

# El Tovar

## Soup or Salad

Butternut Squash Soup \$9.75  
Crème Fraiche, Roasted Pumpkin Seeds *GF, V*

Roasted Beet Salad \$12.75  
Goat Cheese, Red Onion, Roasted Golden Beets, Toasted Walnuts  
Arugula, Organic Baby Greens, Fig Balsamic Vinaigrette *GF, V*

## Entrees

Roasted Turkey with Chestnut Stuffing \$36.75  
Garlic Mashed Potato, Cinnamon-Ginger Sweet Potato  
Chef's Choice Vegetables, Cranberry Relish, Giblet Gravy

Roasted Pork Loin Roulade \$32.75  
Stuffed with Spinach, Mushroom, Bacon, Parmesan Cheese  
Lemon Cream Sauce, Garlic Mashed Potato, Baby Carrots *GF*

Braised Lamb Shank \$40.75  
Mint Demi-Glace, Whipped Parsnip-Potato, Roasted Brussel Sprouts *GF*

Halibut Filet \$39.75  
Dill Dijon Cream Sauce, Roasted Tomato Polenta, Squash, Zucchini *GF*

Prime Rib with Au Jus \$52.75  
Garlic Mashed Potato, Green Beans  
Smoked Blue Cheese Horseradish Cream Sauce

Tri-Color Cheese Stuffed Tortellini \$27.75  
Cremini Mushroom, Roasted Tomato, Asparagus  
Parmesan Cheese, Chipotle Sweet Potato Cream Sauce *V*

## Dessert

Traditional Pumpkin Pie \$9.25  
Salted Caramel Chocolate Cheesecake \$9.25  
Carrot Cake with Cream Cheese Icing \$9.25

*\* 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.*

# El Tovar

## CANYON CRAFT COCKTAILS

**Espresso Martini** \$15.00  
*Coffee & Vanilla infused Western Son Vodka  
Godiva Chocolate Liqueur, Baileys*

**Cranberry Bourbon Sour** \$14.00  
*Makers Mark, Lemon Juice, Cranberry Juice  
Maple Syrup, Orange Bitters*

**Fall 75** \$13.00  
*Christian Brother's Brandy, Sparkling Cider  
Orange Juice Maple Syrup. Champagne, Orange Bitters*

**Prickly Pear Margarita** \$13.00  
*Hornitos Reposado Tequila, Patron Citronge*

**Ellsworth Kolb** \$12.00  
*Brandy, Amaretto, Clove, Cinnamon*

## WHITE WINE

Sonoma Cutrer, Chardonnay, Russian River Valley 63  
J. Lohr, Chardonnay, Arroyo Seco 11 / 44  
Grand Canyon, Chardonnay, California 9 / 37  
Duckhorn, Sauvignon Blanc, Napa Valley 14 / 57  
Wente, Sauvignon Blanc, California 43  
Willamette Valley Vineyards, Pinot Gris, Oregon 46  
Grand Canyon, Pinot Grigio, California 9 / 37

## THE GRAND CANYON MULES

**Grand Canyon Mule** \$12.00  
*Western Son Vodka, Goslings Ginger Beer, Lime*

**Shriveled Apple Mule** \$12.00  
*Jack Daniels Apple, Martinelli's Apple Cider, Ginger Beer, Lime*  
*\* ask your server about Xanterra's Shriveled Apple Program*

**Garden Mule** \$12.00  
*Cucumber and Blueberry Vodkas, Ginger Beer, Lemon*

## RED WINE

ZD Carneros, Pinot Noir, Napa Valley 112  
Arizona Stronghold, Cabernet Sauvignon, Arizona 49  
Serial, Cabernet Sauvignon, Paso Robles 14 / 56  
Grand Canyon, Cabernet Sauvignon, California 9.25 / 36  
Grand Canyon, Merlot, California 9 / 37  
Ferrari-Carrano, Merlot, Sonoma County 59  
Hahn, Pinot Noir, California 11 / 47

## ICE COLD DRAFT BEER

16oz Draft Beers \$8.00

Pilsner, Grand Canyon Brewing Co, Williams, AZ  
Kolsch, Mother Road Brewing Co, Flagstaff, AZ  
Tower Station IPA, Mother Road Brewing Co, Flagstaff, AZ  
Coors Light Lager, Golden, CO

Fat Tire, New Belgium Brewing Co, Fort Collins, CO  
Dunkel, Hero, Firetruck Co, Tucson, AZ  
Hefeweizen, Blue Moon Brewing Co, Denver, CO  
Vanilla Cherry Porter, Historic Brewing Co, Flagstaff, AZ

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