GRAND CANYON NATIONAL PARK LODGES XANTERRA TRAVEL COLLECTION

ROOM SERVICE MENU

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

Mighty Leaf Organic Hot Tea \$4.00 Iced Tea or Flavored Tea \$4.00 Ask your server for featured flavors 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

From Our Pantry

Acai Bowl \$11.00

Pureed Acai, Greek Yogurt, Banana, Fresh Berries, Toasted Coconut GF, V

Southwest Avocado Toast \$14.50

One slice Nine Grain Toast, Guacamole, Black Beans, Roasted Red Pepper, Cotija Cheese V

Fruit Smoothie of the Day \$7.75 GF, V

Selection of Cold Cereals with Milk \$5.75 V with Banana \$6.50

Fresh Fruit with Greek Yogurt and Granola \$10.75

Laura's Gourmet Granola from Tempe, AZ, Local Honey V

Fresh Baked Pastry \$5.50 V

El Tovar Signature Cinnamon Roll \$4.50 V

Mc Cann's Steel Cut Irish Oats, Dried Berries \$9.50 V

Vegan Five Grain Porridge with Coconut Milk and Dried Berries \$9.50 VG

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 *V*

Flapjacks \$6.00

Two European Style, Thin Flapjacks, Powdered Sugar, Maple Syrup and a selection of Preserves V

Cinnamon Apple Belgian Waffle \$11.50

Chantilly Cream, Warm Apple Compote V

Corn Flake Crusted French Toast \$11.50

Sourdough Bread dipped in Egg Batter, dredged in Crushed Corn Flakes V

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.

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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 Crèma, 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

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