



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.



Canyon Craft Cocktails

Prickly Pear Margarita <i>A southwestern twist to an old favorite with Hornitos Tequila Reposado Patron Citronge, Sweet and Sour, Lime and Prickly Pear Syrup</i>	\$11.00
Miners' Sarsaparilla <i>Kentucky Bulleit Bourbon, Maine Root Sarsaparilla</i>	\$11.00
Bucky's Lemonade <i>Refreshing blend of Ketel One Cucumber-Mint Vodka, Lemonade, Soda Water</i>	\$10.00
Mural - Secco <i>Hibiscus and watermelon infused ale paired with Prosecco</i>	\$10.00
North of the Border <i>A smooth treat of Sauza Tequila, Campari and Grapefruit juice</i>	\$10.00
Canyon Side <i>A special blend of Bacardi Light Rum, Pomegranate, Lime, Pineapple juice and Almond essence</i>	\$11.00
The Porch Swing <i>Hendricks Gin, Cucumber Simple Syrup, Cracked Pepper, Tonic Water</i>	\$11.00

Mules

*The world Famous Grand Canyon Mules!
Sit back, relax, and let the mule do all the work*

Grand Canyon Mule <i>Grand Canyon Vodka with Goslings Ginger Beer, halfsqueezed lime</i>	\$12.00
Kentucky Mule <i>Grand Canyon Bourbon with Goslings Ginger Beer, halfsqueezed lime</i>	\$12.00
Arizona Mule <i>Hornitos Reposado Tequila, Goslings Ginger Beer, halfsqueezed lime</i>	\$12.00

Ice Cold Draft Beer

Make it a Flight of 4 of your favorite Brews for \$12.00

Premium Draft Beers 16oz. \$8.00

Devil's Ale, SanTan Brewing Company, Chandler, AZ	Vanilla Caramel Porter, Mudshark Brewery, Lake Havasu, AZ
Pilsner, Grand Canyon Brewing, Williams, AZ	Tower Station IPA, Mother Road Brewing Co, Flagstaff, AZ
Hefeweizen, SanTan Brewing Company, Chandler, AZ	Helles Begins, German Lager, Huss Brewing Company, Tempe, AZ
Hazy Angel IPA - Lumberyard Brewery, Flagstaff, AZ	Coors Light Lager, Golden CO \$6.50

Appetizer

Crab Stack \$16.75

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

Pan Seared Scallops \$21.50

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

Tostones Rellenos \$13.00

Plantain Tostones, Black Beans, Guacamole, Sour Cream GF, V

Artisan Cheese and Meat Board \$17.00

Chef's Choice of Three Gourmet Cheeses, Two Specialty Meats, Roasted Nuts
Dried Fruit, Dalmatia Fig Jam

Soup

Sweet Potato Ginger Bisque \$8.25

Toasted Coconut, Green Onions, Served in a Fried Tortilla Bowl V

Signature French Onion Soup Gratinée \$8.00

An El Tovar Tradition, Sourdough Croutons, Melted Gruyere Cheese

Chef's Soup du Jour \$7.50

House-Made daily

Salad

El Tovar House Salad \$9.50

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, V

Classic Caesar Salad \$9.75

Crisp Romaine, Shaved Parmesan Cheese and House-Made Croutons tossed in Caesar Dressing
Add White Anchovies \$2.00

Harvest Salad \$10.00

Spinach, Kale, Brussels Sprouts, Red Cabbage, Roasted Golden Beets
Red Onion, Goat Cheese, Toasted Pecans, Honey Champagne Vinaigrette GF, V

Spinach and Endive Salad \$13.50

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

GF Gluten Free V Vegetarian VG Vegan

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.



Entrees

Chicken El Tovar \$25.50

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

Mixed Grill Plate \$40.00

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

Jagerschnitzel \$25.00

Two 3 oz. Breaded Pork Cutlets, Mushroom Sauce, Parsley Mashed Potatoes, Chef's Choice Fresh Vegetables

Signature Salmon Tostada \$30.50

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

Hand-Cut Filet Mignon \$39.50

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

Tri-Colored Cheese Stuffed Tortellini Putanesca \$21.00

Cheese Tortellini, Roasted Tomato, Green Onion, Roasted Red Pepper
Shiitake Mushrooms, Marinara Sauce, Garlic Toast V

Add Antibiotic Free, Sliced Marinated Chicken Breast or Tofu \$5.00

Add Sustainably Farmed Jumbo Shrimp \$8.50

Crab Stuffed Rainbow Trout \$29.00

8oz. Trout Fillet, Crab Stuffing, Lemon Brown Butter
Roasted Tomato Rice, Chef's Choice Fresh Vegetables

GF Gluten Free V Vegetarian VG Vegan

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Entrees

Vegan Stuffed Portabella Mushroom \$25.00

Portabella Mushroom, Artichoke, Tomato, Onion, Bell Pepper, Spinach Stuffing
Red Pepper Coulis, Wild Rice Wheat Berry Pilaf **VG**

Hand-Cut New York Strip \$39.50

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

Roasted Half Duck \$30.00

Half Roasted Duck, Cherry Merlot Demi, Roasted Red Potato
Chef's Choice Fresh Vegetable **GF**

Braised Lamb Shank \$34.00

Rosemary Demi Glace, Asiago Polenta, Chef's Choice of Vegetable

Mediterranean Entrée Salad \$13.00

Chopped Romaine, Spinach, Artichoke Hearts, Kalamata Olives, Roasted Red Pepper
Red Onion, Feta Cheese, Avocado, Balsamic Dressing **GF, V**
Add Antibiotic Free, Sliced Marinated Chicken Breast or Tofu \$5.00
Add Sustainably Farmed Jumbo Shrimp \$8.50

Chef's Inspired Feature Entree - Market Price

GF Gluten Free **V** Vegetarian **VG** Vegan

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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.