



Our Dining Philosophy

At the El Tovar Dining Room it is our passion to bring our guest the best possible dining experience while honoring the traditions that Fred Harvey brought to the great west. We embrace the opportunity to be stewards of this beautiful place and we strive to take care of it. We work with local vendors who provide protein and dairy as well as custom made fine china. It is our pleasure to bring you the best of old and new, from classically prepared dishes, breads and desserts all made in house.

Founded in 1990, The Green Restaurant Association, an international nonprofit organization, has pioneered the Green Restaurant® movement as the leading voice within the restaurant industry, encouraging restaurants to green their operations using transparent, science based certification standards.

The El Tovar is proud to have achieved a three star Green Restaurant certification.

The Story of El Tovar

When the Santa Fe railroad first reached the Grand Canyon in 1901, construction was immediately begun on a first class hotel to accommodate travelers. Built of Native boulders and Oregon pine, the majestic, 100 –room hotel opened January 14, 1905. It was named El Tovar in honor of Spanish explorer Pedro de Tobar, who had led the first expedition to Hopi Indian country in 1540.

The Fred Harvey Company was the logical choice to run the new El Tovar as Fred Harvey had been building and operating outstanding facilities for food and rest along the Santa Fe route since 1876.

Nothing was spared in making El Tovar one of the great hotels of its era. The building was completely equipped with electric lights powered by its own steam generator. Railroad tank cars brought fresh water for the hotel from Del Rio, 120 miles away. Fresh fruit and vegetables were grown in greenhouses on the premises. The hotel even had its own dairy. The most important single consideration, however, was to extend genuine hospitality and the utmost courtesy to the new Hotel's guest.

Xanterra Parks and Resorts purchased the Fred Harvey Company in 1968 and this tradition has been strictly maintained to this day. We hope that you enjoy your visit to this historic hotel.



Beverages

Organic Aztec Roast Coffee \$3.50	Assorted Coca-Cola Products \$3.50
Regular or Decaffeinated with refill	Iced Tea Ask your server for Featured Flavors \$3.50
Twinings Organic Hot Tea \$3.50	Espresso or Americano \$4.50
Iced Tea or Flavored Tea \$3.50	Cappuccino, Latte or Mocha \$4.50
Cold Brew Coffee \$3.50	El Tovar Belgian Hot Chocolate \$4.50

Canyon Craft Cocktails

Add a Q Drink, a Premium All Natural Carbonated Mixer to any Cocktail for \$3.00

Prickly Pear Margarita	\$10.00
A cool southwestern twist to an old favorite with Hornitos Tequila, Patron Citronge, Sweet and Sour, Lime, Prickly Pear Syrup	
Steamer 29	\$10.50
Kahlua St. Brandon's Irish Cream, Hennessey Cognac, Organic Coffee, Whipped Cream and drizzled with Grand Marnier	
Miners' Sarsaparilla	\$10.00
Bulleit Whiskey, Real Maine Sarsaparilla	
Whitewater Spritzer	\$10.50
Vodka, Blueberries, Vanilla, Champagne	
Red Rock Jalisco	\$10.25
Tequila, Watermelon, Fresh Mint	
Ferrier's Breakfast	\$10.50
Makers Mark, Grand Marnier, Orange Bitters, Organic Coffee, Whipped Cream, Molasses	
North of the Boarder	\$ 9.50
Sauza Tequila, Campari, Grapefruit Juice, Soda	
Canyon Side	\$ 9.50
Light Rum, Pomegranate, Lime, Pineapple juice, Orgeat	
Arancione	\$10.25
Campari, Gin, Sweet Vermouth, Nielsen Massey Pure Orange Extract	
Pomegranate Manhattan	\$ 9.50
Grand Canyon Whiskey, Pomegranate Liqueur, Fresh Rosemary, Bordeaux Cherry	

Ice Cold Draft Beer
Make it a Flight of 4 of your favorite Brews for \$12.00

Premium Draft Beers 16 oz. \$8.00

Lager Cerveza Pacifico Clara, Ciudad De Mexico
Pilsner - Grand Canyon Brewing, Williams, AZ
Hefeweizen - SanTan Brewing Company, Chandler, AZ
CentenniALE Red - Lumberyard Brewery, Flagstaff, AZ

Nut Brown Ale - Oak Creek Brewing Company, Sedona, AZ
Tower Station IPA - Mother Road Brewing Company, Flagstaff, AZ
Scottsdale Blonde, *German Style Kolsch* - Huss Brewing Company, Tempe, AZ
Coors Lite Lager 16 oz. \$6.50

