

SOUPS & SALADS

Signature French Onion Soup Gratinée \$10.95

House-Made Soup of the Day \$9.95

Caprese Salad \$12.95 *GF, V*

Beefsteak Tomatoes, Fresh Mozzarella
Basil, Balsamic

Classic Caesar Salad \$12.50

Crisp Romaine, Shaved Parmesan Cheese
Croutons, Caesar Dressing

El Tovar Wedge Salad \$11.95

Iceberg Lettuce, Bacon Crumbles
Tomato, Gorgonzola Cheese



El
Tovar

CLASSIC STARTERS

Crab Campechana \$18.95 *GF*

Lump Blue Crabmeat, Campechana Salsa
Guacamole, Cucumber, Corn Tortilla Chips

Cheese and Meat Board \$18.95

Chef's Choice of Three Gourmet Cheeses, Crackers
Specialty Meat, Roasted Nuts, Fruit Jam

Shrimp Cocktail \$14.95 *GF*

Colossal Shrimp, Lemon Wedge
Southwestern Cocktail Sauce

Crostini \$13.95 *VG*

Basil Pesto, Kalamata Olives
Capers, Sundried Tomato Pesto

GARDEN ENTRÉES

*Additional Protein (Honey Smoked Salmon, Tofu, Shrimp, Balsamic Grilled
Chicken Breast) available at Extra Charges.*

Mediterranean Entrée Salad \$16.95 *GF, V*

Chopped Romaine, Spinach, Cucumber
Kalamata Olives, Roasted Red Pepper, Chick Peas
Red Onion, Feta Cheese, Lemon Vinaigrette

Stuffed Portabella Mushroom \$25.95 *GF, VG*

Roasted Vegetables, Savory Spinach Puree
Smokey Romesco Sauce, Kalamata Wild Rice
Chef's Choice Vegetables

PASTA

Elk Bolognese \$28.95

House-Made Tomato Ragout, Ground Elk
Fresh Mozzarella, Bucatini Pasta
Shaved Parmesan, Basil, Garlic Toast

Pasta Bucatini \$25.95 *V*

House-Made Lemon-Garlic Cream Sauce
Bucatini Pasta, Artichokes, Capers
Roasted Red Peppers, Asparagus
Basil, Shaved Parmesan, Garlic Toast

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

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.*



CHEF'S RECOMMENDATION

All Entrees served with Chef's Choice Daily Vegetables.

Chef's Daily Feature

Market Price

* **Southwestern-Rubbed Ribeye** \$54.50 *GF*

12 oz. Hand Cut Ribeye, Chimichurri Cream, Yukon Gold Mashed Potatoes

* **Filet Mignon** \$54.50 *GF*

6oz. Hand Cut Filet, Au Poivre Sauce, Yukon Gold Mashed Potatoes

* **New York Strip Steak** \$46.95 *GF*

10oz. Hand Cut Strip, Smashed Potatoes, Smoked Mushroom Compote

(We proudly serve "Brandt Beef", locally sourced, sustainable practices, antibiotic & hormone free.)

Oven Roasted Half Duck \$43.95

Wild Rice Pilaf, Honey Bourbon Chili Glaze

Braised Lamb Shank \$38.95 *GF*

Braised Lamb Shank, Parmesan Polenta

Rosemary Demi Sauce

* **Salmon Tostada** \$36.95

6oz. Seared Filet, Spanish Rice

Avocado & Corn Salsa

Chicken El Tovar \$28.95

Antibiotic Free Chicken, Parmesan Polenta

Roasted Tomato Cream

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