



## Appetizer

**\*Plum Chili Glazed Sea Scallops with Jicama Slaw 13.75**

**Hand-made Mozzarella Roulades Sampler 10.95**  
accompanied by Marinated Peppadew and Kalamata Olives  
drizzled with Extra Virgin Olive Oil

**Deviled Crab Cakes with Sonoran Remoulade 10.45**

**Country Pâté with Crostini 11.25**

## Soup

**Chef's Soup du Jour 6.50**

**French Onion Soup Gratinée 7.50**

**Chicken Pozole Verde 7.70**  
in a Tortilla Bowl garnished with Cabbage, Lime and Radish

## Salad

**El Tovar House Salad 7.95**

Baby Organic Greens, Tomatoes, Kalamata Olives, Sliced Red Onion  
topped with toasted Pine Nuts and Goat Cheese with a Balsamic Vinaigrette

**Classic Caesar Salad 8.25**

Crisp Romaine, Parmesan Cheese, White Anchovy Filets and Croutons tossed in Caesar Dressing

**Caprese Salad 8.75**

Fresh Mozzarella and Sliced Tomato with a Balsamic Glaze and Basil

**Spinach and Endive Salad 9.25**

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

**Mediterranean Entrée Salad 12.95**

Natural Grilled Chicken, Honey Smoked Salmon or Fried Tofu  
Spinach and Romaine, Kalamata Olives, Roasted Red Peppers, Sliced Red Onion, Artichoke Hearts  
and Avocado topped with Feta Cheese with a Balsamic Vinaigrette

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.*

## Entrees

**\*Natural Chicken Piccata 18.95**

Angel Hair Pasta with Lemon Caper Sauce and Seasonal Vegetables

**\*Loch Duart Scottish Salmon Tostada on Organic Greens 26.00**

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

**Roasted Pomodoro Penne 17.25**

Tomatoes, Spinach, Mushrooms, Black Olives and Artichoke Hearts with Roasted Tomato Sauce  
add Grilled Natural Chicken, Tofu or Shrimp to your Pasta for 4.95

**\*Sautéed Rainbow Trout with Red Pepper Marmalade 24.50**

Rice Pilaf and Seasonal Vegetables

**\*Natural Pork Chops with Sundried Cherry Jalapeno Demi 23.95**

Fingerling Potatoes and Seasonal Vegetables

**Natural Roasted Half Duck with Orange Marmalade with Horseradish 26.25**

Roasted Poblano Black Bean Rice and Seasonal Vegetables

**\*Natural Schnitzel à la Holstein 29.95**

Tenderized Veal Cutlet with Brown Butter, Capers topped with a Fried Egg  
with Dijon Spaetzle and Seasonal Vegetables

**\*Hand-Cut, Grilled Natural Black Angus New York Strip 34.25**

Gorgonzola Cheese, Seasonal Vegetables and Pepperjack Au Gratin Potatoes

**\*Buffalo Filet Mignon 34.25**

Fig Compote, Pepperjack Au Gratin Potatoes and Seasonal Vegetables

**\*Natural Quail with Hoisin Lime Sauce 29.95**

Stuffed with Oyster Cornbread Dressing

Roasted Poblano Black Bean Rice and Seasonal Vegetables

**Vegetarian Ratatouille 21.00**

A delicious mixture of Eggplant, Zucchini, Mushroom, Green and Red Bell Pepper  
Tomato and Onion over a Polenta Cake

**Vegan Stuffed Portobello Mushroom 19.95**

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

**Broiled Lamb Chops with Roasted Garlic jus lié 27.75**

Fingerling Potatoes and Seasonal Vegetables

**\*Chef's Fresh Seafood Feature**

Market Price

*Due to our remote location, a surcharge will be added to each guest check to offset local utility expense.*

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

*El Tovar Dinner 2014.spring*