



Eye Openers

100% Rainforest Alliance Coffee 3.50

Regular or Decaffeinated with refills

Espresso or Americano 4.35

Cappuccino, Latte or Mocha 4.95

Premium Fruit Juice 3.60

Orange, Grapefruit

Apple or Cranberry

El Tovar Hot Tea 3.50

Premium Selections

El Tovar Belgian Hot Chocolate 4.00

To Start the Day

Honey Smoked Salmon with Toasted Whole Wheat Bagel & Herb Cream Cheese 14.75

Selection of Cold Cereals with Milk 6.00 with banana 6.30

Fresh Fruit Parfait with Greek Yogurt 8.50

Fresh Baked Pastry 4.75

El Tovar Signature Cinnamon Roll 4.75

Steel Cut Oats with Dried Fruit 7.80

Appeared on El Tovar's 1939 Breakfast Menu

From Our Griddle

El Tovar's Pancake Trio 9.85

Flavors of the Southwest are captured in our Buttermilk, Blue Cornmeal & Buckwheat Pancakes

Honey Pine Nut Butter & Prickly Pear Syrup

Peach Melba Belgian Waffle 10.95

Peach Puree, Fresh Raspberries & Whipped Cream

Strawberry Shortcake French Toast 10.95

Housemade Pound Cake with Strawberry Sauce, Fresh Strawberry Garnish & Whipped Cream

Polenta Corncakes with Prickly Pear Pistachio Butter served with Maple Syrup 10.45

A majority of El Tovar menu ingredients are locally sourced, sustainable or organic.

Children 12 & under may enjoy half portion entrees at a discounted price.

Chef's Specialties

Vegetarian and Gluten Free Variations Available Upon Request

Harvey House Breakfast 12.70

**Two Eggs* any style with your choice of Bacon, Ham, Housemade Pork Sausage or Turkey Sausage with Breakfast Potatoes or Fresh Fruit Salad & choice of Toast

Appeared on El Tovar Breakfast Menu 1914

**El Tovar Arizona Prime Rib Hash 14.25

Arizona Grown Prime Rib served with Two Eggs* any style, Breakfast Potatoes, Fresh Bell Peppers, Sweet Onions, Green Chile Hollandaise & Flour Tortillas

**Poached Eggs Benedict 14.35

Choose Traditional Canadian Bacon or Honey Smoked Salmon with Hollandaise Sauce & Breakfast Potatoes

**Blackened Breakfast Trout 12.70

Blackened Trout, Two Eggs* any style, Breakfast Potatoes or Fresh Fruit Salad & choice of Toast

Southwest Quesadilla 12.95

Flour Tortilla Filled with Scrambled Eggs*, Beef Fajita Meat, Sautéed Onion, Roasted Red Pepper & Pepperjack Cheese with a Roasted Pepper Sauce & Breakfast Potatoes

**Sonoran Style Eggs with Beef Chorizo 13.75

Served in a Tortilla bowl with Two Eggs* any style, Beef Chorizo, Black Beans, Roasted Red Peppers, Jack Cheese, Ranchero Sauce, Tomatillo Salsa, Mexican Crema & Flour Tortillas

El Tovar Biscuits & Gravy with Eggs 13.25

Corn & Roasted Tomato Biscuit with Homemade Sausage Country Gravy, Two Large Eggs* any style, Breakfast Potatoes & choice of Bacon, Ham, Housemade Pork Sausage Patties or Turkey Sausage

Chef's House Made Quiche 11.95

with Fresh Fruit Salad & Breakfast Potatoes

Chorizo, Avocado & Sour Cream Omelet 12.70

Accompanied with Breakfast Potatoes or Fresh Fruit Salad & choice of Toast

Ham, Apple & Longhorn Cheddar Omelet 12.70

Accompanied with Breakfast Potatoes or Fresh Fruit Salad & choice of Toast

Inspired by an item on El Tovar's Breakfast Menu 1951

Mushroom, Spinach, Smoked Gouda Omelet 12.70

Accompanied with Breakfast Potatoes or Fresh Fruit Salad & choice of Toast

Roasted Tomato, Asparagus & Goat Cheese Omelet 12.70

Accompanied with Breakfast Potatoes or Fresh Fruit Salad & choice of Toast

A majority of El Tovar menu ingredients are locally sourced, sustainable or organic.

** Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness especially if you have certain medical conditions.