Appetizer

Crab Stack

Lump Blue Claw Crabmeat, Diced Avocado, Red Onions, Diced Tomato
Fried Onion Straws, Cilantro Oil \$16.50

Pan Seared Scallops

Diver Sea Scallops*, Pineapple Jicama Slaw, Arizona Prickly Pear Syrup, Mango Coulis GF \$21.50

Tostones Rellenos

Plantain Tostones, Black Beans, Guacamole, Sour Cream VG, GF \$13.00

Cheese and Charcuterie Board

Chef's Choice of 3 Gourmet Cheeses, 1 Specialty Meat, Roasted Nuts
Dried Fruit, Dalmatia Fig Jam \$20.00

Soup

Cream of Roasted Red Pepper Soup

Gorgonzola Cheese, Served in a Tortilla Lady Fried Tortilla Bowl V, GF \$8.25

Signature French Onion Soup Gratinée

An El Tovar Tradition, Sourdough Croutons, Melted Gruyere Cheese \$8.00

Chef's Soup du Jour \$7.50

Salad

El Tovar House Salad

Baby Organic Greens, Tomatoes, Julienne Jicama and Sliced Red Onion
Topped with Toasted Pine Nuts, Raspberries, Blackberries and Goat Cheese with a Balsamic Vinaigrette V, GF \$9.50

Classic Caesar Salad

Crisp Romaine, Shaved Parmesan Cheese and House-made Croutons tossed in Caesar Dressing \$10.00

Burrata Ensalada

Crisp Romaine, Burrata Cheese, Roasted Tomato, Roasted Red Pepper, Balsamic Glaze V, GF \$10.00

Spinach and Endive Salad

Fresh Spinach with Belgian Endive, Crisp Apples, Crumbled Bacon, Gorgonzola Cheese
And Roasted Caramelized Shallots with an Apple Walnut Vinaigrette GF \$10.50

GF Gluten Free

Children 12 and under may enjoy half portion entrees at a discounted price.

Any special dietary needs ask your server for assistance.

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



ET Dinner Spring 2019

Entrees

Chicken Florentine

2 Antibiotic Free Chicken Breasts, Angel Hair Pasta, Florentine Cream Sauce, Chef's Choice Fresh Vegetable \$25.00

Mixed Grill Plate

3 oz. Arizona Grown Fillet Mignon*, 4oz. Quail, Chipotle BBQ Sauce, 2 Sustainably Farmed Butter Poached Jumbo Shrimp
Brown Butter Mashed Potatoes, Chef's Choice Fresh Vegetables *GF* \$40.00

Jagerschnitzel

Two each 3 oz. Breaded Pork Cutlets, Mushroom Sauce, Parsley Mashed Potatoes, Chef's Choice Fresh Vegetable \$22.50

Signature Salmon Tostada

6 oz. Wild Caught Alaskan Salmon*, Tortilla Lady Corn Tortillas, Organic Greens, Tequila Vinaigrette
Corn Salsa, Lime Sour Cream, Roasted Poblano Black Bean Rice \$30.50

Hand-Cut Fillet Mignon

6oz. Arizona Grown Fillet*, Roasted Jalapeño Chimichurri, Roasted Fingerling Potatoes
Chef's Choice Fresh Vegetables *GF* \$39.50

Pesto Gnocchi

Potato Gnocchi, Roasted Red Peppers, Artichoke Hearts, Asparagus
Shiitake Mushrooms, Pesto Sauce, Ricotta Cheese, Garlic Toast *V* \$20.50

Oven Poached Sea Bass

6oz. Sea Bass* Fillet, Watermelon Kalamata Olive Feta Cheese Salsa, Cous Cous, Chef's Choice Fresh Vegetable \$29.00

GF Gluten Free

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Entrees

Falafel Platter

Mixed Greens, Hummus, Tomato Salad, Quinoa, Lemon Vinaigrette, Tzatziki *V, GF* \$20.50

Hand-Cut New York Strip

10 oz. Arizona Grown New York Strip, Coffee Cumin Rub, 1554 Demi-Glace
Pepper Jack Au Gratin Potatoes, Chef's Choice Fresh Vegetables \$37.50

Sautéed Duck Breast

6 oz. Duck Breast, Blueberry Compote, Roasted Red Potato, Chef's Choice Fresh Vegetable *GF* \$29.00

Four Each Broiled Lamb Chops

Jalapeño Fig Jam, Sweet Pea Mint Pesto, Braised Red Lentils, Chef's Choice of Vegetable \$34.00

