



Appetizer

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

Signature French Onion Soup Gratinee 11

House-made Soup du Jour 10

Southwestern Shrimp Cocktail GF

Seasoned Shrimp with Southwestern Cocktail Sauce 16

Warm Olives VG, GF

Marcona Almonds 14

Beet Root Tartare VG

Classic Chilled Beet Salad, Lemon, Dijon, Cornichons, Crostini 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.



Sandwiches

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

Lobster Roll

Chunky Northeastern Lobster Salad, Brioche, Arugula 26

*Brandt Beef French Onion Steak Burger

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

Croque Monsieur

Sourdough, Gruyere, Ham, Béchamel 20

Cranberry Chicken Salad Sandwich

Arugula, Tomato, Ciabatta Roll, Pine Nuts 17

Morning Star Black Bean Burger V

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

Grilled Vegetable Panini V

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

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, Champagne 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 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

*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.



Entrée

Served with 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 32

Signature Beef Stroganoff

Brandt Beef, Mushroom Rich Brown Sauce
Bed of Egg Noodles, Sour Cream 27

Cheese Tortellini Pasta

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

Chicken Paillard **GF**

Poblano Peach Chutney, Arugula, Ancient Grains 22

Navajo Taco

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

Forage Bowl **GF, VG**

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

Chef's Daily Quiche

Chef's Choice Daily Style, Tossed Greens 18

**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.

