

Canyon Craft Cocktails

Prickly Pear Margarita <i>Hornitos Tequila Reposado, Patron Citronge, Prickly Pear Syrup</i>	\$11.00
Desert Martini <i>Hendricks Gin, Cucumber, Poblano</i>	\$12.00
Elzada Clover <i>Bombay Sapphire, Raspberry, egg white</i>	\$13.00
Miner's Sarsaparilla <i>Bulleit Bourbon, Sasparilla</i>	\$11.00
Ellsworth Kolb <i>Brandy, Amaretto, Clove, Cinnamon</i>	\$11.00

The Grand Canyon Mules

Sit back, relax, take in the view and let the World Famous Grand Canyon Mules do the heavy lifting

Grand Canyon Mule <i>Grand Canyon Vodka, Goslings Ginger Beer, Lime</i>	\$12.00
Shriveled Apple Mule <i>Jack Daniels Apple, Martinelli's Apple Cider, Ginger Beer, Lime</i> <i>*ask your server about Xanterra's Shriveled Apple Program</i>	\$12.00
Indian Garden Mule <i>Cucumber and Blueberry Vodkas, Ginger Beer, Lime</i>	\$12.00

Ice Cold Draft Beer

16oz Local Draft Beers \$8.00

Winter Lager, Boston Beer Co, Boston, MA	Kolsch, Mother Road Brewing Co, Flagstaff, AZ
Hefeweizen, Blue Moon Brewing Co, Denver, CO	Tower Station IPA, Mother Road Brewing Co, Flagstaff, AZ
Pilsner, Grand Canyon Brewing Co, Williams, AZ	Vanilla Cherry Porter, Historic Brewing Co, Flagstaff, AZ

16oz Domestic Beers \$6.50

Coors Light Lager, Golden, CO	Budweiser, St. Louis, MO
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Wine By the Glass Offerings

La Marca, Prosecco, D.O.C., Italy, NV	9	Orin Swift, 8 years in the dessert, Red Blend, CA	16
Grand Canyon Pinot Grigio, California	8	Purple Heart Red Blend, California	12
Conundrum White Blend, California	12	ZD, Pinot Noir, Carneros California	15
Grand Canyon Chardonnay, California	8	Grand Canyon Cabernet, California	8

Bottle Offerings

La Marca, Prosecco, D.O.C., Italy, NV	37	Grand Canyon Merlot, California	32
Gerard Bertrand Cote des Rose, France	42	Orin Swift, 8 years in the dessert, Red Blend, CA	75
Grand Canyon Pinot Grigio, California	32	Purple Heart Red Blend, California	48
Markham Sauvignon Blanc, California	38	Irony Pinot Noir, Monterey, California	42
Conundrum White Blend, California	48	ZD Pinot Noir, Carneros, California	65
Sonoma Cutrer RRR, Chardonnay, Sonoma	58	Louis Martini, Cabernet, Napa Valley, CA	75
J. Lohr Chardonnay, CA	39	Grand Canyon Cabernet, California	32
Grand Canyon Chardonnay, California	32	Chimney Rock, Cabernet, Napa Valley, CA	135



TO BEGIN

Signature French Onion Soup Gratinée \$8.00

Chef's Soup du Jour \$8.85

Crab Stack \$17.00

Lump Blue Claw Crabmeat, Diced Avocado, Red Onions, Diced Tomato

Classic Caesar Salad \$10.50

Crisp Romaine, Shaved Parmesan Cheese, Croutons, Caesar Dressing

Artisan Cheese and Meat Board \$17.00

Chef's Choice of Three Gourmet Cheeses, Specialty Meat, Roasted Nuts

El Tovar House Salad \$9.50

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

ENTRÉES

Mediterranean Entrée Salad \$13.75

Chopped Romaine, Spinach, Artichoke Hearts, Kalamata Olives, Roasted Red Pepper
Red Onion, Feta Cheese, Avocado, Balsamic Dressing GF, V

* **Signature Salmon Tostada** \$32.00

6 oz. Wild Caught Alaskan Salmon, Corn Tortillas, Organic Greens, Tequila Vinaigrette
Corn Salsa, Lime Sour Cream, Roasted Poblano Black Bean Rice

* **Prime 6oz Filet Mignon** \$47.50

Arizona Grown Filet, Roasted Jalapeño Chimichurri,
Roasted Fingerling Potatoes, Chef's Choice Fresh Vegetables GF

* **Prime 8oz New York Strip** \$47.50

Arizona Grown New York Strip*, Coffee Cumin Rub, 1554 Demi-Glace
Fingerling Potatoes, Chef's Choice Vegetables

* **Crab Stuffed Rainbow Trout** \$33.75

Trout Filet, Lump Blue Claw Crabmeat, Roasted Poblano Rice,
Lemon Brown Butter, Chef's Choice Fresh Vegetables

* **Roasted Half Duck** \$30.50

Half Roasted Duck, Cherry Merlot Demi, Roasted Red Potato
Chef's Choice Fresh Vegetable GF

Vegan Stuffed Portabella Mushroom \$25.50

Portabella Mushroom, Artichoke, Tomato, Onion, Bell Pepper, Spinach Stuffing
Red Pepper Coulis, Wild Rice Pilaf VG

* **Chicken El Tovar** \$25.75

Antibiotic Free Chicken Breasts, Angel Hair Pasta, Mushroom Sherry Sauce,
Wilted Spinach, Chef's Choice Fresh Vegetables

Fettuccini Pasta with Alfredo and Pesto \$22.50

Fettuccini Pasta, Basil-Pesto, Sun Dried Tomatoes,
Pine Nuts, Artichoke Hearts, Shaved Parmesean, Garlic Toast

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.

