

GRAND CANYON

NATIONAL PARK LODGES

XANTERRA TRAVEL COLLECTION

ROOM SERVICE MENU

Dinner

Please dial extension 6399 for In Room Dining

Dinner is served from 5:00 p.m. to 9:30 p.m.

Sales tax will be added to all Room Service Orders; Gratuity is not included.

Beverages

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

Appetizer

Crab Stack

Lump Blue Claw Crabmeat, Diced Avocado, Red Onions, Diced Tomato, Fried Onion Straws, Cilantro Oil \$18.50

Pan Seared Scallops

Diver Sea Scallops*, Pineapple Jicama Slaw, Arizona Prickly Pear Syrup, Mango Coulis *GF* \$23.50

Tostones Rellenos

Plantain Tostones, Black Beans, Guacamole, Sour Cream *GF, V* \$14.50

Artisan Cheese and Meat Board

Chef's Choice of Three Gourmet Cheeses, Two Specialty Meat, Roasted Nuts, Dried Fruit, and Dalmatia Fig Jam \$18.50

Soup

Sweet Potato Ginger Bisque

Toasted Coconut, Green Onions, Served in a Fried Tortilla Bowl *V* \$9.00

Signature French Onion Soup Gratinée

An El Tovar Tradition, Sourdough Croutons, Melted Gruyere Cheese \$9.00

Chef's Soup du Jour \$8.25

House-Made daily

Salad

El Tovar House Salad

Baby Organic Greens, Tomatoes, Julienne Jicama and Sliced Red Onion
Topped with Toasted Pine Nuts, Raspberries, Blackberries and Goat Cheese with a Balsamic Vinaigrette *GF, V* \$10.50

Classic Caesar Salad

Crisp Romaine, Shaved Parmesan Cheese and House-Made Croutons tossed in Caesar Dressing \$10.50
Add White Anchovies \$2.00

Harvest Salad

Spinach, Kale, Brussels Sprouts, Red Cabbage, Roasted Golden Beets
Red Onion, Goat Cheese, Toasted Pecans, Honey Champagne Vinaigrette *GF, V* \$11.00

Spinach and Endive Salad

Fresh Spinach with Belgian Endive, Crisp Apples, Crumbled Bacon, Gorgonzola Cheese
And Roasted Caramelized Shallots with an Apple Walnut Vinaigrette *GF* \$15.00

Entrees

Chicken El Tovar

Two Antibiotic Free Chicken Breasts, Angel Hair Pasta, Mushroom Sherry Sauce, Chef's Choice Fresh Vegetables \$28.00

Mixed Grill Plate

3oz. Arizona Grown Fillet Mignon*, 4oz. Quail, Chipotle BBQ Sauce, 2 Sustainably Farmed Butter Poached Jumbo Shrimp Brown Butter Mashed Potatoes, Chef's Choice Fresh Vegetables *GF* \$44.00

Jagerschnitzel

Two each 3oz. Breaded Pork Cutlets, Mushroom Sauce, Parsley Mashed Potatoes, Chef's Choice Fresh Vegetable \$27.50

Signature Salmon Tostada

6oz. Wild Caught Alaskan Salmon*, Tortilla Lady Corn Tortillas, Organic Greens, Tequila Vinaigrette Corn Salsa, Lime Sour Cream, Roasted Poblano Black Bean Rice \$33.50

Hand-Cut Fillet Mignon

6oz. Arizona Grown Fillet*, Roasted Jalapeño Chimichurri, Roasted Fingerling Potatoes
Chef's Choice Fresh Vegetables *GF* \$43.50

Tri-Colored Cheese Stuffed Tortellini Putanesca

Cheese Tortellini, Roasted Tomato, Green Onion, Roasted Red Pepper
Shiitake Mushrooms, Marinara Sauce, Garlic Toast *V* \$23.00

Add Antibiotic Free, Sliced Marinated Chicken Breast or Tofu \$5.50

Add Sustainably Farmed Jumbo Shrimp \$9.50

Crab Stuffed Rainbow Trout

8oz. Trout Fillet, Crab Stuffing, Lemon Brown Butter, Roasted Tomato Rice, Chef's Choice Fresh Vegetables \$32.00

Vegan Stuffed Portabella Mushroom

Portabella Mushroom, Artichoke, Tomato, Onion, Bell Pepper, Spinach Stuffing
Red Pepper Coulis, Wheat Berry Pilaf \$27.50 *VG*

Hand-Cut New York Strip

10oz. Arizona Grown New York Strip, Coffee Cumin Rub, 1554 Demi-Glace
Pepper Jack Au Gratin Potatoes, Chef's Choice Fresh Vegetables \$43.50

Roasted Half Duck

Half Roasted Duck, Cherry Merlot Demi, Roasted Red Potato, Chef's Choice Fresh Vegetables *GF* \$33.00

Braised Lamb Shank

Rosemary Demi Glace, Asiago Polenta, Chef's Choice Fresh Vegetables *GF* \$37.50

Mediterranean Entrée Salad

Chopped Romaine, Spinach, Artichoke Hearts, Kalamata Olives, Roasted Red Pepper
Red Onion, Feta Cheese, Avocado, Balsamic Dressing *GF, V* \$14.50

Add Antibiotic Free, Sliced Marinated Chicken Breast or Tofu \$5.50

Add Sustainably Farmed Jumbo Shrimp \$9.50

Chef's Inspired Feature Entree - Market Price

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.