

El Tovar Small Plates

Charcuterie Board

*Chef's Choice of Three Gourmet Cheeses Specialty Meat
Bread, Grain Mustard, Cornichons, Fruit Jam 31*

Lobster Roll

*Chunky Northeastern Lobster Salad
Brioche, Arugula, Old Bay Seasoning 27*

Sonoran Crab Cake

Cactus Caviar, Mildly-Spiced Remoulade 22

Braised Beef Sliders

Hatch Chiles, Gruyere Cheese 18

Crispy Fried Pork Belly

Cherry Chipotle BBQ Sauce 17

Southwestern Shrimp Cocktail (GF)

Southwestern Cocktail Sauce 18

Pork Sliders

Pulled Pork Burger with BBQ Sauce & Coleslaw 16

El Tovar Beef & Pork Chili

*Simmered Beef & Pork Loin, Steamed Rice, Red Onions
Cheddar Cheese, Green Chili, Cornmeal Muffin 15*

Warm Olives (VG)

Marcona Almonds, Crostini 14

Beet Root Tartare (VG)

Chilled Beet Root, Lemon, Dijon, Cornichons, Crostini 13

El Tovar Vegetarian Chili (V)

*Stewed Kidney, Black, Tepary & Garbanzo Bean
Green Chili, Vegetables 14*

Truffle Fries

*Crispy-Coated Potato Fries, Truffle Seasoning
Parmesan Cheese, Roasted Garlic Aioli, Chipotle Ketchup 11*

Dessert

Add A-la-Mode for 4

Irish Coffee Pot De Crème (V)

*Chocolate Croquet, Cocoa Nibs
Chocolate Garnish, Ricotta Whipped Cream 13*

Flourless Chocolate Cake (GF)

*Chocolate Mousse, Ganache, Honeycomb
Chocolate Shavings, Whipped Cream 12*

Seasonal Fruit Tart (V)

*Bourbon Caramel Sauce, Pecan Frangipane
Vanilla Whipped Cream, Sugar Glass 12*

Desserts are prepared using common equipment that processes Peanuts and Tree Nuts.

GF- Gluten Free , V- Vegetarian , VG - Vegan

**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.

