



Appetizer

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

Signature French Onion Soup Gratinée 12

House-made Soup du Jour 11

Southwestern Shrimp Cocktail GF

Seasoned Shrimp with Southwestern Cocktail Sauce 18

Warm Olives VG

Marcona Almonds, Crostini 15

Beet Root Tartare VG

Classic Chilled Beet Salad, Lemon, Dijon, Cornichons, Crostini 13

El Tovar's Signature Chili

Beef & Pork Chili

Simmered Brandt Beef & Pork Loin

Steamed Rice, Cheddar, Red Onions

Green Chili Cornmeal Muffin 15

Vegetarian Chili V

Stewed Kidney, Black, Tepary & Garbanzo Bean

Vegetable, Steamed Rice, Cheddar, Red Onions

Green Chili, Cornmeal Muffin 14

**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 27

***Brandt Beef French Onion Steak Burger**

House-Made Ground Beef Patty, French Onion Aioli
Caramelized Onions, Gruyere Cheese, Lettuce, Brioche Bun, Choice of Side 21

Croque Monsieur

Sourdough, Gruyere, Ham, Béchamel 21

Cherry Chicken Salad Sandwich

Arugula, Tomato, Ciabatta Roll, Almonds 19

Morning Star Black Bean Burger V

Smoked Paprika Aioli, Lettuce, Tomato, Onion, Sharp Cheddar, Hatch Green Chile 19

Spinach & Artichoke Panini V

Multigrain Ciabatta, Roasted Tomato Pesto, Mozzarella 19

Salads

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

Caprese Salad V, GF

Heirloom Tomato, Basil, Mozzarella. Balsamic Vinaigrette 18

Elote Caesar

Romaine hearts, Spiced Dressing, Roasted Corn, Blue Cornbread Croutons, Cotija Cheese 14

Cobb Salad GF

Avocado, Tomato, Boiled Eggs, Bacon, Iceberg Lettuce
Gorgonzola, Peppercorn Ranch 21

Mediterranean Salad GF, V

Chopped Romaine, Spinach, Cucumber, Kalamata Olives, Roasted Red Pepper
Chickpeas, Red Onion, Tomato, Feta Cheese, Lemon Vinaigrette 19

House Salad V

Spring Mix, Cucumber, Tomato, Red Onion, Blue Corn Crumbles, Prickly Pear Dressing 11

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Chef's Recommendation

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 23*

Chef's Daily Quiche

Chef's Choice Daily Style, Tossed Greens 19

Entrée

Served with Daily Vegetables

***Seared Steelhead Trout**

Citrus Agave Glaze, Blue Corn Nokake, Cactus Caviar 35

Elk Bolognese

*Tomato Ragout, Ground Elk, Fresh Mozzarella
Shaved Parmesan, Fresh Basil, Bucatini, Toasted Garlic Bread 34*

Signature Beef Stroganoff

*Brandt Beef, Mushroom Rich Sour Cream Sauce
Egg Noodles, Sour Cream 29*

Pasta Alfredo **V**

*House-made Alfredo, Peas, Roasted Tomato
Basil Pesto, Shaved Parmesan, Pinenuts 27*

Chicken Paillard **GF**

Poblano Peach Chutney, Arugula, Lemon Vinaigrette, Ancient Grains 23

Forage Bowl **GF, VG**

*Roasted Sunchokes, Charred Green Onions, Roasted Mushrooms
Arugula, Micro Greens, Amaranth, Prickly Pear Dressing, Root Vegetable Chips 23*

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