Tamale with Adobo Crema 6.75

Hand-made Basil, Pesto & Roasted Tomato Mozzarella Roulades Sampler 12.00

with Marinated Peppadew & Kalamata Olives drizzled with Extra Virgin Olive Oil

Crab Stack 12.95

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

Charcuterie & Cheese Board 14.95

Soup

Combination Black Bean & Roasted Pepper 7.85 French Onion Soup Gratinée 7.85

Chef's Soup du Jour 6.65

Salad

El Tovar House Salad 9.00

Baby Organic Greens, Tomatoes, Julienne Jicama & Sliced Red Onion topped with toasted Pine Nuts, Raspberries, Blackberries & Goat Cheese with a Balsamic Vinaigrette

Classic Caesar Salad 9.50

Crisp Romaine, Shaved Parmesan Cheese & Housemade Croutons tossed in Caesar Dressing

Caprese Salad 9.25

Fresh Mozzarella & Sliced Tomato with Balsamic Glaze & Fresh Basil

Spinach and Endive Salad 10.00

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

Whittlesey Salad 13.00

Baby Spinach & Romaine, Roasted Tomato, Black Beans, Sliced Red Onion, Green Chiles & Avocado topped with Cotija Cheese & Chopped Egg served with a Cilantro Lime Dressing
add Marinated Grilled Chicken Breast, Honey Smoked Salmon or Fried Tofu 4.75

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.

Any special dietary needs ask your server for assistance.

Entrees

***Chicken El Tovar 21.50**

Two Boneless Chicken Breasts over Angel Hair Pasta
with Mushroom Sherry Sauce, Fresh Spinach & Seasonal Vegetables

Inspired by an item appearing on El Tovar's 1947 Dinner Menu

***Sustainable Salmon Tostada on Organic Greens 25.80**

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

***Hand-Cut Grilled Arizona Grown Filet Mignon 37.50**

Caramelized Shallot Butter, Roasted Fingerling Potatoes & Seasonal Vegetables

Fettuccini Primavera 21.25

Broccoli, Diced Fresh Tomato, Diced Asparagus, Diced Red Pepper, topped with Ricotta Cheese served with Garlic Toast
add Sliced Chicken or Tofu 4.75 add Shrimp 8.20

***Pan-Seared Halibut 28.50**

Cherry Tomato Kalamata Olive Salsa, Tabbouleh Salad, Grilled Lemon & Seasonal Vegetables

***Pork Chops with Apple Jalapeño Chutney 26.25**

Mashed Sweet Potato & Seasonal Vegetables

Inspired by an item appearing on El Tovar's 1946 Dinner Menu

Roasted Half Duck with Plum Chili Sauce 29.45

Wild & Brown Rice Pilaf & Seasonal Vegetables

***Grilled Veal Chop 33.50**

Smoked Mushroom Compote with Fingerling Potatoes & Seasonal Vegetables

***Hand-Cut, Grilled Arizona Grown New York Strip 36.10**

Coffee Cumin Rub with a 1554 Lager Demi-glace, Seasonal Vegetables & Pepperjack Au Gratin Potatoes

***Stuffed Roasted Quail 33.00**

Stuffed with Jack Cheese Polenta Stuffing topped with Roasted Red Pepper Tomato Sauce

Served with Israeli Couscous & Seasonal Vegetables

Eggplant Napoleon 20.95

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

Vegan Stuffed Portobello Mushroom 21.95

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

Broiled Lamb Chop 33.50

Jalapeño Fig Jam, Braised Red Lentils & Seasonal Vegetables

***Chef's Inspired Feature Entree - Market Price**

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