

## **Appetizer**

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

**Signature French Onion Soup Gratinee** 12

**House-made Soup du Jour** 11

**Southwestern Shrimp Cocktail** GF

*Seasoned Shrimp w Southwestern Cocktail Sauce* 18

**Elote Caesar**

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

**Beet Root Tartare** VG

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

**Warm Olives** VG

*Marcona Almonds* 15

## **El Tovar's Signature Chili**

**Beef & Pork Chili**

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

**Vegetarian Chili** V

*Stewed Kidney, Black, Tepary & Garbanzo Bean Chili, Vegetable, Steamed Rice  
Cheddar, Red Onions, Green Chili Cornmeal Muffin* 14

## **Garden Entree**

**Forage Bowl** GF, VG

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

**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, GF

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

*\*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 Chef's Vegetables

## Lobster Roll

Chunky Northeastern Lobster Salad, Brioche, Lettuce, Old Bay 27

## Croque Monsieur

Sourdough, Gruyere, Ham, Béchamel 21

## \*Brandt Beef French Onion Burger

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

## Morning Star Black Bean Burger **V**

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

## Cherry Chicken Salad Sandwich

Arugula, Tomato, Ciabatta Roll, Almonds 20

## Spinach & Artichoke Panini **V**

Multigrain Ciabatta, Roasted Tomato Pesto, Mozzarella 19

# Entrée

Served with Chef's Daily Vegetables

## \*Seared Steelhead Trout

Citrus Agave Glaze, Blue Corn Nokake, Cactus Caviar 37

## 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  
Bed of Egg Noodles, Sour Cream 29

## Chicken Paillard **GF**

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

## Traditional Navajo Taco

Fresh Made Fry-Bread with choice of Ground Beef, Tepary Beans or Vegetarian Chili  
Shredded Cheddar, Red Onion, Tomato, Chopped Lettuce, Avocado, Sour Cream, Fresh Salsa 23

## Pasta Alfredo **V**

House-made Alfredo, Peas, Roasted Tomato  
Basil Pesto, Shaved Parmesan, Pine Nuts, Toasted Garlic Bread 27

## Chef's Daily Quiche

Chef's Choice Daily Style, Tossed Greens 19

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