

Breakfast

Please dial extension 6399 for In-Room Dining
Breakfast is served in 15 minute increments from 6:45 a.m. to 10:30 a.m.
Sales Tax will be added to all Room Service Orders; Gratuity is not included.

Eye Openers

Coffee \$4.00 Regular or Decaffeinated with Refills	Assorted Coca-Cola Products \$4.00 Espresso or Americano \$5.00 Cappuccino, Latte or Mocha \$5.00 El Tovar Belgian Hot Chocolate \$5.00 Iced Coffee \$4.00
Mighty Leaf Organic Hot Tea \$4.00 Iced Tea or Flavored Tea \$4.00 <i>Ask your server for featured flavors</i>	

From Our Pantry

Acai Bowl \$11.00 Pureed Acai, Greek Yogurt, Banana, Fresh Berries, Toasted Coconut <i>GF, V</i>
Southwest Avocado Toast \$14.50 One slice Nine Grain Toast, Guacamole, Black Beans, Roasted Red Pepper, Cotija Cheese <i>V</i>
Fruit Smoothie of the Day \$7.75 <i>GF, V</i>
Selection of Cold Cereals with Milk \$5.75 <i>V</i> with Banana \$6.50
Fresh Fruit with Greek Yogurt and Granola \$10.75 Laura's Gourmet Granola from Tempe, AZ, Local Honey <i>V</i>
Fresh Baked Pastry \$5.50 <i>V</i>
El Tovar Signature Cinnamon Roll \$4.50 <i>V</i> Mc Cann's Steel Cut Irish Oats, Dried Berries \$9.50 <i>V</i>
Vegan Five Grain Porridge with Coconut Milk and Dried Berries \$9.50 <i>VG</i>

From Our Griddle

El Tovar's Pancake Trio \$11.50 Buttermilk, Native American Blue Cornmeal and Buckwheat Pancakes Honey Pine Nut Butter, Arizona Prickly Pear Syrup <i>V</i>
Flapjacks \$6.00 Two European Style, Thin Flapjacks, Powdered Sugar, Maple Syrup and a selection of Preserves <i>V</i>
Cinnamon Apple Belgian Waffle \$11.50 Chantilly Cream, Warm Apple Compote <i>V</i>
Corn Flake Crusted French Toast \$11.50 Sourdough Bread dipped in Egg Batter, dredged in Crushed Corn Flakes <i>V</i>

GF Gluten Free V Vegetarian VG Vegan

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

Any special dietary needs ask your server for assistance.

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

Chef's Specialties

Harvey House Breakfast

Two Eggs* any style with your choice of Thick Cut, Hormone and Antibiotic Free Bacon
Smoked Pit Ham Steak, House-Made Sustainably Farmed Pork Sausage Patties or Turkey Sausage
Breakfast Potatoes or Fresh Fruit Salad and Choice of Toast \$15.50

El Tovar Signature Prime Rib Hash

Arizona Grown Prime Rib, Two Eggs* any style, Breakfast Potatoes
Fresh Bell Peppers, Roasted Tomato, Sweet Onions, Chipotle Hollandaise, Flour or Corn Tortillas \$16.00

Poached Eggs Benedict

Poached Eggs*, Canadian Bacon or Honey Smoked Salmon, Hollandaise Sauce, Breakfast Potatoes \$16.00

Blackened Breakfast Trout

Idaho Farm Raised Trout, Two Eggs* any style, Breakfast Potatoes or Fresh Fruit Salad, Choice of Toast \$14.50

Sonoran Style Eggs, Beef Chorizo

Tortilla bowl, Two Eggs* any style, House-Made Beef Chorizo, Black Beans, Roasted Red Peppers
Monterey Jack Cheese, Ranchero Sauce, Tomatillo Salsa, Mexican Crème, Corn or Flour Tortillas \$16.50

Breakfast Quesadilla

Flour Tortilla, Scrambled Eggs*, Seasoned Arizona Grown Beef, Roasted Red Pepper, Sautéed Onion
Monterey Pepper Jack Cheese, Roasted Chile Sauce, Breakfast Potatoes \$15.50

Chef's Signature House-Made Quiche

Fresh Fruit Salad, Breakfast Potatoes \$14.00

House-Made Chorizo, Avocado, Sour Cream Omelette

Breakfast Potatoes or Fresh Fruit Salad, Choice of Toast \$14.50

Smoked Ham, Granny Smith Apple, Longhorn Cheddar Omelette

Breakfast Potatoes or Fresh Fruit Salad, Choice of Toast \$14.50

Roasted Tomato, Asparagus, Goat Cheese Omelette

Breakfast Potatoes or Fresh Fruit Salad, Choice of Toast \$14.50 V

GF Gluten Free *V* Vegetarian *VG* Vegan

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