

To Begin

French Onion Soup Gratinée 7.65

El Tovar Vegetarian Chili 7.75

with Onions, Cheddar & Corn Muffins

Chef's Soup du Jour 6.65

**El Tovar Beef Tenderloin
& Pork Loin Chili 8.95**

with Onions, Cheddar & Corn Muffins

Salad

El Tovar House Salad 7.95

Baby Organic Greens, Tomatoes, Julienne Jicama, Mandarin Oranges & Sliced Red Onion
topped with toasted Pine Nuts, Goat Cheese with a Raspberry Balsamic Vinaigrette

Classic Caesar Salad 8.25

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

Mediterranean Entrée Salad 8.95

Baby Spinach & Romaine, Kalamata Olives, Roasted Red Peppers, Sliced Red Onion
Artichoke Hearts & Avocado topped with Feta Cheese served with a Balsamic Vinaigrette
add Marinated Grilled Chicken Breast, Honey Smoked Salmon or Fried Tofu 4.45 add Shrimp 7.45

Sandwiches

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

Grilled Chicken Cordon Bleu 11.75

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

Traditional Grilled Reuben 11.45

Grilled Corned Beef on Marble Rye with Melted Swiss Cheese, Sauerkraut & Thousand Island Dressing

Veal Schnitzel Sandwich 12.45

Sautéed Spinach & Mushrooms, Fresh Gouda & Lemon Caper Aioli

Duck Confit Sliders 11.95

Blueberry BBQ Sauce & Coleslaw

Shaved Black Angus Prime Rib Melt on Ciabatta Roll 12.75

Roasted Red Peppers, PepperJack Cheese & Cilantro Green Onion Mayo

Avocado Brie Burger 11.95

on a Ciabatta Roll with Chipotle Mayo

Santa Fe Sandwich on 12-Grain Bread 11.25

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 2015.spring

Entrees

Tortellini Toscano 11.50

Tri-color Tortellini with Artichoke Hearts, Basil, Button Mushrooms
Kalamata Olive, Green Onion with Roasted Red Pepper & Tomato Marinara
add Chicken or Tofu 4.45
add Shrimp 7.45

Traditional Navajo Taco 10.95

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

Beef Bourguignonne 12.75

Onions, Carrots & Mushrooms
in a Burgundy Broth over Egg Noodles

***Pan-Seared Salmon 16.60**

Fennel Salad, Saffron Risotto
& Drizzled with Cilantro Oil

***Chef's Daily Feature**

Market Price

Chef's House Made Quiche 12.45

Side Salad or Soup du Jour

Refreshing Options

Ice Cold Premium Draft Beers 16 oz. 6.00

Grand Canyon Pilsner & IPA
Blue Moon, Sierra Nevada Pale Ale
New Belgium Fat Tire, Seasonal & 1554

Domestic Draft Beer 16 oz. 5.00

Bottled Beers 6.00

Heineken or Corona

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.*

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