



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 \$3.60
 Regular or Decaffeinated with refill
 Twinings Organic Hot Tea \$3.60
 Iced Tea or Flavored Tea \$3.60
 Cold Brew Coffee \$3.60

Espresso or Americano \$4.45
 Cappuccino, Latte or Mocha \$4.45
 El Tovar Belgian Hot Chocolate \$4.45

Canyon Craft Cocktails

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

Prickly Pear Margarita	\$ 9.90
A cool southwestern twist to an old favorite with Hornitos Tequila, Patron Citronge, Sweet and Sour, Lime, Prickly Pear Syrup	
Steamer 29	\$10.15
Like our Old Steam Engine 29 , this will keep you going all day, Kahlua St. Brandon's Irish Cream, Hennessy Cognac, Organic Coffee. Topped with Whipped Cream and drizzled with Grand Marnier	
Miners' Sarsaparilla	\$ 9.85
Keep your hard working miner happy with our blend of Bulleit Whiskey, Real Maine Sarsaparilla	
Whitewater Spritzer	\$ 9.65
Hang on cool and refreshing. A perfect blend of Vodka, Blueberries, Vanilla, Champagne	
Red Rock Jalisco	\$10.15
Tequila, always a southwest favorite with Watermelon, Fresh Mint	
Ferrier's Breakfast	\$10.15
You need to be tough to be a Ferrier, Makers Mark, Grand Marnier, dash of Orange Bitters, Organic Coffee. Topped with Whipped Cream and drizzled with Molasses	
North of the Border	\$ 9.60
A smooth treat of Sauza Tequila, Campari, Grapefruit Juice and a splash of Soda	
Canyon Side	\$ 9.65
A good place to enjoy this cocktail. A unique blend of Light Rum, Pomegranate, Lime and Pineapple juice, Orgeat	
Arancione Negroni	\$10.15
The perfect warm up for a fantastic meal at El Tovar. Campari, Gin, Sweet Vermouth with a splash of Nielsen Massey Pure Orange Extract	
Pomegranate Manhattan	\$ 9.60
Grand Canyon Whiskey, Pomegranate Liqueur with Fresh Rosemary, Bordeaux cherry	

Ice Cold Draft Beer
Make it a Flight of 4 of your favorite Brews for \$9.50

Premium Draft Beers 16 oz. \$6.95

Grand Canyon Brewing, Williams, AZ - Pilsner
 SanTan Brewing Company, Chandler, AZ - Hefeweizen
 Mother Road Brewing Company, Flagstaff, AZ - Tower Station IPA
 College Street Brewing Company, Lake Havasu City, AZ - Sweet Devil Stout

Lumberyard Brewery, Flagstaff, AZ - Bright Angel IPA
 Sierra Nevada, Chico, CA, Seasonal - ask your server
 New Belgium, Fort Collins, CO - Fat Tire Amber Ale
 Coors Lite Lager 16 oz. \$5.80



Appetizer

Arizona Grown Beef and Pork Red Chile Tamale with Adobo Crema \$6.95

Caramelized Onion, Roasted Tomato Pesto Mozzarella Roulades
Marinated Tomatoes, Peppadew and Kalamata Olives, Queen Creek Extra Virgin Olive Oil **GF** \$13.50

Crab Stack

Lump Blue Claw Crabmeat, Diced Avocado, Red Onions, Diced Tomato, Fried Onion Straws, Cilantro Oil \$17.50

Pan Seared Scallops

Diver Sea Scallops*, Pineapple Jicama Slaw, Arizona Prickly Pear Syrup, Mango Coulis **GF** \$16.00

Charcuterie and Cheese Board

Chef's Choice of 3 Gourmet Cheeses, 1 Specialty Meat, Roasted Nuts, Dried Fruit, and Dalmatia Fig Jam \$15.95

Soup

Goulash Soup

Served in a Tortilla Lady Fried Tortilla Bowl \$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 **GF** \$9.50

