

Starters/Salads

Add Honey Smoked Salmon or Shrimp for \$9 & Balsamic Grilled Chicken Breast or Tofu for \$5

Poached Camarones \$15 GF

Seasoned Shrimp w Southwestern Cocktail Sauce

Caprese Salad \$15 V

Beefsteak Tomatoes, Mozzarella, Basil, Balsamic Reduction

Classic Caesar \$13

Crisp Romaine, Shaved Parmesan, Croutons, House Dressing

El Tovar Wedge \$13

Iceberg lettuce, Bacon Crumbles, Croutons
Gorgonzola Cheese, Peppercorn Ranch Dressing

Mediterranean Entrée Salad \$18 GF, V

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

Quinoa Salad Bowl \$18 GF, VG

Tri-Color Quinoa w Ranchero Sauce, Beyond Chorizo
Black Beans, Arugula, Cactus Caviar, Avocado, Lime

El Tovar's Signature Chili

Beef & Pork Chili \$13

Simmered Beef & Pork Loin Chili, Steamed Rice
Cheddar, Red Onions & Green Chili Cornmeal Muffin

Vegetarian Chili \$12 V

Stewed Kidney, Black & Garbanzo Bean Chili, Vegetable, Rice
Cheddar, Red Onions, Green Chili Cornmeal Muffin

Pasta

Elk Bolognese w Fresh Mozzarella & Shaved Parmesan \$26

Tomato Ragout, Ground Elk, Fresh Basil, Egg Noodles, Garlic Bread, Daily Chef's Vegetables

Pasta Bucatini w Roasted Tomato Sauce & Garden Vegetables \$22 V

Diced Peppers, Asparagus, Green Peas, Fresh Basil, Parmesan, Daily Chef's Vegetables

Signature Beef Stroganoff \$24

Brandt Beef, Mushroom Rich Brown Sauce on a Bed of Egg Noodles
Sour Cream & Daily Chef's Vegetables

* 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 Dining Room

Sandwiches

Choice of side: House-made Pickled Vegetables, Tossed Greens, Fries, Fruit Salad, Soup or Daily Chef's Vegetables

Southwest Chicken Club \$19

*Grilled Breast of Chicken, Bacon, Pepper Jack Cheese, Avocado
Lettuce, Tomato, Tequila-Jalapeno Aioli*

El Tovar Chicken Salad Sandwich \$17

Lettuce, Tomato, Onion, Ciabatta Roll

Cajun Grilled Cheese \$16

*Sourdough, Cajun Butter, Andouille Sausage, Dijon, Sharp Cheddar
Pepper Jack, Spinach, Roasted Red Peppers*

"Beyond" Beef Vegetarian Burger \$19 **V**

Veggie Patty, Umami Aioli, Lettuce, Tomato, Onion, Choice of Side

Chefs Recommendations

***French Onion Burger** \$20

*House made Ground Beef Patty, French Onion Aioli, Lettuce
Caramelized Onions, Cherrywood Smoked Bacon, Gruyere Cheese
Brioche Bun, Choice of Side*

***Steelhead Tostada** \$24

*Spanish Rice, Corn Tortilla, Cilantro-Lime Sour Cream
Cactus Caviar, Daily Chef's Vegetables*

Lobster Roll \$24

Brioche Roll, Chunky Maine Lobster Salad, Lettuce

Traditional Navajo Taco \$19

*Fresh made Fry-Bread w choice of Ground Beef, Pinto & Black Bean
or Vegetarian Chili w Shredded Cheddar, Red Onion, Tomato, Chopped Lettuce
Guacamole, Sour Cream, Fresh Salsa*

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