



## 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

<b>Prickly Pear Margarita</b> <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
<b>Miners' Sarsaparilla</b> <i>Kentucky Bulleit Bourbon, Maine Root Sarsaparilla</i>	\$11.00
<b>Bucky's Lemonade</b> <i>Refreshing blend of Ketel One Cucumber-Mint Vodka, Lemonade, Soda Water</i>	\$10.00
<b>Mural - Secco</b> <i>Hibiscus and watermelon infused ale paired with Prosecco</i>	\$10.00
<b>North of the Border</b> <i>A smooth treat of Sauza Tequila, Campari and Grapefruit juice</i>	\$10.00
<b>Canyon</b> <i>A special blend of Bacardi Light Rum, Pomegranate, Lime, Pineapple juice and Almond essence</i>	\$11.00
<b>The Porch Swing</b> <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*

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

## TO BEGIN

**Signature French Onion Soup Gratinée** \$8.00

An El Tovar tradition, Sourdough Crouton, Melted Gruyere Cheese

**El Tovar Vegetarian Chili** \$9.25

Onions, Longhorn Cheddar and Corn Muffins V

**Chef's Soup du Jour** \$7.50

House-Made daily

**Arizona Grown Beef and Pork Loin Chili** \$11.00

Onions, Longhorn Cheddar and Corn Muffins

## SALAD

**El Tovar House Salad** \$9.50

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

**Classic Caesar Salad** \$8.75

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

**Mediterranean Entrée Salad** \$13.50

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

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.



# SANDWICHES

Choice of French Fries, Salad du Jour, Fresh Fruit Salad  
Pickled Vegetable Chips or Organic Green Salad  
*Gluten Free Bread Available*

## **French Onion Bacon Burger** \$15.00

House-Made Hamburger Patty, French Onion Aioli, Caramelized Onions  
Cherry Wood Smoked Bacon, Gruyere Cheese, Brioche Roll

## **Classic Turkey Club Sandwich** \$16.00

Roasted Nitrate Free Turkey Breast, Thick Cut, Hormone and Antibiotic Free Bacon, Mayonnaise, Lettuce,  
Tomato layered between Three Slices of Toasted Locally Produced Sourdough Bread

## **Cilantro Lime Chicken Salad Sandwich** \$13.50

Antibiotic Free, Cilantro Lime Chicken, Roasted Pepper, Lettuce  
Tomato, Onion, Pickle Garnish, Toasted Twelve Grain Bread

## **Beyond Beef Vegetarian Burger** \$13.00

Vegetarian Patty, Umami Aioli, Lettuce, Tomato, Onion, Pickle Garnish V  
Add Cheese \$0.75

## **Prime Rib Melt** \$15.50

Hot Shaved Prime Rib on Two Slices of Grilled Sourdough Bread, Provolone Cheese, Arugula  
Bleu Cheese Aioli, Roasted Red Peppers

## **Grilled Rachel Sandwich** \$13.00

Pastrami, Swiss Cheese, Cole Slaw, Russian Dressing, Marbled Rye Bread

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

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# ENTREES

## **Traditional Navajo Taco** \$12.50

Choice of Seasoned Arizona Grown Ground Beef with Pinto and Black Beans or Vegetarian Chili  
Fresh Hand-made Fry Bread, Shredded Cheddar, Red Onion, Fresh Tomato, Chopped Lettuce  
House-Made Guacamole, Sour Cream, Fresh Salsa

## **Sautéed Salmon** \$29.00

Wild Caught Salmon\* Fillet, Roasted Jalapeño Cream Sauce  
Roasted Red Pepper Rice, Chef's Choice Seasonal Vegetables **GF**

## **Fettucine with Pesto Alfredo** \$13.00

Tomato, Shiitake Mushrooms, Red Pepper, Green Peas, Garlic Toast  
add Antibiotic Free, Sliced Marinated Chicken Breast or Tofu \$5.00  
Add Sustainably Farmed Jumbo Shrimp \$8.50

## **El Tovar Signature Beef Stroganoff** \$15.00

Arizona Grown Beef, Button Mushrooms, Egg Noodles  
Sour Cream Garnish, Chef's Choice Seasonal Vegetable

## **Steak Frites** \$20.00

6oz. Hand Cut Arizona Grown New York Strip Steak, El Tovar Steak Butter  
French Fries, Chef's Choice Seasonal Vegetables

## **Chef's Signature House-Made Quiche** \$14.50

Organic Green Salad or Soup du Jour  
*Vegetarian option available*

## **Chef's Daily Feature**

Market Price

# BEVERAGES

Coffee \$3.50  
Regular or Decaffeinated with Refill  
Mighty Leaf Organic Hot Tea \$3.50  
Iced Tea or Flavored Tea \$3.50  
*Ask your server for featured flavors*

Assorted Coca-Cola Products \$3.50  
Espresso or Americano \$4.50  
Cappuccino, Latte or Mocha \$4.50  
El Tovar Belgian Hot Chocolate \$4.50  
Iced Coffee \$3.50

## **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.