

DINNER

Please dial extension 6399 for In Room Dining

Dinner is served from 5:00 p.m. to 9:30 p.m.

Sales tax will be added to all Room Service Orders; Gratuity is not included

APPETIZERS

Arizona Grown Beef & Pork Red Chile Tamale with Adobo Cream 7.65

Caramelized Onion & Roasted Tomato Pesto Fresh Mozzarella Roulades

Marinated Tomatoes, Peppadew & Kalamata Olives, Queen Creek Extra Virgin Olive Oil **GF** 14.85

Crab Stack

Lump Blue Claw Crabmeat, Diced Avocado, Red Onion, Diced Tomato, Onion Straws, Cilantro Oil 19.25

Pan Seared Scallops

Diver Sea Scallops*, Pineapple Jicama Slaw, Arizona Prickly Pear Syrup, Mango Coulis **GF** 17.60

Charcuterie & Cheese Board

Chef's Choice of 3 Gourmet Cheeses, 1 Specialty Meat, Roasted Nuts & Dalmatia Fig Jam 17.45

SOUP***Goulash Soup***

Served in a Tortilla Lady Fried Tortilla Bowl 9.10

Chef's Soup Du Jour 8.25 **French Onion Soup Gratinée** 8.80

SALAD***El Tovar House Salad***

Baby Organic Greens, Tomatoes, Julienne Jicama, Sliced Red Onion
Toasted Pine Nuts, Raspberries, Goat Cheese, Balsamic Vinaigrette **GF** 10.45

Caprese Salad

Fresh Mozzarella, Sliced Tomato, Balsamic Glaze, Fresh Basil **GF** 10.45

Classic Caesar Salad

Crisp Romaine, Shaved Parmesan, House-made Croutons, Caesar Dressing **GF** 11.00

Spinach & Endive Salad

Fresh Spinach, Belgian Endive, Crisp Granny Smith Apples
Chopped Thick Cut, Hormone & Antibiotic Free Bacon, Gorgonzola Cheese Crumbles
Caramelized Shallots, Apple Walnut Vinaigrette **GF** 11.55

Whittlesey Entree Salad

Baby Spinach, Romaine, Roasted Tomato, Black Beans, Sliced Red Onion, Green Chiles
Avocado, Cotija Cheese, Chopped Cage Free Egg, Cilantro Lime Dressing **GF** 15.80
add Antibiotic Free, Marinated Grilled Chicken Breast, Honey Smoked Salmon or Fried Tofu 4.75

GF Gluten Free

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

DINNER ENTREES

All Entrees are served with Seasonal Vegetables

Mixed Grill

3 oz. Arizona Grown Fillet Mignon*, 4 oz. Quail, Chipotle Barbecue Sauce
2 Sustainably Farmed Jumbo Shrimp Butter Poached, Brown Butter Mashed Potatoes **GF** 43.40

Chicken El Tovar

Two Antibiotic Free Boneless Chicken Breasts, Angel Hair Pasta, Mushroom Sherry Sauce
Wilted Fresh Spinach, Chef's Choice Vegetables 27.55

Signature Salmon Tostada

Wild Caught Alaskan Salmon*, Tortilla Lady Corn Tortillas, Organic Greens
Tequila Vinaigrette, Corn Salsa, Lime Sour Cream, Roasted Poblano Black Bean Rice 33.45

Hand-Cut Fillet Mignon

6oz. Arizona Grown Fillet*, Roasted Jalapeño Chimichurri, Roasted Fingerling Potatoes
Chef's Choice Fresh Vegetables 42.85

Pan-Seared Sea Bass

6oz. Sea Bass* Fillet, Roasted Tomato Fennel Coulis, Saffron Cauliflower Purée
Chef's Choice Fresh Vegetables **GF** 31.55

Bone In Pork Chop

10oz. Sustainably Farmed Pork Chop, Charred Jalapeño Cream
Roasted Sweet Potato, Chef's Choice Fresh Vegetables 34.60

Inspired by an item appearing on El Tovar's 1946 Dinner Menu

Roasted Half Duck, Chipotle Cherry Demi-Glace

Sustainably Farmed Half Duck, Wild & Brown Rice Pilaf, Chef's Choice Fresh Vegetables **GF** 32.35

Wienerschnitzel

2 Breaded Tenderized Veal Cutlets, Fresh Lemon, Capers, House-made Spaetzel
Chef's Choice Fresh Vegetables 37.30

Hand-Cut New York Strip

10oz. Arizona Grown New York Strip, Coffee Cumin Rub, New Belgium 1554 Lager Demi-Glace
Pepper Jack Au Gratin Potatoes, Chef's Choice Fresh Vegetables 41.20

Braised Lamb Shank

Lamb Shank, Rosemary Demi Glace & Asiago Polenta **GF** 31.55

Orecchiette Pasta with Butternut Cream Sauce

Orecchiette Pasta, Butternut Squash Cream Sauce, Butternut Squash, Kale, Red Onion,
Ricotta Cheese & Garlic Toast 22.75

*add Antibiotic Free Marinated Grilled Chicken or Tofu 4.95, *add Sustainably Farmed Jumbo Shrimp 8.50

Vegan Stuffed Portobello Mushroom

Stuffed with Baby Spinach, Spanish Onion, Artichoke Hearts, Roasted Tomatoes, Bell Peppers
Button Mushrooms, Red Pepper Coulis, Wild Brown Rice Wheatberry Pilaf 24.15

Two Vegan Blue Corn Tamales

Stuffed with Squash, Tomato, Green Chili and Corn
Served with Calico Blend Pilaf and Red Chile Puree 25.25

When placing an order, please inquire about our daily features.

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