

Canyon Craft Cocktails

Prickly Pear Margarita <i>Hornitos Tequila Reposado, Patron Citronge, Sweet and Sour, Lime and Prickly Pear Syrup</i>	\$11.00
Miner’s Sarsaparilla <i>Bulleit Bourbon, Sarsaparilla</i>	\$11.00
Delilah’s Lemonade <i>A refreshing mix of Blueberry Vodka, Fresh Mint, Lemonade</i>	\$11.00
Canyon Side <i>Rum, Pomegranate Liqueur, Pineapple Juice, Almond Liquere</i>	\$12.00
Desert Martini <i>Hendrick’s Gin, Cucumber, Poblano</i>	\$12.00

The Grand Canyon Mules

*Sit back, relax, take in the view and let the World Famous
Grand Canyon Mules do the heavy lifting*

Grand Canyon Mule <i>Grand Canyon Vodka, Goslings Ginger Beer, Lime</i>	\$12.00
Shriveled Apple Mule <i>Jack Daniels Apple, Martinelli’s Apple Cider, Ginger Beer, Lime</i> <i>* Be sure to ask your server about Xanterra’s Shriveled Apple Program</i>	\$12.00
Indian Garden Mule <i>Cucumber and Blueberry Vodkas, Ginger Beer, Lime</i>	\$12.00

Ice Cold Draft Beer
Make it a Flight of 4 of your favorite Brews for \$12.00

16oz Local Draft Beers \$8.00

Scottsdale Blonde, Huss Brewing Co, Tempe, AZ	Tower Station IPA, Mother Road Brewing Co, Flagstaff, AZ	
Pilsner, Grand Canyon Brewing Co, Williams, AZ	Salt River Lager, Historic Brewing Co, Flagstaff, AZ	
Hefeweizen, Blue Moon Brewing Co, Denver, CO	Coors Light Lager, Golden, CO	\$6.50
Kolsch, Mother Road Brewing Co, Flagstaff, AZ	Budweiser, St. Louis, MO	\$6.50

Wine Offerings

Prosecco, La Marca, D.O.C., Italy, NV	8.50 / 37	Grand Canyon Merlot, California	8 / 32
Gerard Betrand Cote des Rose, France	42	Purple Heart Red Blend, California	12 / 48
Grand Canyon Pinot Grigio, California	8 / 32	Irony Pinot Noir, Monterey, California	42
Markham Sauvignon Blanc, California	38	Robert Mondavi, California	38
Conundrum White Blend, California	12 / 48	Grand Canyon Cabernet, California	8 / 32
Grand Canyon Chardonnay, California	8 / 32	Arizona Stronghold Cabernet, Wilcox AZ	49
Sonoma Cutrer RRR, Chardonnay, Sonoma	58	Louis Martini, Cabernet, Napa Valley, CA	75
J. Lohr Chardonnay, CA	39	Chimney Rock, Napa Valley, CA	135



TO BEGIN

Signature French Onion Soup Gratinée \$8.00

Chef's Soup du Jour \$8.85

Crab Stack \$17.00

Lump Blue Claw Crabmeat, Diced Avocado, Red Onions, Diced Tomato

Classic Caesar Salad \$10.50

Crisp Romaine, Shaved Parmesan Cheese, Croutons, Caesar Dressing

Artisan Cheese and Meat Board \$17.00

Chef's Choice of Three Gourmet Cheeses, Specialty Meat, Roasted Nuts

El Tovar House Salad \$9.50

Baby Organic Greens, Tomatoes, Julienne Jicama, Sliced Red Onion
Toasted Pine Nuts, Raspberries, Blackberries, Goat Cheese, Balsamic Vinaigrette GF, V

ENTRÉES

Mediterranean Entrée Salad \$13.75

Chopped Romaine, Spinach, Artichoke Hearts, Kalamata Olives, Roasted Red Pepper
Red Onion, Feta Cheese, Avocado, Balsamic Dressing GF, V

* **Signature Salmon Tostada** \$32.00

6 oz. Wild Caught Alaskan Salmon, Corn Tortillas, Organic Greens, Tequila Vinaigrette
Corn Salsa, Lime Sour Cream, Roasted Poblano Black Bean Rice

* **Hand-Cut Filet Mignon** \$47.50

6 oz. Arizona Grown Filet, Roasted Jalapeño Chimichurri, Roasted Fingerling Potatoes
Chef's Choice Fresh Vegetables GF
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* **Hand-Cut New York Strip** \$47.50

8 oz. Arizona Grown New York Strip*, Coffee Cumin Rub, 1554 Demi-Glace
Fingerling Potatoes, Chef's Choice Fresh Vegetables

* **Roasted Half Duck** \$30.50

Half Roasted Duck, Cherry Merlot Demi, Roasted Red Potato
Chef's Choice Fresh Vegetable GF

Vegan Stuffed Portabella Mushroom \$25.50

Portabella Mushroom, Artichoke, Tomato, Onion, Bell Pepper, Spinach Stuffing
Red Pepper Coulis, Wild Rice Pilaf VG

* **Chicken El Tovar** \$25.75

Two Antibiotic Free Chicken Breasts, Angel Hair Pasta, Mushroom Sherry Sauce,
Wilted Spinach, Chef's Choice Fresh Vegetables

Angel Hair Pasta with Kale Pea Pesto \$22.50

Angel Hair Pasta, Kale Pea Pesto, Diced Tomato, Diced Red Onion
Artichoke Hearts, Goat Cheese, Garlic Toast

* **Crab Stuffed Rainbow Trout** \$33.75

Trout Filet, Lump Blue Claw Crabmeat, Roasted Poblano Rice,
Chef's Choice Fresh Vegetables, Lemon Brown Butter

GF Gluten Free V Vegetarian VG Vegan

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

