Appetizer

Add Shrimp or Smoked Salmon for 9 & Chicken Breast or Tofu for 6

Signature French Onion Soup Gratinée 12
Caramelized Sweet Onions, Rich Beef Broth, Sourdough Crouton with Gruyere Cheese

House-Crafted Soup du Jour 11
Chef's Seasonal Soup Prepared with Locally Inspired Ingredients

Southwestern Shrimp Cocktail 18 GF
Chilled Seasoned Shrimp, Roasted Chili Cocktail Sauce with Fresh Citrus & Cilantro

Warm Olives 15 VG
Warm Mediterranean Olive Medley, Marcona Almonds & Toasted Crostini

El Tovar's Signature Chili 15
Slow Braised Brandt Beef , Aromatic Spices, Aged Cheddar, Red Onions Steamed White Rice with Green Chili-Cornmeal Muffin

Three Bean Vegetarian Chili 14 V
Stewed Kidney, Black, Tepary & Garbanzo Bean, Vegetables, Steamed Rice Cheddar, Red Onions, Green Chili-Cornmeal Muffin

Salads

Enhance Your Salad
Add shrimp or Smoked Salmon for 12 & Chicken Breast or Fried Tofu for 6

Burrata & Beets Salad 19 V, GF
Roasted Golden & Red Beets, Arugula, Candied Pistachios & Balsamic Reduction

Elote Caesar 14
Romaine Hearts, Roasted Sweet Corn, Blue Cornbread Croutons, Cotija Cheese with House-Made Southwest spiced Ceasar Dressing

Mediterranean Salad 19 GF, V
Chopped Romaine & Baby Spinach, Cucumber, Kalamata Olives, Roasted Red Pepper Chickpeas, Red Onion, Tomato, Feta Cheese, Lemon Vinaigrette

House Salad 11 V
Spring Mix, Cucumber, Vine-Ripened Tomato, Red Onion Blue Corn Crumbles & Prickly Pear Dressing

**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.

OUR SOFTER FOOTPRINT

Sandwiches

Choice of side: House-Made Pickled Vegetables, Tossed Greens, Fries, Fruit Salad, Soup or Daily Vegetables

Lobster Roll 27
Chilled Northeastern Lobster Salad, Brioche, Baby Arugula

French Onion Steak Burger 21
Local Brandt Beef Patty, French Onion Aioli
Caramelized Onions, Gruyere Cheese, Crisp Lettuce on a Toasted Brioche Bun

Cranberry Chicken Salad Sandwich 20
Roasted Chicken Breast Salad, Dried Cranberries, Toasted Pinenuts, Baby Arugula
Roasted Red Peppers, Vine-Ripened Tomatoes on a Ciabatta Roll

Black Bean Burger 19 V
Seasoned Black Bean Patty, Smoked Paprika Aioli
Sharp Cheddar, Hatch Green Chile, Lettuce, Tomato, Onions

Chef's Recommendation

Navajo Taco *23*
Locally Inspired Navajo Fry Bread Topped with Your Choice of
Seasoned Ground Beef, or Vegetable Chili, Tepary Beans, Aged Cheddar, Crisp Lettuce
Vine-Ripened Tomato, Red Onions, Avocado, Sour Cream & House Tomato Salsa

Entrée

Served with Daily Vegetables

Elk Bolognaise *34*
Slow-Simmered Elk and Tomato Ragu Served over Bucatini with Fresh Mozzarella
Shaved Parmesan, Basil & Toasted Garlic Bread

Signature Beef Stroganoff 29
Tender Brandt Beef, Roasted Mushrooms & Sour Cream folded into a Rich Beef Broth
Served over Buttered Egg Noodles & finished with Crème Fraiche

Cheese Truffle Tortellini 27 V
House-Made Butternut Squash-Truffle Cream Sauce
Kale, Dried Cranberries, Walnuts & Shaved Parmesan

Forage Bowl 23 GF, VG
A Vibrant Bowl of Roasted Sunchokes, Wild Mushrooms, Charred Green Onions
Baby Arugula, Beet Puree, Ancient Grain Blend, Root Vegetable Chips & Prickly Pear Vinaigrette

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