

WELCOME TO EL TOVAR VALENTINE'S DAY

32 oz. BONE-IN COWBOY RIBEYE STEAK FOR TWO \$100.00
Sour Cream Mashed Potato, Brussels Sprouts

JUMBO SHRIMP SCAMPI \$35.00
Over Angel Hair Pasta, Brussels Sprouts

CHEF'S FEATURED VALENTINE'S DAY DESSERT \$9.00
Individual Raspberry Layer Cake
Bursting with Chocolate Hearts

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

