

## Southwestern Avocado Toast \$13.95 V

One slice of House-Made Nine Grain Toast, Guacamole Black Beans, Roasted Red Pepper, Cotija Cheese Add Smoked Norwegian Salmon \$6/One Egg \$2.20

### Acai Bowl \$10.95

Pureed Acai, Greek Yogurt, Banana, Fresh Berries, Toasted Coconut GF, V

McCann's Steel Cut Irish Oats, Fresh Berries \$7.95 VG

Breakfast Smoothie \$7.95 V, GF

Strawberries, Bananas, Vanilla Greek Yogurt, Honey

\*Add White Rum \$3\*\*

Selection of Cold Cereal \$6.75 V

Add Banana \$1.00

El Tovar Signature Cinnamon Roll \$5.95 V

## **CHEF'S SPECIALS**

Chef's Daily Feature Market Price

\* Huevos Rancheros \$16.95

Crispy Corn Tortilla, Ranchero Sauce, Beef Chorizo, Green Chili Black Beans Avocado, Cotija, Two Eggs Sunny Side Up, Roasted Breakfast Potatoes

\* Harvey House Breakfast \$15.95

Two Eggs Any Style, Choice of Bacon, Ham Steak or Sausage Links Breakfast Potatoes or Fresh Fruit Salad, Choice of Toast

Roasted Tomato, Spinach, Herbed Cheese Omelet \$15.95 V

Breakfast Potato or Fresh Fruit Salad, Choice of Toast

Vegan Breakfast Burrito \$14.95 VG

Spinach Tortilla, Beyond Chorizo, Black Beans Quinoa, Ranchero Sauce, Potato, Avocado, Fresh Fruit Salad

#### House-Made Quiche \$14.95

Fresh Fruit Salad, Breakfast Potatoes

GF Gluten Free V Vegetarian VG Vegan

Vegetarian and Gluten-free variations are available upon request but we cannot guarantee that meal preparation or meals will be allergen or gluten-free while precautions will be taken.





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



# **ENTRÉES**

\* Blackened Rainbow Trout \$18.95

Pan Seared Fillet, Two Eggs Any Style Breakfast Potatoes, Choice of Toast

\* Eggs Benedict \$16.95

English Muffin, Hollandaise, Smoked Paprika Poached Eggs, Choice of Smoked Salmon or Canadian Bacon

Smoked Ham, Mushroom, Gruyere Omelet \$15.95 Breakfast Potato or Fresh Fruit Salad, Choice of Toast

El Tovar Pancake Trio \$14.95 V

Buttermilk, Native American Blue Cornmeal and Buckwheat Pancake Honey Pine Nut Butter, Arizona Prickly Pear Syrup



Brioche, Fresh Berries Whipped Cream, Pure Maple Syrup

Malted Waffle \$13.95 V

Lemon Curd, Blueberries, Whipped Cream, Pure Maple Syrup

49ers Flap Jacks \$12.95 V

Three Flap Jacks, Choice of Pure Maple Syrup or Fruit Preserves

SIDES

# COLD & HOT BEVERAGES

		COLD GITOT BEVERAGES	
Bacon, Sausage Links, Ham Steak	\$4.50		
Beyond Meat Sausage Patty	\$4.50 <i>VG</i>	Orange Juice	\$4.75
		Cranberry Juice	\$4.75
Breakfast Potato	\$4.50	Grapefruit Juice	\$4.75
Pancake	\$4.50	Apple Juice	\$4.75
Toast	\$3.50	Espresso or Americano	\$4.95
English Muffin	\$3.75	Cappuccino, Latte or Mocha	\$4.95
		House-Made Belgium Hot Chocolate	\$4.95
* One Egg	\$2.20	Coffee (Hot/Cold)	\$4.25
		Tea (Hot/Cold)	\$4.25

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ET Breakfast Menu 2023 Spring