



## BREAKFAST

Please dial extension 6399 for In Room Dining  
Breakfast is served in 15 minutes increments from 6:45 a.m. until 10:45 a.m.

Sales Tax & a utility surcharge will be added to all Room Service Orders  
Gratuity is not included

### Eye Openers

<b>Organic Shade Grown Coffee</b>	<b>Premium Natural Fruit Juice 4.35</b>
2-3 Cup Pot 10.25	Orange, Apple, Grapefruit or Cranberry
6-7 Cup Pot 15.25	<b>Espresso 4.35</b>
<b>El Tovar Belgian Hot Chocolate 4.30</b>	<b>Cappuccino 5.20</b>

### To Start the Day

<b>Honey Smoked Salmon with Toasted Whole Wheat Bagel &amp; Herb Cream Cheese</b>	<b>14.15</b>
<b>Selection of Cold Cereals with Fresh Banana</b>	<b>6.75</b>
<b>Fresh Fruit Parfait with Greek Yogurt</b>	<b>8.15</b>
<b>Fresh Baked Pastry</b>	<b>4.95</b>
<b>El Tovar Signature Cinnamon Roll</b>	<b>4.95</b>
<b>Hot Oatmeal with Selection of Seasonal Berries</b>	<b>8.35</b>
Steel Cut Oats cooked with Milk	

### From Our Griddle

<b>El Tovar's Pancake Trio</b>	<b>9.85</b>
Flavors of the Southwest are captured in our Buttermilk, Blue Cornmeal & Buckwheat Pancakes Honey Pine Nut Butter & Prickly Pear Syrup	
<b>Belgian Waffle</b>	<b>10.30</b>
Served with Fresh Blueberries, Lemon Curd & Chantilly Cream	
<b>Raspberry Jam &amp; Brie Stuffed French Toast</b>	<b>10.20</b>
Crème Anglaise & Raspberry Garnish	
<b>Polenta Corncakes with Prickly Pear Pistachio Butter</b>	<b>9.85</b>
Served with Maple Syrup	

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



## Chef's Specialties

Vegetarian & Gluten Free Variations Available

### \*\*\*Harvey House Breakfast 12.00

Two Eggs any style with your choice of Bacon, Ham, Housemade Pork Sausage or Turkey Sausage with Breakfast Potatoes or Fresh Fruit Salad & choice of Toast

### \*\*\*El Tovar Black Angus Prime Rib Hash 13.70

Arizona Grown Smoked Prime Rib served with Two Eggs any style, Breakfast Potatoes Fresh Bell Peppers, Sweet Onions, Green Chile Hollandaise & Flour Tortillas

### \*Poached Eggs Benedict 14.25

Choose Traditional Canadian Bacon or Honey Smoked Salmon with Hollandaise Sauce & Breakfast Potatoes

### \*\*\*Blackened Breakfast Trout with Two Eggs 12.00

Breakfast Potatoes or Fresh Fruit Salad & choice of Toast

### Southwest Quesadilla 12.55

Flour Tortilla filled with Scrambled Eggs, Beef Fajita Meat, Sautéed Onion Roasted Red Pepper & Pepperjack Cheese with a Roasted Red Pepper Cream Sauce & Breakfast Potatoes

### \*\*\*Sonoran Style Eggs with Beef Chorizo 13.15

Served in a Tortilla bowl with Two Eggs any style, Beef Chorizo, Black Beans, Roasted Red Peppers Jack Cheese, Ranchero Sauce, Tomatillo Salsa, Mexican Crema & Flour Tortillas

### El Tovar Breakfast Burrito 12.25

Ranchero Pork Loin, Scrambled Eggs\*, Bell Peppers, Black Beans, Onions & Pepperjack Cheese wrapped in a Flour Tortilla served with Roja Salsa, Guacamole & Mexican Crema Fresh Fruit Salad or Breakfast Potatoes

### Build Your Own Omelet 12.00

Choice of Three: Smoked or Regular Gouda, Longhorn Cheddar, Monterey Jack, Pepperjack, Swiss Cheese  
Beef Chorizo, Bacon, Ham, Housemade Pork Sausage, Turkey Sausage  
Fresh Spinach, Diced Onions, Avocado, El Tovar Rojas Salsa, Diced Green Chile  
Diced Tomato, Diced Jalapeño, Fresh Basil, Chives, Parsley or Cilantro  
Accompanied with Breakfast Potatoes or Fresh Fruit Salad & choice of Toast  
Add Additional Items for 1.80 each

\*Egg Whites or Egg Beaters® egg substitute available on request

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