



Our Dining Philosophy

At El Tovar Dining Room it is our passion to bring our Guest the best possible dining experience while honoring the Traditions that Fred Harvey brought to the Great West, whilst embracing the Social and Civic Duties that are expected of an Environmental Ambassador such as Xanterra. We are committed to serving our guests the freshest and most local fare we can find. We work with as many local vendors as possible, from produce, protein and dairy to our Custom-made Fine China. We strive to bridge the Gap between the fine service that our company is based on and the demanding needs of an experienced and educated consumer. It is our pride to bring you the best of old and new, from classically prepared dishes, breads and desserts all made in house. It is our honor to be Custodians of the Environment through our composting and recycling programs.

Founded in 1990, The Green Restaurant Association, an international nonprofit organization, has pioneered the Green Restaurant® movement as the leading voice within the industry, encouraging restaurants to green their operations using transparent, science-based certification standards. With its turnkey certification system, the GRA has made it accessible for thousands of restaurants to become more environmentally sustainable in Energy, Water, Waste, Food, Chemicals, Disposables, & Building.

We are proud to be one of the first to receive the Green Restaurant Association 3 Star certification in Arizona.

The Story of El Tovar

When the Santa Fe railroad first reached the Grand Canyon in 1901, construction was immediately begun on a first class hotel to accommodate travelers. Built of Native boulders and Oregon pine, the majestic, 100 –room hotel opened January 14, 1905. It was named El Tovar in honor of Spanish explorer Pedro de Tobar, who had led the first expedition to Hopi Indian country in 1540.

The Fred Harvey Company was the logical choice to run the new El Tovar as Fred Harvey had been building and operating outstanding facilities for food and rest along the Santa Fe route since 1876.

Nothing was spared in making El Tovar one of the great hotels of its era. The building was completely equipped with electric lights powered by its own steam generator. Railroad tank cars brought fresh water for the hotel from Del Rio, 120 miles away. Fresh fruit and vegetables were grown in greenhouses on the premises. The hotel even had its own dairy. The most important single consideration, however, was to extend genuine hospitality and the utmost courtesy to the new Hotel's guest.

Xanterra Parks & Resorts purchased the Fred Harvey Company in 1968 and this tradition has been strictly maintained to this day. We hope that you enjoy your visit to this historic hotel.





Eye Openers

Organic Aztec Roast Coffee 3.60	Fresh Squeezed Orange or Grapefruit Juice 4.25
Regular or Decaffeinated with refill	Apple or Cranberry Juice 3.85
Espresso or Americano 4.45	Twinings Organic Hot Tea 3.60
Cappuccino, Latte or Mocha 5.05	El Tovar Belgian Hot Chocolate 4.10
Cold Brew Coffee 3.60	Iced Tea or Flavored Tea 3.60

From Our Pantry

Smoked Salmon on Grilled Crostini, with Horseradish Cream Cheese	14.40
Selection of Cold Cereals with Milk	5.30 with Banana 6.30
Fresh Fruit Parfait, Plain Greek Yogurt	
Made with Laura's Gourmet Granola from Tempe, AZ and Drizzled with Local Honey	9.95
Fresh Baked Pastry	4.95
El Tovar Signature Cinnamon Roll	2.95
McCann's Steel Cut Irish Oats, Fresh Berries	8.50
<i>Appeared on El Tovar's 1939 Breakfast Menu</i>	

From Our Griddle

El Tovar's Pancake Trio	
Flavors of the Southwest are captured in our Buttermilk, Native American Blue Cornmeal and Buckwheat Pancakes	
Honey Pine Nut Butter, Arizona Prickly Pear Syrup	10.30
Flapjacks	
Two European Style, Thin Flap Jacks served with Powdered Sugar, Maple Syrup and a Selection of Preserves	4.95
Chocolate Chip Belgian Waffle	
Chocolate Chips, 100% Maple Syrup, Chantilly Cream	10.70
Cinnamon Raisin Swirl French Toast	
House-made Cinnamon Swirl Bread, 100% Maple Syrup, Chantilly Cream	10.70
Polenta Corncakes	
Arizona Prickly Pear Pistachio Butter, 100% Maple Syrup	10.80

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

Vegetarian and Gluten Free Variations Available Upon Request
A majority of El Tovar menu ingredients are locally sourced, sustainable or organic.



Chef's Specialties

Harvey House Breakfast

Two Cage Free 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 14.40

Appeared on El Tovar Breakfast Menu 1914

El Tovar Signature Prime Rib Hash

Arizona Grown Prime Rib, Two Cage Free Eggs* any style, Breakfast Potatoes, Fresh Bell Peppers, Roasted Tomato, Sweet Onions, Chipotle Hollandaise, Tortilla Lady Flour or Corn Tortillas 14.20

Poached Eggs Benedict

Poached Cage Free Eggs*, Canadian Bacon or Honey Smoked Salmon, Hollandaise Sauce, Breakfast Potatoes 14.40

Blackened Breakfast Trout

Idaho Farm Raised Trout, Two Cage Free Eggs* any style, Breakfast Potatoes or Fresh Fruit Salad, Choice of Toast 12.40

Southwest Quesadilla

Tortilla Lady Flour Tortilla Filled with Scrambled Eggs*, Seasoned Arizona Grown Beef, Sautéed Onion, Roasted Red Pepper, Pepper Jack Cheese, Roasted Pepper Sauce, Breakfast Potatoes 12.70

Sonoran Style Eggs, Beef Chorizo

Tortilla Lady Tortilla bowl, Two Cage Free Eggs* any style, House-made Beef Chorizo, Black Beans, Roasted Red Peppers, Monterey Jack Cheese, Ranchero Sauce, Tomatillo Salsa, Mexican Crème, Tortilla Lady Corn or Flour Tortillas 14.40

Chicken Fried Steak & Eggs

Arizona Grown New York Steak, House-made Sausage Gravy, Two Cage Free Eggs* any style, Breakfast Potatoes 15.40

Chef's Signature House-made Quiche

Fresh Fruit Salad, Breakfast Potatoes 11.95

House-made Chorizo, Avocado, Sour Cream Omelette

Breakfast Potatoes or Fresh Fruit Salad, Choice of Toast 12.40

Smoked Ham, Granny Smith Apple, Longhorn Cheddar Omelette

Breakfast Potatoes or Fresh Fruit Salad, Choice of Toast 12.40

Inspired by an item on El Tovar's Breakfast Menu 1951

Roasted Tomato, Asparagus, Goat Cheese Omelette

Breakfast Potatoes or Fresh Fruit Salad, Choice of Toast 12.40

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