



Appetizers

Arizona Grown Beef & Pork Red Chile Tamale with Adobo Crema 6.95

Caramelized Onion, Roasted Tomato Pesto Mozzarella Roloudes

Marinated Tomatoes, Peppadew & Kalamata Olives, Queen Creek Extra Virgin Olive Oil **GF** 3.50

Crab Stack

Lump Blue Claw Crabmeat, Diced Avocado, Red Onion, Diced Tomato, Fired Onion Straws, Cilantro Oil 17.50

Pan Seared Scallops

Diver Sea Scallops*, Pineapple Jicama Slaw, Arizona Prickly Pear Syrup, Mango Coulis **GF** 6.00

Charcuterie & Cheese Board

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

Soup

Jalapeño Corn Chowder

Served in a Tortilla Lady Fried Tortilla Bowl 8.25

Signature French Onion Soup Gratinée

An El Tovar Tradition, Sourdough Crouton, Melted Gruyère Cheese 8.00

Chef's Soup du Jour 7.50

Salad

El Tovar House Salad

Baby Organic Greens, Tomatoes, Julienne Jicama, Sliced Red Onion
Toasted Pine Nuts, Raspberries, Blackberries, Goat Cheese, Balsamic Vinaigrette **GF** 9.50

Caprese Salad

Fresh Mozzarella, Sliced Tomato, Balsamic Glaze, Fresh Basil **GF** 9.50

Classic Caesar Salad

Crisp Romaine, Shaved Parmesan Cheese, House-made Croutons, Caesar Dressing **GF** 10.00

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** 10.50

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** 13.45

add Antibiotic Free, Marinated Grilled Chicken Breast, Honey Smoked Salmon or Fried Tofu 4.95

GF Gluten Free

*Children 12 & 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

Hand-Cut New York Strip

10 oz. Arizona Grown New York Strip, Coffee Cumin Rub, New Belgium 1554 Lager Demi-Glace
Pepper Jack Au Gratin Potatoes, Chef's Choice Fresh Vegetables 37.45

Rigatoni Pasta Marinara

Rigatoni Pasta, Tomato Marinara, Fresh Fennel, Peas, Red Pepper, Red Onions
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

Australian Broiled Lamb Chops

4 Single Bone Sustainably Farmed Lamb Chops, Sweet Pea Pistachio Mint Pesto, Red Lentils & Seasonal Vegetables **GF** 33.95

Chef's Inspired Feature Entree - Market Price

GF Gluten Free

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

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

