

## SOUPS & STARTERS

Signature French Onion Soup Gratinée \$10.95

House-Made Soup of the Day \$9.95

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Shrimp Cocktail \$14.95 *GF*

Colossal Shrimp, Lemon Wedge

Southwestern Cocktail Sauce

El Tovar Beef and Pork Chili \$11.95

Slow Simmered Beef and Pork Loin Chili, Rice

Cheddar Cheese, Red Onions, Southwestern Corn Muffins

Vegetarian Chili \$10.95 *V*

Stewed Kidney, Black, Garbanzo Bean Chili, Vegetables, Rice

Cheddar Cheese, Red Onions, Southwestern Corn Muffins



El Tovar

## STARTER SALADS

Caprese Salad \$13.95 *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, Croutons

Gorgonzola Cheese, Peppercorn Ranch Dressing

## 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

Beyond Beef Vegetarian Burger \$16.50 *V*

Vegetarian Patty, Umami Aioli, Lettuce

Tomato, Onion, Pickle Spear, Choice of Side

## PASTA

Elk Bolognese \$24.95

House-Made Tomato Ragout, Ground Elk

Fresh Mozzarella, Bucatini Pasta

Shaved Parmesan, Basil, Garlic Toast

El Tovar Signature Beef Stroganoff \$19.95

Local Brandt Beef, Mushrooms, Egg Noodles

Sour Cream Garnish, Seasonal Vegetable

Pasta Bucatini \$18.95 *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

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

### Chef's Daily Feature

Market Price

#### \* Salmon Amandine \$ 24.95 *GF*

Salmon Fillet, Lemon-Garlic Butter, Toasted Almonds  
Tomato-Saffron Rice, Seasonal Vegetable

#### Traditional Navajo Taco \$ 18.95

Fresh Hand-Made Fry Bread, Choice of Ground Beef  
Pinto & Black Beans or Vegetarian Chili  
Shredded Cheddar, Red Onion, Fresh Tomato  
Chopped Lettuce, Guacamole, Sour Cream, Fresh Salsa

#### \* French Onion Bacon Burger \$18.95

House-Made Beef Patty, French Onion Aioli  
Caramelized Onions, Cherry Wood Smoked Bacon  
Gruyere Cheese, Brioche Bun, Choice of Side

#### House-Made Quiche \$15.95

Soup of the Day or Side Salad

## SANDWICHES

*Choice of Side: House-made Pickled Veg, Side Salad, Fries, Fruit Salad, Soup Cup, Daily Vegetables.*

#### Southwest Chicken Club Sandwich \$17.95

Grilled Chicken Breast, Bacon, Pepper Jack Cheese  
Avocado, Lettuce, Tomato, Roasted Poblano Aioli  
Brioche Bun, Choice of Side

#### Basil Pesto Chicken Salad Sandwich \$16.95

Antibiotic Free Chicken, Roasted Red Pepper  
Lettuce, Tomato, Onion, Pickle Spear  
Ciabatta, Choice of Side

#### Grilled Vegetable Sandwich \$16.95 *VG*

Multigrain Toast, Portabella Mushroom  
House-made Roasted Red Pepper Hummus  
Red Onion, Squash, Zucchini, Tomato  
Arugula, Cucumber, Choice of Side

#### Cajun Grilled Cheese Sandwich \$15.95

Grilled Sourdough, Cajun Butter  
Andouille Sausage, Dijon Mustard  
Sharp Cheddar & Pepper Jack Cheese

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