

BREAKFAST

Please dial extension 6399 for In-Room Dining
Breakfast is served in 15 minute increments from 6:45 a.m. to 10:30 a.m.
Sales Tax will be added to all Room Service Orders; Gratuity is not included.

EYE OPENERS**Organic Aztec Roast Coffee**

2-3 Cup Pot 10.45

6-7 Cup Pot 15.60

Premium Natural Fruit Juice

Orange or Grapefruit 4.70

Apple or Cranberry 4.20

Espresso 4.90 Cappuccino 5.55**El Tovar Belgian Hot Chocolate 4.50*****From Our Pantry*****Smoked Salmon on Grilled Crostini**

with Horse Radish Cream Cheese 15.85

Selection of Cold Cereals with Fresh Banana 6.95**Fresh Fruit Parfait with Plain Greek Yogurt 10.95**

Made with Laura's Gourmet Granola from Tempe, AZ and Drizzled with Local Honey

Fresh Baked Pastry 5.45**El Tovar Signature Cinnamon Roll 3.25****McCann's Steel Cut Irish Oats, Fresh Berries 9.35**

Appeared on El Tovar's 1939 Breakfast Menu

FROM OUR GRIDDLE**El Tovar's Pancake Trio**

Flavors of the Southwest are captured in our Buttermilk, Native American Blue Cornmeal and Buckwheat Pancakes, Honey Pine Nut Butter and Arizona Prickly Pear Syrup 11.35

Flapjacks

Two European Style, Thin Flapjacks served with Powdered Sugar, Maple Syrup and a Selection of Preserves 5.45

Chocolate Chip Belgian Waffle

Chocolate Chips, 100% Maple Syrup, Chantilly Cream 11.80

Cinnamon Raisin Swirl French Toast

House-made Cinnamon Swirl Bread, 100% Maple Syrup and Chantilly Cream 11.80

Polenta Corncakes

Arizona Prickly Pear Pistachio Butter, 100% Maple Syrup 11.90

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

CHEF'S SPECIALTIES

*El Tovar Proudly Serves Cage Free Eggs
Vegetarian and Gluten Free Variations Available*

Harvey House Breakfast

Two Eggs* any style with your choice of Thick Cut, Hormone and Antibiotic Free Bacon, Ham
House-made Pork Sausage or Turkey Sausage with Breakfast Potatoes or Fresh Fruit Salad
Choice of Toast 15.85

Appeared on El Tovar Breakfast Menu 1914

El Tovar Arizona Prime Rib Hash

Arizona Grown Prime Rib, Two Cage Free Eggs* any style, Breakfast Potatoes
Fresh Bell Peppers, Roasted Tomato, Sweet Onions, Chipotle Hollandaise
Tortilla Lady Flour Tortillas or Corn Tortillas 15.65

Poached Eggs Benedict

Poached Cage Free Eggs*, Canadian Bacon or Honey Smoked Salmon
Hollandaise Sauce, Breakfast Potatoes 15.85

Blackened Breakfast Trout

Idaho Farm Raised Trout, Two Cage Free Eggs* any style
Breakfast Potatoes or Fresh Fruit Salad, Choice of Toast 13.65

Southwest Quesadilla

Tortilla Lady Flour Tortilla filled with Scrambled Eggs*, Seasoned Arizona Grown Beef
Sautéed Onion, Roasted Red Pepper, Pepper Jack Cheese, Roasted Red Pepper Sauce
Breakfast Potatoes 15.85

Sonoran Style Eggs, Beef Chorizo

Tortilla Lady Tortilla bowl with Two Cage Free Eggs* any style
House-Made Beef Chorizo, Black Beans, Roasted Red Peppers, Monterey Jack Cheese
Ranchero Sauce, Tomatillo Salsa, Mexican Crème and Tortilla Lady Flour or Corn Tortillas 13.95

Chicken Fried Steak & Eggs

Arizona Grown New York Steak, House-made Sausage Gravy, Two Cage Free Eggs* any style
Breakfast Potatoes 16.90

Chef's House-made Quiche

Fresh Fruit Salad, Breakfast Potatoes 13.15

House-made Chorizo, Avocado, Sour Cream Omelet

Breakfast Potatoes or Fresh Fruit Salad, Choice of Toast 13.65

Smoked Ham, Granny Smith Apple, Longhorn Cheddar Omelet

Breakfast Potatoes or Fresh Fruit Salad, Choice of Toast 13.65

Roasted Tomato, Asparagus, Goat Cheese Omelet

Breakfast Potatoes or Fresh Fruit Salad, Choice of Toast 13.65

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.*