Nicoise Salad

Boston Lettuce, Red Potato, Green Beans, Hard Boiled Egg
Dijon Vinaigrette, Tomato, Radish, Olives \$13.50
add Tuna, Sliced Marinated Chicken Breast or Tofu \$5.00

Chef's Inspired Feature Entree - Market Price

GF **Gluten Free**

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Mimbrenño China



The Santa Fe Railway is celebrated in print, song and film as the railroad that opened the great south west, stretching from the Great Lakes to the Pacific Ocean. The Santa Fe Railway brought civilization to some of the most spectacular scenery on the continent. Along with the railroad came the legendary Fred Harvey Company, operator of the Santa Fe's meal stops, hotels and dining cars. Almost from its beginning, the Santa Fe accepted the identity of the old west as its own. Its stations, timetables and trains reflected the Spanish and Indian cultures that so fascinated the rest of the country.

Mary E. J. Colter was a pioneer who served both the Santa Fe and the Fred Harvey Trading Company as designer and Indian art expert. Mary Colter combed museums for suitably authentic designs, deciding finally on motifs from the ancient tribe of the Mimbres Valley.

Little is known even today about the Mimbrenños, but their pottery was superb. The carefully formed earthenware was decorated with stylized representations of the creatures of water, sky and land. Sophisticated geometric borders and the skillful use of low-fire earthtone glazes created a unique style that appealed greatly to both Mary Colter and the Santa Fe.

The Onondaga Pottery Company produced Mimbrenño China from 1936 to 1970, exclusively for the Santa Fe Dining Car Department. It was used on all dining cars until the end of service in 1971, whereupon it became even more highly coveted in the collector's market. Today, it is exceedingly rare. Through a special agreement with the AT&SF Railway, the HR Coors company is recreating this historic china to the same high standards laid down by Mary Colter.

Our Mimbrenño dining set is the same hotel grade, vitreous china used on the Santa Fe dining cars, and all wares carry the elaborate Santa Fe back stamp. El Tovar Dining Room uses the Black and Gray color scheme. You can take home a piece of history today, by purchasing Mimbrenño China from our gift shop.

Murals

The murals on the El Tovar dining room walls reflect these customs of four Indian tribes: Hopi-Praying to Hahay 'mana, Mother of all Kachina: Central figure is beseeching Ha-hai-mana for a good harvest; Kachina on the left will carry the message to the gods. Girl offers Piki bread to Kachina and the boy is holding a melon, which symbolizes good crops. Water jug holds holy water to bless the people.

Apache-Sun Rise Dance: The two young girls have just reached puberty and will dance all night. During this puberty dance, the four mountain spirit dancers on the right will put scars on the wrists of the girls, showing that they are now mature and ready for marriage. Two figures on the left are a drummer and a singer.

Mohave-Bird Dance or Harvest Dance: Bird dancer and singer are shown on the right. The two girls on the left are giving thanks for a good harvest, while the birds clean the fields to show the gods that there has been no waste.

Navajo-Feather Dance: The Navajo Kachina 'Yah-bits-hi, is depicted as an old man in a mask on the right. The singer in the center of the picture has strings attached to his drumsticks so the feathers dance in time to his drumming. The two kneeling figures are making the offering while a spectator, on the left, looks on.

Sandpaintings

According to the Navajo religion, the Universe is a very delicately balanced thing. If this balance is upset, some disaster – usually an illness will result. To restore the balance and harmony means performing one of many Navajo chants or ways. These complex ceremonies involve the use of herbs, prayers, songs and sand paintings. The sand painting is done in a careful and sacred manner, according to the ancient knowledge of the art.

Father Sky and Mother Earth – Father Sky and Mother Earth appear in many sand paintings throughout most of the Navajo Ways, including the Shooting Way, Mountain Way and Blessing Way. They are involved because of their strength and all-pervading importance. In the body of Mother Earth are the four sacred plants – corn, beans, squash and tobacco and in the body of Father Sky are the constellations, including the Milky Way, the sun and the moon.

Arrow People (Taken from the Shooting Chant) – The four arrow people in this sand painting are guardian figures. Their main function is to give added protection to the sand painting ceremony in which they appear. The arrows they carry represent the arrows that the Sun used in the sky; arrows too powerful to be entrusted to any hands but his own. Their clothes and ornamentation may differ from painting to painting depending on the purpose of the specific ceremony. The foundation on which they stand are rainbows.