Roasted Cauliflower and Sweet Potato Salad

Roasted Cauliflower, Roasted Diced Sweet Potato, Organic Mixed Greens,
Lemon Vinaigrette, Pumpkin Seeds and Dried Cranberries **GF** \$9.50

Classic Caesar Salad

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

Whittlesey Entrée Salad

Baby Spinach and Romaine, Roasted Tomato, Black Beans, Sliced Red Onion, Green Chiles and Avocado
Topped with Cotija Cheese and Chopped Egg served with a Cilantro Lime Dressing **GF** \$13.45

*add Marinated Grilled Chicken Breast, *Honey Smoked Salmon or Fried Tofu \$4.95

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.*





Entrees

Mixed Grill Plate

3 oz. Arizona Grown Fillet Mignon*, 4oz. Quail, Chipotle Barbecue Sauce, 2 Sustainably Farmed Jumbo Shrimp Butter Poached
Brown Butter Mashed Potatoes, Chef's Choice Fresh Vegetables **GF** \$39.45

Chicken El Tovar

Two Antibiotic Free Boneless Chicken Breasts, Angel Hair Pasta
Mushroom Sherry Sauce, Wilted Fresh Spinach, Chef's Choice Fresh Vegetables \$25.05
Inspired by an item appearing on El Tovar's 1947 Dinner Menu

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 \$30.40

Hand-Cut Fillet Mignon

6oz. Arizona Grown Fillet*, Roasted Jalapeño Chimichurri, Roasted Fingerling Potatoes
Chef's Choice Fresh Vegetables **GF** \$38.95

Pan Seared Sea Bass

6oz. Sea Bass* Fillet, Roasted Tomato Fennel Coulis, Saffron Cauliflower Purée, Chef's Choice Fresh Vegetables **GF** \$28.70

Bone In Pork Chop

10oz. Sustainably Farmed Pork Chop, Charred Jalapeño Cream, Roasted Sweet Potato
Chef's Choice Fresh Vegetables **GF** 31.45
Inspired by an item appearing on El Tovar's 1946 Dinner Menu

Roasted Duck, Chipotle Cherry Demi-Glace

Sustainably Farmed Half Duck, Wild & Brown Rice Pilaf, Chef's Choice Fresh Vegetables **GF** \$29.40

Wienerschnitzel

2 Breaded Tenderized Veal Cutlets, Fresh Lemon, Capers, House-made Spaetzle
Chef's Choice Fresh Vegetables \$33.95

GF Gluten Free

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





Entrees

Chef's Inspired Feature Entree - Market Price

Hand-Cut New York Strip

10 oz. Arizona Grown New York Strip, Coffee Cumin Rub, Sweet Devil Stout Demi-Glace
Pepper Jack Au Gratin Potatoes, Chef's Choice Fresh Vegetables 37.45

Braised Lamb Shank

Lamb Shank, Rosemary Demi Glace, & Asiago Ploenta **GF** 28.70

Orecchiette Pasta with Butternut Cream Sauce

Orecchietta Pasta, Butternut Squash Cream Sauce, Butternut Squash, Kale, Red Onion, Ricotta Cheese & Garlic Toast 20.70
add Antibiotic Free, Marinated Grilled Chicken Breast 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 21.95

Two Vegan Blue Corn Tamales

Stuffed with Baby Squash, Tomato, Green Chili and Corn
Served with Calico Blend Pilaf and Red Chile Puree \$22.95

House Made Desserts

Chocolate Mousse in a Chocolate Taco	\$8.25
Homestyle Apple Streusel Pie	\$8.25
Desert Fruit Blossom with Seasonal Fruit	\$8.25
Flourless Chocolate Cake with a Gluten Free Brownie Crust	\$8.25
Grateful Spoon Gelato	\$7.20

Ask your Server about the Monthly Featured Desserts!

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 earthen 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.