

To Begin

French Onion Soup Gratinée 8.35

El Tovar Vegetarian Chili 8.75

with Onions, Cheddar & Corn Muffins

Chef's Soup du Jour 7.15

El Tovar Beef Tenderloin

& Pork Loin Chili 10.45

with Onions, Cheddar or Jack & Corn Muffins

Salad

El Tovar House Salad 9.50

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

Classic Caesar Salad 10.00

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

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

Sandwiches

Choice of Salad du Jour, Fresh Fruit Salad, French Fries or Side Salad

Grilled Chicken Cordon Bleu 13.00

Boneless Chicken Breast with Ham, Gruyere Cheese & Dijonnaise on a Ciabatta Roll

Hot Pastrami 13.25

Melted Swiss Cheese, Red Onion Jalapeño Confit & Dijon Mustard on Marble Rye

Roasted Turkey Sandwich 13.25

Served on a Ciabatta Roll with Dill Havarti Cheese, Banana Peppers, Black Olives
& Cucumber Yogurt Sauce garnished with Lettuce, Tomato, Onion & Pickle

Caprese Sliders 9.75

with Fresh Mozzarella, Heirloom Tomato, Pesto & Balsamic Glaze

***Grilled Arizona Ribeye Steak Sandwich 14.25**

Roasted Red Peppers, Pepperjack Cheese & Horseradish Mayo

Mushroom Gruyere Burger 14.00

Sautéed Button Mushrooms, Gruyere Cheese & Bleu Cheese Garlic Bacon Aioli on a Ciabatta Roll

Santa Fe Sandwich on 12-Grain Bread 13.25

Roasted Green Chile Hummus, Grilled Portobello Mushroom, Avocado
Grilled Red Onion, Tomato, Cucumber & Roasted Red Peppers

Children 12 & under may enjoy half portion entrees at a discounted price.

El Tovar Lunch 01.17



Entrees

Tri color Tortellini 12.50

Chopped Asparagus, Prosciutto Ham, Roasted Tomato Alfredo Sauce
with Ricotta Cheese & Green Onions served with Garlic Bread

add Chicken or Tofu 4.75

add Shrimp 8.20

Traditional Navajo Taco 12.25

Choice of Seasoned Ground Beef with Pinto & Black Beans or El Tovar Vegetarian Chili
Served on Handmade Fry Bread with Shredded Cheddar, Red Onion, Fresh Tomato, Lettuce
Guacamole, Sour Cream & El Tovar Roja Salsa

Arizona Beef & Mushroom Stroganoff 14.00

over Egg Noodles & served with Seasonal Vegetable

*Baked Salmon 19.25

Green Chile Pesto Crusted Baked Filet with Lemon Crema & Saffron Rice

*Chef's Daily Feature

Market Price

Chef's House Made Quiche 13.50

Side Salad or Soup du Jour

Refreshing Options

Ice Cold Premium Draft Beers 16 oz. 6.40

Grand Canyon Pilsner & IPA

Blue Moon, Sierra Nevada Seasonal

New Belgium Fat Tire & 1554

Lumberyard Bright Angel IPA

Domestic Draft Beer 16 oz. 5.30

Bottled Beers 6.85

Heineken or Corona

Ice Tea or Soft Drinks 3.25

100% Rainforest Alliance Coffee 3.50

A majority of El Tovar menu ingredients are locally sourced, sustainable or organic.

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