

Canyon Craft Cocktails

Prickly Pear Margarita	\$11.00
<i>Hornitos Reposado Tequila , Patron Citronge</i>	
Desert Martini	\$12.00
<i>Hendricks Gin, Cucumber, Poblano</i>	
Elzada Clover	\$13.00
<i>Bombay Sapphire Gin, Raspberry, Egg Whites</i>	
Emery's Bourbon Sour	\$12.00
<i>Bulleit Bourbon, Pomegranate Liqueur, Lemon</i>	
Ellsworth Kolb	\$11.00
<i>Brandy, Amaretto, Clove, Cinnamon</i>	

The Grand Canyon Mules

Grand Canyon Mule	\$12.00
<i>Western Son Vodka, Goslings Ginger Beer, Lime</i>	
Shriveled Apple Mule	\$12.00
<i>Jack Daniels Apple, Martinelli's Apple Cider, Ginger Beer, Lime</i>	
<i>* ask your server about Xanterra's Shriveled Apple Program</i>	
Indian Garden Mule	\$12.00
<i>Cucumber and Blueberry Vodkas, Ginger Beer, Lime</i>	
Kentucky Mule	\$12.00
<i>Maker's Mark Bourbon, Ginger Beer, Lime</i>	
Arizona Mule	\$12.00
<i>Cuervo Gold Tequila, Prickly Pear, Ginger Beer, Lime</i>	

Ice Cold Draft Beer

16oz 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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Sparkling Wines

La Marca, Prosecco, D.O.C., Italy, NV	9 / 37	Nicolas Feuillatte, Brut Reserve, France, NV	78
Domaine Chandon, Rose, CA, NV	13 / 52	Iron Horse, Ocean Reserve, Green River, CA, 2017	58
Roederer Estate, Anderson Valley, CA, NV	61	Dom Perignon, Brut, France, 2008	265

Wine By the Glass

Van Duzer, Riesling, Ribbon Ridge, OR	9	Purple Heart Red Blend, CA	12
El Tovar, Pinot Gris, OR	11	ZD, Pinot Noir, Carneros, CA	15
Arizona Stronghold, Tazi, White Blend, AZ	11	Louis Martini, Cabernet, Napa Valley, CA	17
Arizona Stronghold, Dayden, Rose, AZ	10	J. Lohr Seven Oaks, Cabernet, Paso Robles, CA	12
J. Lohr, Arroyo Seco, Monterey, Chardonnay, CA	10	Ravenswood, Old Vine Zinfandel, Lodi, CA	10

Bottle Offerings

Van Duzer, Riesling, Ribbon Ridge, OR	35	Purple Heart Red Blend, CA	48
Gerard Bertrand Cote des Roses, Rose, France	42	Domain Drouhin, Pinot Noir, Dundee Hills, OR	95
El Tovar, Pinot Gris, OR	48	ZD, Pinot Noir, Carneros, CA	65
Arizona Stronghold, Dayden, Rose, AZ	40	Irony, Pinot Noir, Monterey, CA	42
Bonterra, Sauvignon Blanc, CA	41	Chimney Rock, Cabernet, Napa Valley, CA	135
Arizona Stronghold, Tazi, White Blend, AZ	44	Louis Martini, Cabernet, Napa Valley, CA	75
Conundrum, White Blend, CA	48	J. Lohr, Seven Oaks, Cabernet, Paso Robles, CA	46
Beringer PR, Chardonnay, Napa Valley, CA	83	Ravenswood, Old Vine Zinfandel, Lodi, CA	42
J. Lohr, Chardonnay, Arroyo Seco Monterey, CA	39	Rombauer, Merlot, Napa Valley, CA	73



TO BEGIN

Shrimp Cocktail \$14.95

Crab Stack \$17.50

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

Artisan Cheese and Meat Board \$17.50

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

Caprese Salad \$12.95

Mozzarella, Tomato, Basil, Balsamic Glaze GF, V

Classic Caesar Salad \$10.50

Crisp Romaine, Shaved Parmesan Cheese, Croutons, Caesar Dressing

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

Signature French Onion Soup Gratinée \$8.00

ENTRÉES

* **Braised Lamb Shank** \$36.95

Braised Lamb Shank, Southwestern Tomato-Pepper Sauce
Brown Butter Mashed Potato, Chef's Choice Vegetable GF

* **Wild Caught Alaskan Salmon** \$33.00

6oz. Seared Filet, Cilantro Lime Cream Sauce
Roasted Poblano & Black Bean Rice, Chef's Choice Vegetable GF

* **Roasted Half Duck** \$30.50

Half Roasted Duck, Port-Plum Demi, Roasted Red Potato
Chef's Choice Vegetable GF

* **Prime New York Strip Steak** \$41.50

10oz Strip, Blueberry-Pinot Noir Sauce
Fingerling Potatoes, Chef's Choice Vegetable GF

* **Peppercorn Crusted Prime Filet** \$47.50

6oz Filet, Brandy Cream Sauce, Chef's Choice
Vegetable, Brown Butter Mashed Potatoes GF

* **Seared Sea Scallops** \$38.95

5 U-10 Scallops, Coconut Lemon Cream Sauce
Sweet Potato-Carrot-Ginger Puree, Chef's Choice Vegetable GF

* **Chicken El Tovar** \$26.00

Antibiotic Free Chicken Breasts, Fettuccini, Mushroom Sherry Sauce
Wilted Spinach, Chef's Choice Vegetable

Stuffed Portabella Mushroom \$25.50

Quinoa & Poblano Stuffing, Ranchero Sauce, Cheddar Cheese,
Pumpkin Seed & Lime Wild Rice, Chef's Choice Vegetable V

Fettuccini Alfredo-Basil-Pesto \$24.50

Fettuccini Pasta, House-Made Alfredo Basil-Pesto, Sun Dried Tomatoes
Pine Nuts, Artichoke Hearts, Shaved Parmesan, Garlic Toast V

Harvest Salad \$15.50

Mixed Greens, Butternut Squash, Golden Beets, Granny Smith Apples
Goat Cheese, Candied Pecans, Honey Champagne Vinaigrette GF, V

Mediterranean Entrée Salad \$14.00

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

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.

