



WELCOME TO EL TOVAR
THANKSGIVING 2019

SERVING FROM 11:00AM TO 10:00PM

Celebrate the Holiday
with our Featured Wine

2019 Georges Duboeuf Beaujolais Nouveau
Glass \$9.00 Bottle \$36.00

TO BEGIN YOUR HOLIDAY FEAST

Cauliflower Soup

Roasted Red Pepper Pesto **GF, V** \$8.00

Roasted Golden Beet Salad

Goat Cheese and Candied Pecans, Red Onion
Toasted Pepitas, Organic Baby Greens
Orange Balsamic Vinaigrette **GF, V** \$10.00

**El Tovar is proud to serve locally grown
and sustainable food**

GF: Gluten Free V: Vegetarian

For additional dietary or allergen requests, ask your server

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

Children 12 and under may enjoy half portion entrees at a reduced price.



CHEF'S SELECTIONS

Natural Oven Roasted Turkey

Chestnut Dressing, Giblet Gravy
Roasted Garlic Mashed Potatoes, Baby Squash
Cinnamon Ginger Sweet Potatoes
Cranberry Relish \$30.00

Adovada Roasted Pork Loin

Fingerling Potatoes, Baby Carrots **GF** \$26.50

Braised Lamb Shank with Rosemary Demi-glace

Whipped Cauliflower Potatoes
Fresh Baby Brussels Sprouts \$28.75

Hickory Smoked Prime Rib of Beef

Béarnaise Sauce, Roasted Garlic Mashed Potatoes, Asparagus \$37.00

Hoisin Lime Glazed Salmon Fillet

Squash and Zucchini, Quinoa **GF** \$29.95

Tri Colored Cheese Stuffed Tortellini with Pesto Alfredo

Cremini Mushrooms, Roasted Tomato, Green Onions
Brown Butter, Parmesan Cheese **V** \$23.50