

## **El Tovar Small Plates**

### **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**

*Cactus Caviar, Mildly-Spiced Remoulade 21*

### **\*Beef Sliders**

*Beef Smash Burger with Gruyere & Garlic Aioli 17*

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

*Southwestern Cocktail Sauce 16*

### **Crispy Fried Pork Belly**

*Cherry Chipotle BBQ Sauce 16*

### **\*Pork Sliders**

*Pulled Pork Burger with BBQ Sauce & Coleslaw 15*

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

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

### **Elote Caesar**

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

**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.

## El Tovar Small Plates

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

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

### **Warm Olives** (VG)

*Marcona Almonds* 12

### **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

### **Homestyle Apple Streusel Pie**

*Granny Smith Apples, Salted Caramel Sauce  
Chantilly Cream* 10  
*Add Vanilla Bean Ice Cream for 4*

### **Chocolate Chip Skillet Cookie** (V)

*Salted Caramel, Vanilla Bean Ice Cream* 10

### **Madagascar Vanilla Crème Brûlée** (GF, V)

*Mixed Fresh Berries, Chantilly Cream, brûléed to order* 9

### **House Gelato & Sorbet** (GF, V)

*Ask your server for Today's Selection!* 8

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