

El Tovar

FROM THE PANTRY

*Avocado Toast \$14 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

Acai Bowl \$11 GF, V

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

McCann's Steel Cut Irish Oats \$11 VG

Almonds, Brown Sugar, Fresh Berries, Milk

Fresh Fruit Parfait \$11 V

Quinoa Granola, Honey-Vanilla Greek Yogurt, Berries, Almonds

Breakfast Smoothie \$8 V

Strawberries, Bananas, Honey-Vanilla Greek Yogurt
Add White Rum \$4

Selection of Cold Cereal \$7 V

Add Banana \$1.00

ENTRÉES

El Tovar Pancake Trio \$14 V

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

49ers Flap Jacks \$14 V

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

Malted Waffle \$15 V

Chocolate Chips, Vanilla Whipped Cream, Hazelnuts, Strawberries, Pure Maple Syrup

Corn Flakes Crusted French Toast \$16 V

Brioche, Berries, Vanilla Whipped Cream
Pure Maple Syrup, Almonds

*Roasted Tomato, Spinach, Herbed Cheese Omelet \$17 V

Breakfast Potato or Fresh Fruit Salad, Choice of Toast

Vegan Breakfast Burrito \$18 VG

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

* 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.

El Tovar

CHEF SPECIALS

Chef's Daily Feature Market Price

* Blue Cornmeal Crusted Rainbow Trout \$21 GF

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

* Huevos Rancheros \$19

*Crispy Corn Tortilla, Ranchero Sauce, Bison Chorizo, Green Chili Black Bean Puree
Avocado, Cotija, Two Eggs Sunny Side Up, Roasted Breakfast Potatoes*

* Bison Chorizo Omelet \$17

*House-Made Chorizo, Avocado, Sour Cream
Choice of Toast, Breakfast Potato or Fresh Fruit Salad*

* Smoked Ham, Mushroom, Gruyere Omelet \$18

Breakfast Potato or Fresh Fruit Salad, Choice of Toast

* Harvey House Breakfast \$17

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

* Egg Benedict \$17

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

House-Made Quiche \$16

Fresh Fruit Salad, Breakfast Potatoes

(Kid portions available for 1/2 price)

SIDES

Bacon, Sausage Links, Ham Steak \$5

Beyond Meat Sausage Patty \$5 VG

Breakfast Potato \$4

Pancake \$5

English Muffin, Toast \$4

* One Egg \$3

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