

From Our Pantry

Acai Bowl \$10.00

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

Avocado Toast \$13.00

Two slices of 12-Grain Toast, Avocado *VG*

Fruit Smoothie of the Day \$7.00 *GF, V*

Smoked Salmon on Grilled Crostini, with Horseradish Cream Cheese \$14.50

Selection of Cold Cereals with Milk \$3.25 *V* with Banana \$6.00

Fresh Fruit with Greek Yogurt and Granola \$8.50

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

Fresh Baked Pastry \$5.00 *V*

El Tovar Signature Cinnamon Roll \$3.50 *V*

Mc Cann's Steel Cut Irish Oats, Fresh Berries \$7.75 *V*

From Our Griddle

El Tovar's Pancake Trio \$10.50

Buttermilk, Native American Blue Cornmeal and Buckwheat Pancakes
Honey Pine Nut Butter, Arizona Prickly Pear Syrup *V*

Flapjacks \$5.50

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

Malted Belgian Waffle \$10.50

Chantilly Cream, Fresh Berries *V*

Corn Flake Crusted French Toast \$10.50

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

Polenta Corncakes \$11.00

Arizona Prickly Pear Pistachio Butter, 100% Maple Syrup *V*

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.*

*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 \$14.00

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 \$14.50

Poached Eggs Benedict

Poached Cage Free Eggs*, Canadian Bacon or Honey Smoked Salmon, Hollandaise Sauce, Breakfast Potatoes \$14.50

Blackened Breakfast Trout

Idaho Farm Raised Trout, Two Cage Free Eggs* any style, Breakfast Potatoes or Fresh Fruit Salad, choice of Toast \$13.00

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 \$15.00

Chicken Fried Steak and Eggs

Arizona Grown New York Steak, House-made Sausage Gravy, Two Cage Free Eggs* any style, Breakfast Potatoes \$16.00

Chef's Signature House-made Quiche

Fresh Fruit Salad, Breakfast Potatoes \$12.50

House-made Chorizo, Avocado, Sour Cream Omelette

Breakfast Potatoes or Fresh Fruit Salad, choice of Toast \$13.00

Smoked Ham, Granny Smith Apple, Longhorn Cheddar Omelette

Breakfast Potatoes or Fresh Fruit Salad, choice of Toast \$13.00

Southwestern Tofu Veggie Scramble

Tofu, Red Onion, Kale, Red Peppers, sautéed in Olive Oil and Southwestern Seasonings
Breakfast Potatoes or Fresh Fruit Salad, choice of Toast \$12.00

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Eye Openers

Organic Aztec Roast Coffee \$3.50
Regular or Decaffeinated
Twinings Organic Hot Tea \$3.50
Iced Tea or Flavored Tea \$3.50
Cold Brew Coffee \$3.50

Espresso or Americano \$4.50
Cappuccino, Latte or Mocha \$4.50
El Tovar Belgian Hot Chocolate \$4.50

Morning Libations

Pirl's Bloody Mary \$13.00
Mary Jane's Mimosa \$11.50

Sides

Toast \$3.50
Choice of Whole Wheat, 12 Grain, Marble Rye, Sourdough
English Muffin \$3.75
Whole Wheat Bagel \$5.00
Cream Cheese \$1.50
Pancake \$4.50
Bacon, Turkey Sausage, House-made Sausage, Ham Steak \$5.00
One Egg \$2.20
Two Eggs \$4.75
Breakfast Potato \$3.50

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