

Breakfast

Please dial extension 6399 for In-Room Dining
Breakfast is served in 15 minute increments from 6:45 a.m. to 10:30 a.m.
Sales Tax will be added to all Room Service Orders; Gratuity is not included.

Eye Openers

Organic Aztec Roast Coffee \$3.90 Regular or Decaffeinated	Espresso or Americano \$5.00 Cappuccino, Latte or Mocha \$5.00
Twinnings Organic Hot Tea \$3.90 Iced Tea or Flavored Tea \$3.90	El Tovar Belgian Hot Chocolate \$5.00
Cold Brew Coffee \$3.90	

From Our Pantry

Acai Bowl \$11.00 Pureed Acai, Greek Yogurt, Banana, Fresh Berries, Toasted Coconut <i>GF, V</i>
Avocado Toast \$14.50 Two slices of 12-Grain Toast, Avocado <i>VG</i>
Fruit Smoothie of the Day \$7.75 <i>GF, V</i>
Smoked Salmon on Grilled Crostini, with Horseradish Cream Cheese \$16.00
Selection of Cold Cereals with Milk \$3.30 <i>V</i> with Banana \$6.75
Fresh Fruit with Greek Yogurt and Granola \$9.25 Laura's Gourmet Granola from Tempe, AZ, Local Honey <i>V</i>
Fresh Baked Pastry \$6.00 <i>V</i>
El Tovar Signature Cinnamon Roll \$3.90 <i>V</i>
Mc Cann's Steel Cut Irish Oats, Fresh Berries \$8.25 <i>V</i>

From Our Griddle

El Tovar's Pancake Trio \$11.50 Buttermilk, Native American Blue Cornmeal and Buckwheat Pancakes Honey Pine Nut Butter, Arizona Prickly Pear Syrup <i>V</i>
Flapjacks \$6.00 Two European Style, Thin Flapjacks, Powdered Sugar, Maple Syrup and a selection of Preserves <i>V</i>
Malted Belgian Waffle \$11.50 Chantilly Cream, Fresh Berries <i>V</i>
Corn Flake Crusted French Toast \$11.50 Sourdough Bread dipped in Egg Batter, dredged in Crushed Corn Flakes <i>V</i>
Polenta Corncakes \$12.00 Arizona Prickly Pear Pistachio Butter, 100% Maple Syrup <i>V</i>

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.

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 \$15.50

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 \$16.00

Poached Eggs Benedict

Poached Cage Free Eggs*, Canadian Bacon or Honey Smoked Salmon, Hollandaise Sauce, Breakfast Potatoes \$16.00

Blackened Breakfast Trout

Idaho Farm Raised Trout, Two Cage Free Eggs* any style, Breakfast Potatoes or Fresh Fruit Salad, choice of Toast \$14.25

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 \$16.50

Chicken Fried Steak and Eggs

Arizona Grown New York Steak, House-made Sausage Gravy, Two Cage Free Eggs* any style, Breakfast Potatoes \$17.50

Chef's Signature House-made Quiche

Fresh Fruit Salad, Breakfast Potatoes \$13.75

House-made Chorizo, Avocado, Sour Cream Omelette

Breakfast Potatoes or Fresh Fruit Salad, choice of Toast \$14.25

Smoked Ham, Granny Smith Apple, Longhorn Cheddar Omelette

Breakfast Potatoes or Fresh Fruit Salad, choice of Toast \$14.25

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 \$13.25

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