

WELCOME TO EL TOVAR CHRISTMAS 2018
CELEBRATE THE HOLIDAY

TO BEGIN...

Lobster Bisque \$7.50 GF

Roasted Cauliflower and Quinoa Salad

Arugula, Roasted Cauliflower, Quinoa, Grape Tomatoes
Goat Cheese, Balsamic Vinaigrette \$10.00 GF

Chef's Choice Cheese and Crackers

Accompaniments, Charcuterie \$15.95

Pan Seared Sea Scallop Tostones

Three Diver Scallops, Plantain Tostones, Avocado Salsa
Roasted Red Pepper Coulis \$14.50 GF

CHEF'S SELECTIONS

Supreme Chicken Breast Jus Lié

Roasted Purple Potato, Wilted Spinach \$24.60

Roasted Half Duck with Roasted Jalapeño Honey Glaze

Red Pepper Rice Pilaf, Asparagus \$28.45 GF

Oven Roasted Ham with Prickly Pear Dijon Sauce

Mashed Potato, Parsnip, Baby Carrots \$22.75

Oven Roasted Prime Rib of Beef

Horseradish Sauce, Au jus, Whipped Potato, Brussels Sprouts \$35.25

Classic El Tovar Salmon Oscar

Blue Claw Lump Crab, Hollandaise, Asparagus, Rice Pilaf \$31.35 GF

Blue Corn Tamales

Black Bean Rice, Red Chile Coulis, Green Chile Coulis \$22.75 GF, V

GF: Gluten Free V: Vegan

Children 12 and under may enjoy half portion entrees at a reduced price

A majority of El Tovar menu ingredients are locally sourced, sustainable or organic.



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

Matthew J. McTigue, Executive Chef