Welcome To El Tovar
Thanksgiving 2017

Celebrate the Holiday
with our Featured Wine!

2016 Georges Duboeuf Beaujolais Nouveau
Glass $7.25 Bottle $29.00

To Begin Your Holiday Feast

Roasted Tomato Chipotle Bisque
with Bleu Cheese Crumbles $6.75

Classic Caesar Salad
Crisp Romaine, Parmesan Cheese & Croutons
Tossed in Caesar Dressing $9.25

Spinach Salad
Spinach, Button Mushrooms, Sliced Red Onions
& Candied Pecans with Dijon Vinaigrette $9.25

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 $28.50

Bacon Wrapped Pork Loin with Apple Jalapeño Chutney

Fingerling Potatoes & Baby Carrots $26.50

Braised Lamb Shank with Rosemary Demi-glace

Whipped Cauliflower Potatoes
Fresh Baby Brussels Sprouts $28.25

Arizona Grown Hickory Smoked Prime Rib of Beef Au Jus & Béarnaise Sauce

Roasted Garlic Mashed Potatoes
Asparagus $35.75

Horseradish Dill Panko Crusted Salmon Filet

Rice, Squash & Zucchini $26.25

Eggplant Parmesan over Soft Polenta

Served with a Parmesan Crisp $20.75

Matthew J. McTigue, Executive Chef 2017