



Eye Openers

Organic Aztec Roast Coffee 3.60	Fresh Squeezed Orange or Grapefruit Juice 4.25
Regular or Decaffeinated with refill	Apple or Cranberry Juice 3.85
Espresso or Americano 4.45	Twinnings Organic Hot Tea 3.60
Cappuccino, Latte or Mocha 5.05	El Tovar Belgian Hot Chocolate 4.10

From Our Pantry

Smoked Salmon on Grilled Crostini, with Horseradish Cream Cheese	14.40
Selection of Cold Cereals with Milk 5.30 with Banana	6.30
Fresh Fruit Parfait, Plain Greek Yogurt	
Made with Laura's Gourmet Granola from Tempe, AZ and Drizzled with Local Honey	9.95
Fresh Baked Pastry	4.95
El Tovar Signature Cinnamon Roll	4.95
McCann's Steel Cut Irish Oats, Fresh Berries	8.50
<i>Appeared on El Tovar's 1939 Breakfast Menu</i>	

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, Arizona Prickly Pear Syrup	10.30
Malted Belgian Waffle	
House-made Lemon Curd, Fresh Blueberries, 100% Maple Syrup, Chantilly Cream	10.70
Cinnamon Raisin Swirl French Toast	
House-made Cinnamon Swirl Bread, 100% Maple Syrup, Chantilly Cream	10.70
Polenta Corncakes	
Arizona Prickly Pear Pistachio Butter, 100% Maple Syrup	10.80

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

Vegetarian and Gluten Free Variations Available Upon Request
A majority of El Tovar menu ingredients are locally sourced, sustainable or organic.



Chef's Specialties

Harvey House Breakfast

Two Cage Free Eggs* any style with your choice of Thick Cut, Hormone and Antibiotic Free Bacon, Smoked Pit Ham Steak, House-made Sustainably Farmed Pork Sausage Patties or Turkey Sausage, Breakfast Potatoes or Fresh Fruit Salad and choice of Toast 14.40

Appeared on El Tovar Breakfast Menu 1914

El Tovar Signature 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 or Corn Tortillas 14.20

Poached Eggs Benedict

Poached Cage Free Eggs*, Canadian Bacon or Honey Smoked Salmon, Hollandaise Sauce, Breakfast Potatoes 14.40

Blackened Breakfast Trout

Idaho Farm Raised Trout, Two Cage Free Eggs* any style, Breakfast Potatoes or Fresh Fruit Salad, Choice of Toast 12.40

Southwest Quesadilla

Tortilla Lady Flour Tortilla Filled with Scrambled Eggs*, Seasoned Arizona Grown Beef, Sautéed Onion, Roasted Red Pepper, Pepper Jack Cheese, Roasted Pepper Sauce, Breakfast Potatoes 12.70

Sonoran Style Eggs, Beef Chorizo

Tortilla Lady Tortilla bowl, Two Cage Free Eggs* any style, House-made Beef Chorizo, Black Beans, Roasted Red Peppers, Monterey Jack Cheese, Ranchero Sauce, Tomatillo Salsa, Mexican Crème, Tortilla Lady Corn or Flour Tortillas 14.40

Chicken Fried Steak & Eggs

Arizona Grown New York Steak, House-made Sausage Gravy, Two Cage Free Eggs* any style, Breakfast Potatoes 15.40

Chef's Signature House-made Quiche

Fresh Fruit Salad, Breakfast Potatoes 11.95

House-made Chorizo, Avocado, Sour Cream Omelette

Breakfast Potatoes or Fresh Fruit Salad, Choice of Toast 12.40

Smoked Ham, Granny Smith Apple, Longhorn Cheddar Omelette

Breakfast Potatoes or Fresh Fruit Salad, Choice of Toast 12.40

Inspired by an item on El Tovar's Breakfast Menu 1951

Roasted Tomato, Asparagus, Goat Cheese Omelette

Breakfast Potatoes or Fresh Fruit Salad, Choice of Toast 12.40

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