

# Appetizer

## **Charcuterie Board**

*Chef's Choice of Three Gourmet Cheeses, Specialty Meat  
Bread, Grain Mustard, Cornichons, Fruit Jam \$29*

## **Lobster Roll**

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

## **Sonoran Crab Cake with Cactus Caviar**

*Mildly-Spiced Remoulade \$21*

## **Summer Salad (GF,V)**

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

## **Southwestern Shrimp Cocktail (GF)**

*Southwestern Cocktail Sauce \$16*

## **Crispy Fried Pork Belly**

*Cherry Chipotle BBQ Sauce \$16*

## **Elote Caesar**

*Romaine Hearts, Spiced Dressing, Corn  
Blue Cornbread Croutons, Cotija Cheese, Spices \$14*

## **Warm Olives (VG)**

*Marcona Almonds, Cheddar Cheese, Red Onion  
Green Chili, Cornmeal Muffin \$12*

## **\* Slider Trio**

*Choice of One \$20  
Pulled Pork w BBQ Sauce and Coleslaw  
Duck Confit w Cherry Chipotle BBQ Sauce  
Beef Smash Burger w Gruyere & Garlic Aioli*

## **Cobb Salad**

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

## **El Tovar Beef & Pork Chili**

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

## **El Tovar Vegetarian Chili (V)**

*Stewed Kidney, Black, Tepary & Garbanzo Bean  
Chili, Vegetables \$13*

## **Beet Root Tartare (VG)**

*Chilled Beet Root, Lemon, Dijon  
Cornichons, Crostini \$12*

## **Truffle Fries**

*Crispy-Coated Potato Fries, Truffle Seasoning  
Parmesan Cheese, Roasted Garlic Aioli  
Chipotle Ketchup \$10*

# Dessert

Add A-la-Mode for \$4

## **Chef's Choice Dessert \$10**

Ask your server for Today's Selection

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## **Homestyle Apple Streusel Pie \$10**

*Granny Smith Apples, Salted Caramel Sauce, Chantilly Cream  
Add Vanilla Bean Ice Cream for \$4*

## **Chocolate Chip Skillet Cookie \$10 V**

*Salted Caramel, Vanilla Bean Ice Cream*

## **Madagascar Vanilla Crème Brûlée \$9 GF, V**

*Mixed Fresh Berries, Chantilly Cream, brûléed to order*

## **House Gelato & Sorbet \$8 GF, V**

Ask your server for Today's Selection!

## **Dark Chocolate Mousse \$10 GF, V, LS**

*Chantilly Cream*

*GF- Gluten Free, V- Vegetarian, VG- Vegan LS-Low Sugar*

*\*Consuming raw or undercooked Meat, Poultry, Seafood or Eggs may increase your risk of food borne illness especially if you have certain medical conditions.  
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.*