

GRAND CANYON

NATIONAL PARK LODGES

XANTERRA TRAVEL COLLECTION

ROOM SERVICE MENU

Dinner

Please dial extension 6399 for In Room Dining

Dinner is served from 5:00 p.m. to 9:30 p.m.

Sales tax will be added to all Room Service Orders; Gratuity is not included

Beverages

Organic Aztec Roast Coffee \$3.90

Regular or Decaffeinated with refill

Twinings Organic Hot Tea \$3.90

Assorted Coca-Cola Products \$3.90

Iced Tea or Flavored Tea \$3.90

Cold Brew Coffee \$3.90

Espresso or Americano \$5.00

Cappuccino, Latte or Mocha \$5.00

El Tovar Belgian Hot Chocolate \$5.00

Appetizer

Crab Stack

Lump Blue Claw Crabmeat, Diced Avocado, Red Onions, Diced Tomato, Fried Onion Straws, Cilantro Oil \$18.00

Pan Seared Scallops

Diver Sea Scallops*, Pineapple Jicama Slaw, Arizona Prickly Pear Syrup, Mango Coulis GF \$23.50

Tostones Rellenos

Plantain Tostones, Black Beans, Guacamole, Sour Cream VG, GF \$14.50

Cheese and Charcuterie Board

Chef's Choice of 3 Gourmet Cheeses, 1 Specialty Meat, Roasted Nuts, Dried Fruit, and Dalmatia Fig Jam \$22.00

Soup

Cream of Roasted Red Pepper Soup

Gorgonzola Cheese, Served in a Tortilla Lady Fried Tortilla Bowl V, GF \$9.00

Signature French Onion Soup Gratinée

An El Tovar Tradition, Sourdough Croutons, Melted Gruyere Cheese \$8.75

Chef's Soup du Jour \$8.25

Salad

El Tovar House Salad

Baby Organic Greens, Tomatoes, Julienne Jicama and Sliced Red Onion

Topped with Toasted Pine Nuts, Raspberries, Blackberries and Goat Cheese with a Balsamic Vinaigrette V, GF \$10.50

Classic Caesar Salad

Crisp Romaine, Shaved Parmesan Cheese and House-made Croutons tossed in Caesar Dressing \$11.00

Burrata Ensalada

Crisp Romaine, Burrata Cheese, Roasted Tomato, Roasted Red Pepper, Balsamic Glaze V, GF \$11.00

Spinach and Endive Salad

Fresh Spinach with Belgian Endive, Crisp Apples, Crumbled Bacon, Gorgonzola Cheese

And Roasted Caramelized Shallots with an Apple Walnut Vinaigrette GF \$11.50

Entrees

Chicken Florentine

2 Antibiotic Free Chicken Breasts, Angel Hair Pasta, Florentine Cream Sauce, Chef's Choice Fresh Vegetable \$27.50

Mixed Grill Plate

3 oz. Arizona Grown Fillet Mignon*, 4oz. Quail, Chipotle BBQ Sauce, 2 Sustainably Farmed Butter Poached Jumbo Shrimp Brown Butter Mashed Potatoes, Chef's Choice Fresh Vegetables *GF* \$44.00

Jagerschnitzel

Two each 3 oz. Breaded Pork Cutlets, Mushroom Sauce, Parsley Mashed Potatoes, Chef's Choice Fresh Vegetable \$25.00

Signature Salmon Tostada

6 oz. Wild Caught Alaskan Salmon*, Tortilla Lady Corn Tortillas, Organic Greens, Tequila Vinaigrette Corn Salsa, Lime Sour Cream, Roasted Poblano Black Bean Rice \$33.50

Hand-Cut Fillet Mignon

6oz. Arizona Grown Fillet*, Roasted Jalapeño Chimichurri, Roasted Fingerling Potatoes
Chef's Choice Fresh Vegetables *GF* \$43.50

Pesto Gnocchi

Potato Gnocchi, Roasted Red Peppers, Artichoke Hearts, Asparagus
Shiitake Mushrooms, Pesto Sauce, Ricotta Cheese, Garlic Toast *V* \$22.50

Oven Poached Sea Bass

6oz. Sea Bass* Fillet, Watermelon Kalamata Olive Feta Cheese Salsa, Cous Cous, Chef's Choice Fresh Vegetable \$32.50

Falafel Platter

Mixed Greens, Hummus, Tomato Salad, Quinoa, Lemon Vinaigrette, Tzatziki *V, GF* \$22.50

Hand-Cut New York Strip

10 oz. Arizona Grown New York Strip, Coffee Cumin Rub, 1554 Demi-Glace
Pepper Jack Au Gratin Potatoes, Chef's Choice Fresh Vegetables \$41.00

Sautéed Duck Breast

6 oz. Duck Breast, Blueberry Compote, Roasted Red Potato, Chef's Choice Fresh Vegetable *GF* \$32.00

Four Each Broiled Lamb Chops

Jalapeño Fig Jam, Sweet Pea Mint Pesto, Braised Red Lentils, Chef's Choice of Vegetable \$37.50

Nicoise Salad

Boston Lettuce, Red Potato, Green Beans, Hard Boiled Egg
Dijon Vinaigrette, Tomato, Radish, Olives \$15.00
add Tuna, Sliced Marinated Chicken Breast or Tofu \$5.50

GF Gluten Free

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

Any special dietary needs ask your server for assistance.

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