

El Tovar Small Plates

Charcuterie Board

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

Lobster Roll

*Chunky Northeastern Lobster Salad
Brioche, Arugula, Old Bay Seasoning 26*

Sonoran Crab Cake

Cactus Caviar, Mildly-Spiced Remoulade 21

Braised Beef Sliders

Hatch Chiles, Gruyere Cheese 19

Crispy Fried Pork Belly

Cherry Chipotle BBQ Sauce 18

Southwestern Shrimp Cocktail (GF)

Southwestern Cocktail Sauce 18

Pork Sliders

Pulled Pork Burger with BBQ Sauce & Coleslaw 17

El Tovar Beef & Pork Chili

*Simmered Beef & Pork Loin, Steamed Rice, Red Onions
Cheddar Cheese, Green Chili, Cornmeal Muffin 17*

Warm Olives (VG)

Marcona Almonds, Crostini 15

Beet Root Tartare (VG)

Chilled Beet Root, Lemon, Dijon, Cornichons, Crostini 14

El Tovar Vegetarian Chili (V)

*Stewed Kidney, Black, Tepary & Garbanzo Bean
Green Chili, Vegetables 15*

Truffle Fries

*Crispy-Coated Potato Fries, Truffle Seasoning
Parmesan Cheese, Roasted Garlic Aioli, Chipotle Ketchup 12*

Dessert

Add A-la-Mode for 4

Irish Coffee Pot De Crème (V)

*Chocolate Croquet, Cocoa Nibs
Chocolate Garnish, Ricotta Whipped Cream 12*

Flourless Chocolate Cake (GF)

*Chocolate Mousse, Ganache, Honeycomb
Chocolate Shavings, Whipped Cream 11*

Seasonal Fruit Tart (V)

*Bourbon Caramel Sauce, Pecan Frangipane
Vanilla Whipped Cream, Sugar Glass 10*

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.

