

BREAKFAST

Please dial extension 6399 for In-Room Dining
Breakfast is served in 15 minute increments from 6:45 a.m. to 10:30 a.m.
Sales Tax will be added to all Room Service Orders; Gratuity is not included.

EYE OPENERS

Premium Natural Fruit Juice 3.95

Orange, Apple, Grapefruit or Cranberry

100% Rainforest Alliance Coffee

2-3 Cup Pot 10.45

6-7 Cup Pot 15.60

Espresso 4.80 Cappuccino 5.45

El Tovar Belgian Hot Chocolate 4.35

TO START THE DAY

**Honey Smoked Salmon with Toasted Whole Wheat Bagel
and Herb Cream Cheese 16.15**

Selection of Cold Cereals with Fresh Banana 6.95

Fresh Fruit Parfait with Greek Yogurt 9.35

Fresh Baked Pastry 5.25

El Tovar Signature Cinnamon Roll 5.25

Hot Oatmeal with Seasonal Accompaniments 8.60

Steel Cut Oats cooked with Milk

FROM OUR GRIDDLE

El Tovar's Pancake Trio 10.75

Flavors of the Southwest are captured in our Buttermilk, Blue Cornmeal and Buckwheat Pancakes
Served with Honey Pine Nut Butter and Prickly Pear Syrup

Belgian Waffle 12.00

Inquire about our featured selection

Housemade Strawberry Shortcake French Toast 12.00

Strawberry Sauce, Fresh Strawberry Garnish and Whipped Cream

Polenta Corncakes with Prickly Pear Pistachio Butter 11.40

Served with Maple Syrup

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

CHEF'S SPECIALTIES

Vegetarian and Gluten Free Variations Available

Harvey House Breakfast 13.90

Two Eggs* any style with your choice of Bacon, Ham, House-made Pork Sausage or Turkey Sausage with Breakfast Potatoes or Fresh Fruit Salad, and choice of Toast

El Tovar Arizona Prime Rib Hash 15.60

Arizona Grown Prime Rib served with Two Eggs* any style, Breakfast Potatoes Fresh Bell Peppers, Sweet Onions, Green Chile Hollandaise and Flour Tortillas

Poached Eggs* Benedict 15.70

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

Blackened Breakfast Trout with Two Eggs* 13.90

Breakfast Potatoes or Fresh Fruit Salad, and choice of Toast

Southwest Quesadilla 14.20

Flour Tortilla filled with Scrambled Eggs*, Beef Fajita Meat, Sautéed Onion Roasted Red Pepper, Pepper Jack Cheese, Roasted Red Pepper Cream Sauce and Breakfast Potatoes

Sonoran Style Eggs* with Beef Chorizo 15.00

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 and Flour Tortillas

Your Choice Omelet 13.90

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

Chorizo, Avocado and Sour Cream

Ham, Apple and Longhorn Cheddar

Mushroom, Spinach and Smoked Gouda

Roasted Tomato, Asparagus and Goat Cheese

*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.*