



Appetizer

Shrimp Cocktail with Tomatillo Horseradish Salsa 14.20

Beef & Pork Red Chile Tamale with Adobo Crema 7.25

Hand-made Basil, Pesto & Roasted Tomato Mozzarella Roulades Sampler 12.50
with Marinated Peppadew & Kalamata Olives drizzled with Extra Virgin Olive Oil

Crab Stack 13.45

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

Charcuterie & Cheese Board 15.45

Soup

Roasted Tomato Chipotle Bisque 8.35 French Onion Soup Gratinée 8.35

Chef's Soup du Jour 7.15

Salad

El Tovar House Salad 9.50

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 10.00

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

Roasted Cauliflower & Sweet Potato Salad 9.75

Organic Mixed Greens with Lemon Vinaigrette, Pumpkin Seeds & Dried Cranberries

Spinach and Endive Salad 10.50

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

Whittlesey Salad 12.50

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 21.00**

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

***Sustainable Salmon Tostada on Organic Greens 25.30**

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

***Hand-Cut Grilled Arizona Grown Filet Mignon 37.00**

Caramelized Shallot Butter, Roasted Fingerling Potatoes & Seasonal Vegetables

Trottole ala Puttanesca 20.75

Artichoke Hearts, Kalamata Olives, Roasted Red Pepper & Capers with Roasted Tomato Sauce
add Sliced Chicken or Tofu 4.75 add Shrimp 8.20

***Pan-Seared Halibut 28.00**

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

***Pork Chops with Apple Jalapeño Chutney 25.75**

Mashed Sweet Potato & Seasonal Vegetables

Roasted Half Duck with Plum Chili Sauce 28.95

Wild & Brown Rice Pilaf & Seasonal Vegetables

***Grilled Veal Chop 33.00**

Smoked Mushroom Compote with Fingerling Potatoes & Seasonal Vegetables

***Hand-Cut, Grilled Arizona Grown New York Strip 34.75**

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

***Stuffed Roasted Quail 32.50**

Stuffed with Cranberry Apricot Cornbread Stuffing topped with Balsamic Glaze
Served with Calico Rice Pilaf & Seasonal Vegetables

Eggplant Napoleon 20.45

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

Vegan Stuffed Portobello Mushroom 21.45

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

Braised Lamb Shank 28.75

Rosemary Demi-glace, Asiago Polenta & 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.*