

# El Tovar

## 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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