

To Begin

Signature French Onion Soup Gratinée 8.00

Chef's Soup du Jour 7.50

El Tovar Vegetarian Chili

Onions, Longhorn Cheddar & Corn Muffins 8.75

Arizona Grown Beef & Pork Loin Chili

Onions, Longhorn Cheddar & Corn Muffins 10.95

Salad

El Tovar House Salad

Baby Organic Greens, Tomatoes, Julienne Jicama, Sliced Red Onion
Toasted Pine Nuts, Raspberries, Blackberries, Goat Cheese, Balsamic Vinaigrette **GF** 9.50

Classic Caesar Salad

Crisp Romaine, Shaved Parmesan Cheese, House-made Croutons, Caesar Dressing 9.50

Whittlesey Entree Salad

Baby Spinach & Romaine, Roasted Tomato, Black Beans, Sliced Red Onion, Green Chile & Avocado
Topped with Cotija Cheese, Chopped Cage Free Egg, Cilantro Lime Dressing **GF** 13.45
add Antibiotic Free, Marinated Grilled Chicken Breast, Honey Smoked Salmon or Fried Tofu 4.95

Sandwiches

Choice of Salad du Jour, Fresh Fruit Salad, French Fries or Organic Green Salad

Pesto Chicken Salad

Antibiotic Free, Pesto Chicken Salad, Roasted Red Pepper, Lettuce, Tomato, Red Onion, Locally Produced 12 Grain Bread 12.95

Hot Pastrami

Swiss Cheese, Red Onion Jalapeño Confit, Grey Poupon Dijon Mustard, on Locally Produced Marble Rye 13.40

Classic Turkey Club Sandwich

Roasted Nitrate Free Turkey Breast, Thick Cut, Hormone & Antibiotic Free Bacon, Mayonnaise, Lettuce, Tomato
Layered Between 3 Slices of Toasted Locally Produced Sourdough Bread 15.45

Shaved Prime Rib Melt

Shaved Arizona Grown Prime Rib, Roasted Red Peppers, Bleu Cheese Spread, Provolone, Arugula
Grilled Locally Produced Sourdough Bread 15.95

Inspired by El Tovar Lunch Item 1957

Bacon Avocado Ranch Burger

1/3 lb. Hand Formed Arizona Grown Hamburger*, House-made Avocado Ranch Aioli, Thick Cut
Hormone & Antibiotic Free Bacon, Melted Pepper Jack Cheese, Ciabatta Roll 14.95

12-Grain Santa Fe Sandwich

Roasted Green Chile Hummus, Grilled Portobello Mushroom, Fresh Avocado
Grilled Red Onion, Tomato, Cucumber, Roasted Red Bell Peppers, Locally Produced 12-Grain Bread 13.20

GF Gluten Free

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.*





Entrees

Blackened Salmon

Alaskan Wild Caught Salmon* Fillet, Cilantro Crème Fraiche, Saffron Rice, Chef's Choice Seasonal Vegetables **GF** 25.40

Penne Pasta Primavera

Penne Pasta, Broccoli, Tomato, Sliced Shitake Mushroom, Zucchini
Diced Red Pepper, Queen Creek Extra Virgin Olive Oil, Toasted Garlic Bread 12.95
add Antibiotic Free, Sliced Marinated Chicken Breast or Tofu 4.95
add Sustainably Farmed Jumbo Shrimp 8.50

Traditional Navajo Taco

Choice of Seasoned Arizona Grown Ground Beef with 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 12.45

Beef Stroganoff

Arizona Grown Beef, Button Mushrooms, Egg Noodles, Chef's Choice Seasonal Vegetable 14.40

Chef's Daily Feature

Market Price

Chef's Signature House-made Quiche

Organic Green Salad or Soup du Jour 13.95

Refreshing Options

Ice Cold Premium Draft Beers 16oz. 6.45

Grand Canyon Pilsner & IPA

New Belgium Fat Tire & 1554

Blue Moon, Sierra Nevada Seasonal

Lumberyard Bright Angel IPA

Domestic Draft Beer 16oz. 5.30

Bottled Beers: Heineken or Corona 7.05

Iced Tea *Ask your server for featured flavors* 3.35

Assorted Coca-Cola Products 3.35

Organic Aztec Roast Coffee 3.60

GF Gluten Free

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

Children 12 & under may enjoy half portion entrees at a discounted price.

