**SOUPS & STARTERS**

*House-Made Soup of the Day* $9.00
*Signature French Onion Soup Gratınée* $8.00

*Shrimp Cocktail* $14.95  *GF*
Southwestern Cocktail Sauce

*Vegetarian Chili* $9.25  *V*
Onions, Cheddar, Corn Muffins

*El Tovar Beef and Pork Chili* $11.00
Onions, Cheddar, Corn Muffins

**STARTER SALADS**

*El Tovar Wedge Salad* $9.50
Iceberg Lettuce, Bacon Crumbles, Tomato, Gorgonzola Cheese
Peppercorn Ranch Dressing, Croutons

*Beefsteak Tomato & Onion* $12.95  *GF, V*
Beefsteak Tomatoes, Balsamic Vinaigrette
Red Onions, Danish Blue Cheese

*Classic Caesar Salad* $10.00
Crisp Romaine, Shaved Parmesan Cheese
Croutons, Caesar Dressing

**PASTA**

*El Tovar Signature Beef Stroganoff* $15.00
Arizona Grown Beef, Mushrooms, Egg Noodles
Sour Cream Garnish, Seasonal Vegetable

*Pasta Puttanesca* $15.00  *V*
House-Made Black Olive & Caper Tomato Sauce
Linguini Pasta, Shaved Parmesan, Garlic Toast

**GARDEN ENTRÉES**

*Additional Protein available at Extra Charges.*

*Mediterranean Entrée Salad* $15.00  *GF, V*
Chopped Romaine, Spinach, Artichoke Hearts
Kalamata Olives, Roasted Red Pepper
Red Onion, Feta Cheese, Balsamic Dressing

*Beyond Beef Vegetarian Burger* $15.25  *V*
Vegetarian Patty, Umami Aioli, Lettuce
Tomato, Onion, Pickle Spear

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

*GF* Gluten Free  *V* Vegetarian  *VG* Vegan

Vegetarian and Gluten-free variations are available upon request but we cannot guarantee that meal preparation or meals will be allergen or gluten-free while precautions will be taken.
**CHEF’S RECOMMENDATION**

**Traditional Navajo Taco** $17.50
Arizona Grown Ground Beef, Pinto & Black Beans or Vegetarian Chili
Fresh Hand-Made Fry Bread, Shredded Cheddar, Red Onion, Fresh Tomato
Chopped Lettuce, House-Made Guacamole, Sour Cream, Fresh Salsa

**Salmon Amandine** $24.00  **GF**
Salmon Fillet, Toasted Almonds, Garlic-Lemon Butter
Roasted Red Pepper Rice, Seasonal Vegetable

* **French Onion Bacon Burger** $16.75
House-Made Beef Patty*, French Onion Aioli, Caramelized Onions
Cherry Wood Smoked Bacon, Gruyere Cheese, Brioche Bun

**Cajun Grilled Cheese Sandwich** $14.50
Grilled Sourdough, Cajun Butter, Dijon Mustard, Sharp Cheddar & Pepper jack Cheese
Andouille Sausage, Spinach & Roasted Red Peppers with Choice of Side

**Southwest Chicken Club Sandwich** $16.00
Grilled Chicken Breast, Bacon, Pepper jack Cheese, Avocado, Lettuce
Tomato, Jalapeño Aioli, Brioche Bun

**Cilantro Lime Chicken Salad Sandwich** $15.25
Antibiotic Free Cilantro Lime Chicken, Roasted Pepper, Lettuce
Tomato, Onion, Pickle Spear, Ciabatta Roll

**House-Made Quiche** $14.50
Soup of the Day or Side Salad

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**DESSERT**

*(Desserts are prepared using common equipment that processes Peanuts and Tree nuts)*

**Featured Crème Brulée** $8.25  **GF**
Chef’s featured Crème Brulée served chilled, brulée to order

**Homestyle Apple Streusel Pie** $9.25
Granny Smith Apples, House Cinnamon Streusel Crusted

**Grateful Spoon Gelato** $8.00  **GF**
Chocolate, Vanilla, Gelato Lemon Sorbet, Raspberry Sorbet

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