



## DINNER

Please dial extension 6399 for In Room Dining  
Dinner is served from 5:00 p.m. to 10:00 p.m.

7.725% Sales Tax will be added to all Room Service Orders  
Minimum Charge is \$2.00, Gratuity is not included

### Appetizer

**Smoked Salmon and Goat Cheese Crostini 11.00**

**Wild Shrimp Cocktail 14.85**

**Mozzarella Roulades of Prosciutto and Basil Pesto 12.85**

Marinated Roma Tomato, Kalamata Olives and Extra Virgin Olive Oil

**Deviled Crab Cakes with Sonoran Remoulade 14.00**

### Soup

**French Onion Soup Gratinée 7.60**

**El Tovar Black Bean Soup 8.50**

Served in a Tortilla Bowl with Sour Cream

**Chef's Soup du Jour 7.00**

### Salad

**El Tovar House Salad in Toasted Piñon Vinaigrette 8.15**

Organic Greens, Vine-Ripened Tomatoes, Kalamata Olives, Goat Cheese, Grilled Red Onion

**Classic Caesar Salad 8.75**

Crisp Romaine, Parmesan, White Anchovy Filets, Croutons

**Spinach and Endive Salad 9.90**

Apple, Gorgonzola, Bacon, Shallots, Apple Walnut Vinaigrette

**Mediterranean Entrée Salad with Grilled Chicken 12.65**

Baby Organic Greens, Artichoke, Kalamata Olives, Roasted Red pepper, Avocado  
In Balsamic Vinaigrette topped with Feta and Sliced Red Onion

*An 18% gratuity will be added to parties of eight or more*

*\* 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  
rev. 2009*



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### Entrees



**\*Wild Alaskan Salmon Tostada,**

**Organic Greens, Tequila Vinaigrette 26.85**

Roasted Pistachio Garden Rice, Corn Salsa, Lime Sour Cream

**Sautéed Rainbow Trout, Pumpkin Seed Pesto, Rice Pilaf 26.85**

**Garden Penne in Lemon Garlic White Wine Reduction 19.50**

Potato Dumplings, Spinach, Truffle, Tomato, Asparagus, Mushroom, Toasted Piñon.  
Provolone Picante Cheese, Basil Olive Oil

**El Tovar Natural Chicken Cordon Bleu 24.50**

Saffron Rice, Prosciutto, Swiss, Dijon Cream

**Pork Chop with Smoked Gouda Mornay 26.25**

Green Chile Cornbread Stuffing

**Roasted Half Duck with Citrus Marmalade Glaze 26.25**

Roasted Poblano Black Bean Rice

**\*Grilled Natural Lamb Chops with Apricot Chutney 35.20**

Garden Cous Cous, Mint Jelly

**Natural Veal Marsala 31.50**

Fresh Spinach, Hard Boiled Egg, Asiago Polenta

**\*Grilled New York Strip, Buttermilk Cornmeal Onion Rings 32.70**

Roasted Fingerling Potatoes

**\*Hand-Cut, Flame Broiled Beef Tenderloin, Wild Shrimp 36.75**

Madeira Sauce, Duchess Potato

**Vegetarian Stuffed Portabella Mushroom 21.95**

Artichoke Hearts, Roasted Tomato, Onion, Bell Pepper, Spinach, Mushroom  
Red Pepper Coulis, Quinoa



*This product comes from a fishery which has been certified to the Marine Stewardship Council's  
environmental standard for a well-managed and sustainable fishery. [www.msc.org](http://www.msc.org) rev. 2009*