

DINNER

Please dial extension 6399 for In Room Dining
Dinner is served from 5:00 p.m. to 9:30 p.m.
Sales tax will be added to all Room Service Orders; Gratuity is not included

APPETIZERS

Shrimp Cocktail with Tomatillo Horseradish Salsa 15.10

Beef & Pork Red Chile Tamale with Adobo Crema 7.45

**Hand-made Basil, Pesto and Roasted Tomato
Mozzarella Roulades Sampler 13.20**

With Marinated Peppadew and Kalamata Olives with Extra Virgin Olive Oil

Crab Stack 14.30

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

Charcuterie & Cheese Board 14.95

SOUP

Chef's Soup Du Jour 7.35

French Onion Soup Gratinée 8.65

SALAD

El Tovar House Salad 9.90

Baby Organic Greens, Tomatoes, Julienne Jicama, Mandarin Oranges, Red Onion topped with Toasted Pine Nuts, Goat Cheese and Raspberry Balsamic Vinaigrette

Classic Caesar Salad 10.45

Crisp Romaine, Shaved Parmesan and House-made Croutons
tossed in Caesar Dressing

Roasted Cauliflower & Sweet Potato Salad 10.20

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

Spinach & Endive Salad 11.00

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

Whittlesey Salad 14.20

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

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

DINNER ENTREES

All Entrees are served with Seasonal Vegetables

***Chicken El Tovar 23.55**

Angel Hair Pasta with Mushroom Sherry Sauce and Fresh Spinach

***Sustainable Salmon Tostada on Organic Greens 28.30**

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

***Pan-Seared Halibut 31.25**

Cherry Tomato Kalamata Olive Salsa, Grilled Lemon and Tabbouleh Salad

***Pork Chops with Apple Jalapeño Chutney 28.75**

Mashed Sweet Potato

Roasted Half Duck with Plum Chili Sauce 32.30

Wild and Brown Rice Pilaf

***Grilled Veal Chop 36.75**

Smoked Mushroom Compote with Fingerling Potatoes

***Hand-Cut, Grilled Arizona Grown New York Strip 38.70**

Coffee Cumin Rub with a 1554 Lager Demi-glace and Pepper Jack Au Gratin Potatoes

***Hand-Cut, Grilled Arizona Grown Filet Mignon 41.15**

Caramelized Shallot Butter and Roasted Fingerling Potatoes

Eggplant Napoleon 22.95

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

Vegan Stuffed Portobello Mushroom 24.05

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

When placing an order, please inquire about our daily features.

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