

Appetizer

Signature French Onion Soup Gratinee 11

House-made Soup du Jour 10

Charcuterie Board

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

Sonoran Crab Cake with Cactus Caviar

Drizzled w Mildly-Spiced Remoulade 21

Southwestern Shrimp Cocktail GF

Seasoned Shrimp w Southwestern Cocktail Sauce 16

Crispy Fried Pork Belly

Cherry Chipotle BBQ Sauce 16

Warm Olives VG, GF

Marcona Almonds 14

Beet Root Tartare VG

Classic Chilled Beet Root, Lemon, Dijon, Cornichons, Crostini 12

*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.









El Tovar Dinner Menu Fall 2025

Chef's Recommendation

Served with Daily Vegetables

*Surf & Turf GF

(Substitute Lobster or Tenderloin Filet) Grilled Tenderloin Filet, Broiled Half Lobster Poblano Cheddar Mashed Potatoes, Red Pepper Demi 60

Confit Duck Leg with Blueberry Demi

Cranberry Wild Rice & Carrot Puree 40

Salads

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

Fennel & Radicchio Salad V. GF

Arugula, Golden Beets, Goat Cheese Candied Pistachio, Champaigne Vinaigrette 17

Elote Caesar

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

Cobb Salad GF

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

Mediterranean Entrée Salad GF,V

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

House Salad V

Spring Mix, Cucumber, Tomato, Red Onion Blue Corn Crumbles, Prickly Pear Dressing 10

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Main Course

Served with Daily Vegetables

*Peppercorn Crusted Strip Steak GF

10 oz. Brandt Beef Pan Seared NY Steak Roasted Fingerling Potatoes, John Shaw Smoked Whiskey Sauce 51

Elk Milanaise

Pan Fried Breaded Elk Cutlet, Blackberry Demi, Fingerling Potatoes 45

*Seared Steelhead Trout

Citrus Agave Glaze, Blue Corn Nokake, Cactus Caviar 40

Sonoran Shrimp w Chipotle Cream

Sauteed Shrimp w Cilantro Lime Rice, Charred Corn & Cactus Caviar 34

Chicken Paillard GF

Poblano Peach Chutney, Arugula, Ancient Grains 32

Elk Bolognese

Tomato Ragout, Ground Elk, Fresh Mozzarella Shaved Parmesan, Fresh Basil, Bucatini, Toasted Garlic Bread 32

Cheese Tortellini Pasta

Butternut Squash-Truffle Cream Sauce, Walnuts Kale, Prosciutto Ham, Cranberries, Shaved Parmesan 26

Forage Bowl GF, VG

Roasted Sunchokes, Charred Green Onions, Roasted Mushrooms Arugula, Micro Greens, Amaranth, Prickly Pear Dressing, Root Vegetable Chips 22

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