



Appetizer

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

Signature French Onion Soup Gratinée \$11

House-made Soup du Jour \$10

Southwestern Shrimp Cocktail **GF**

Seasoned Shrimp w Southwestern Cocktail Sauce \$16

Elote Caesar

*Romaine hearts, Spiced Dressing, Corn
Blue Cornbread Croutons, Cotija Cheese, Spices* \$13

Beet Root Tartare **VG**

Classic Chilled Beet Salad ,Lemon , Dijon , Cornichons ,Crostini \$12

Warm Olives **VG**

Marcona Almonds \$12

El Tovar's Signature Chili

Beef & Pork Chili

*Simmered Beef & Pork Loin Chili,
Steamed Rice, Cheddar, Red Onions
Green Chili Cornmeal Muffin* \$14

Vegetarian Chili **V**

*Stewed Kidney, Black, Tepary & Garbanzo Bean Chili
Vegetable, Steamed Rice, Cheddar, Red Onions
Green Chili Cornmeal Muffin* \$13

**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.



OUR SOFTER FOOTPRINT



Sandwiches

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

Lobster Roll

Chunky Northeastern Lobster Salad, Brioche, Lettuce, Old Bay \$26

Croque Monsieur

Sourdough, Gruyere, Ham, Béchamel \$20

*French Onion Burger

House-Made Ground Beef Patty, French Onion Aioli, Lettuce
Caramelized Onions, Cherrywood Smoked Bacon, Gruyere Cheese
Brioche Bun, Choice of Side \$19

Morning Star Black Bean Burger **V**

Smoked Paprika Aioli, Lettuce, Tomato, Onion, Sharp Cheddar, Hatch Green Chile \$18

Cilantro Lime Chicken Salad Sandwich

Lettuce, Tomato, Onion, Roasted Red Peppers, Ciabatta Roll \$17

Grilled Vegetable Panini **V**

Grain Toast, Roasted Peppers, Squash, Red Onion
Portabella, Goat Cheese, Roasted Vegetable Puree \$17

Garden Entree

Forage Plate **GF, VG**

Roasted Sunchokes, Charred Green Onions, Roasted Mushrooms
Arugula, Micro Greens, Amaranth, Prickly Pear Dressing \$20

Cobb Salad **GF**

Avocado, Tomato, Boiled Eggs, Bacon, Iceberg Lettuce, Gorgonzola, Peppercorn Ranch \$20

Mediterranean Salad **GF, V**

Chopped Romaine, Spinach, Cucumber, Kalamata Olives, Roasted Red Pepper
Chickpeas, Red Onion, Tomato, Feta Cheese, Lemon Vinaigrette \$18

Summer Salad **V, GF**

Heirloom Tomatoes, Watermelon Radish, Arugula, Beets, Goat Cheese
Pumpkin Seeds, Red Onion, Lemon Herb Vinaigrette \$17

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Entrée

Served with Chef's Daily Vegetables

***Seared Steelhead Trout**

Citrus Agave Glaze, Blue Corn Nokake, Cactus Caviar \$34

Elk Bolognese

*Tomato Ragout, Ground Elk, Fresh Mozzarella
Shaved Parmesan, Fresh Basil, Bucatini, Toasted Garlic Bread \$29*

Signature Beef Stroganoff

*Brandt Beef, Mushroom Rich Brown Sauce
Bed of Egg Noodles, Sour Cream \$24*

Chicken Paillard *GF*

Poblano Peach Chutney, Arugula, Ancient Grains \$22

Traditional Navajo Taco

*Fresh Made Fry-Bread with choice of Ground Beef
Tepary Beans or Vegetarian Chili, Shredded Cheddar, Red Onion
Tomato, Chopped Lettuce, Avocado, Sour Cream, Fresh Salsa \$22*

Royale Pesto Pasta *V*

*Seared Trumpet Royale Mushrooms, Bucatini pasta
Roasted Tomato, Parmesan, Pine Nuts, Toasted Garlic Bread \$26*

Chef's Daily Quiche

Chef's Choice Daily Style, Tossed Greens \$18

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