

# WELCOME TO EL TOVAR THANKSGIVING 2015

Celebrate the Holiday  
with our Featured Wine!

2015 Georges Duboeuf Beaujolais Nouveau  
Glass \$7.00 Bottle \$28.00

## TO BEGIN YOUR HOLIDAY FEAST

Cream of Roasted Tomato Chipotle Bisque  
with Bleu Cheese & Housemade Croutons \$6.75

### Classic Caesar Salad

Crisp Romaine, Parmesan Cheese, White Anchovy Filets  
& Croutons Tossed in Caesar Dressing \$8.55

### Spinach & Beet Salad

Spinach, Roasted Beets, Julienne Jicama  
& Candied Pecans with Dijon Vinaigrette \$8.55

El Tovar Is Proud To Serve Locally Grown  
& Sustainable Food

Children 12 and under may enjoy half portion entrees at a reduced price.



## CHEF'S SELECTIONS

### Natural Oven Roasted Turkey

Chestnut Stuffing & Giblet Gravy

Roasted Garlic Mashed Potatoes, Chef's Choice Vegetable

Cinnamon Ginger Sweet Potatoes

El Tovar Cranberry Relish \$27.25

### Tea Smoked Half Duck with Maple Apricot Glaze

Rice Pilaf & Green Beans Amandine \$27.00

### Braised Lamb Shank with Rosemary Demi-glace

Whipped Cauliflower Potatoes

Fresh Baby Brussels Sprouts \$27.75

### Arizona Grown Hickory Smoked

### Prime Rib of Beef au jus & Béarnaise Sauce

Roasted Garlic Mashed Potatoes

Glazed Baby Carrots \$34.25

### Pan Seared Halibut with Lobster Truffle Cream

Saffron Risotto, Squash & Zucchini \$31.00

### Vegetarian Eggplant Rollatini

Roasted Tomato Marinara Sauce & Polenta \$19.95

Matthew J. McTigue, Executive Chef

2015

