

From The Pantry



***Avocado Toast V**

*Eight Grain Toast, Pumpkin Seeds
Black Beans, Roasted Red Pepper, Cotija Cheese \$14*
Add Honey Smoked Salmon for \$6/*One Egg for \$3

Fresh Fruit Parfait V

*House made Kaibab Granola, Arizona Honey-Vanilla Greek Yogurt
Fresh Berries, Pine Nuts \$14*

Acai Bowl GF, V

Acai Purée, Greek Yogurt, Banana, Toasted Coconut, Chia Pudding \$12

McCann's Steel Cut Irish Oats V

Almonds, Brown Sugar, Fresh Berries, Milk \$11

Selection of Cold Cereal \$7 V

Add Banana \$1.00

House made Kaibab Granola with Milk \$8 V

El Tovar Signature Cinnamon Roll \$8 V

Entrée

Santa Fe Rail Corn Flake French Toast V

*Brioche, Banana, Pecans, Caramel Sauce
Vanilla Whipped Cream, Pure Maple Syrup \$18*

House-Made Quiche

Chef's Choice Daily Style, Fresh Fruit Salad, Breakfast Potatoes \$18

Vegan Breakfast Burrito VG

*Spinach Tortilla, Morning Star Vegan Chorizo Crumbles, Black Beans
Quinoa, Ranchero Sauce, Potato, Avocado, Fresh Fruit Salad \$18*

Pistachio Waffle V

Pomegranate Whipped Cream, Fresh Berries, Pure Maple Syrup \$17

El Tovar Pancake Trio V

*Buttermilk, Native American Blue Cornmeal & Harvey Girl Orange Cake
Arizona Honey Pine Nut Butter, Arizona Prickly Pear Syrup \$14*

Harvey Girl "Peaches & Cream" Griddle Cakes V

Maple Peach Compote, Chantilly Cream, Walnuts \$14

** 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. Allergen information for all food available upon request.



Chef's Recommendation

(Children's portions available for 1/2 price)

* Blue Cornmeal Crusted Rainbow Trout

*Pan Seared Fillet, Two Eggs Any Style
Breakfast Potatoes, Choice of Toast \$29*

* Huevos Rancheros

*Crispy Corn Tortilla, Ranchero Sauce, Bison Chorizo
Green Chili Black Bean Purée, Avocado, Cotija, Cilantro Lime Crema
Two Eggs Sunny Side Up, Breakfast Potatoes \$22*

Bison Chorizo Omelet

*House-Made Chorizo, Hatch Green Chile, Sharp Cheddar
Breakfast Potato or Fresh Fruit Salad, Choice of Toast \$20*

Smithfield Ham, Mushroom and Gruyere Omelet

Breakfast Potato or Fresh Fruit Salad, Choice of Toast \$18

Asparagus Omelet **V**

*Roasted Red Peppers and Goat Cheese.
Breakfast Potato or Fresh Fruit Salad, Choice of Toast \$18*

* Eggs Benedict

*English Muffin, Hollandaise, Smoked Paprika
Poached Eggs, Choice of Smoked Salmon or Canadian Bacon \$18*

* Harvey House Breakfast

*Two Eggs Any Style, Choice of Bacon, Ham Steak or Sausage Links
Breakfast Potatoes or Fresh Fruit Salad, Choice of Toast \$17*

Roasted Tomato, Spinach & Herbed Cheese Omelet **V**

Breakfast Potato or Fresh Fruit Salad, Choice of Toast \$17

Sides

Bagel with Whipped Cream Cheese	\$6	English Muffin, Toast	\$5 V
Morning Star Vegan Sausage Patty	\$6 VG	Bacon, Sausage Links, Ham Steak	\$5 GF
Pancake	\$5 V	Breakfast Potato	\$4
		*One Egg	\$3

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