



SOUPS & STARTERS

House-Made Soup of the Day \$9.00
Signature French Onion Soup Gratinée \$9.00

Shrimp Cocktail \$14.95 *GF*
Southwestern Cocktail Sauce

El Tovar Beef and Pork Chili \$11.00
Onions, Cheddar, Southwest Corn Muffins

Vegetarian Chili \$9.25 *V*
Onions, Cheddar, Southwest Corn Muffins

PASTA

El Tovar Signature Beef Stroganoff \$18.00
Arizona Grown Beef, Mushrooms, Egg Noodles
Sour Cream Garnish, Seasonal Vegetable

Linguini Alfredo \$17.00 *V*
House-Made Alfredo Sauce, Basil Pesto
Linguini Pasta, Artichokes, Roasted Tomato
Shaved Parmesan, Garlic Toast, Pine Nuts

STARTER SALADS

Beefsteak Tomato & Onion \$12.95 *GF, V*
Beefsteak Tomatoes, Balsamic Vinaigrette
Red Onions, Danish Blue Cheese

Classic Caesar Salad \$10.00
Crisp Romaine, Shaved Parmesan Cheese
House-made Herbed Croutons, Caesar Dressing

El Tovar Wedge Salad \$9.50
Iceberg Lettuce, Bacon Crumbles,
Tomato, Gorgonzola Cheese
Peppercorn Ranch Dressing
House-made Herbed Croutons

GARDEN ENTRÉES

*Additional Protein (Honey Smoked Salmon, Tofu, Shrimp,
Balsamic Grilled Chicken Breast) available at Extra Charges.*

Beyond Beef Vegetarian Burger \$15.25 *V*
Vegetarian Patty, Umami Aioli, Lettuce
Tomato, Onion, Pickle Spear, Choice of Side

Mediterranean Entrée Salad \$15.00 *GF, V*
Chopped Romaine, Spinach, Artichoke Hearts
Kalamata Olives, Roasted Red Pepper
Red Onion, Feta Cheese, Balsamic Dressing

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

GF Gluten Free V Vegetarian VG Vegan

Vegetarian and Gluten-free variations are available upon request but we cannot guarantee that meal preparation or meals will be allergen or gluten-free while precautions will be taken.



El Tovar



CHEF'S RECOMMENDATION

Salmon Amandine \$ 24.00 *GF*

Salmon Fillet, Toasted Almonds, Garlic-Lemon Butter
Roasted Red Pepper Rice, Seasonal Vegetable

Traditional Navajo Taco \$ 17.50 *GF*

Choice of Ground Beef, Pinto & Black Beans or Vegetarian Chili
Fresh Hand-Made Fry Bread, Shredded Cheddar, Red Onion, Fresh Tomato
Chopped Lettuce, Guacamole, Sour Cream, Fresh Salsa

* French Onion Bacon Burger \$16.75

House-Made Beef Patty*, French Onion Aioli, Caramelized Onions
Cherry Wood Smoked Bacon, Gruyere Cheese, Brioche Bun, Choice of Side

House-Made Quiche \$14.50

Soup of the Day or Side Salad

SANDWICHES

Southwest Chicken Club Sandwich \$16.00

Grilled Chicken Breast, Bacon, Pepper jack Cheese, Avocado, Lettuce
Tomato, Chipotle Aioli, Brioche Bun, Choice of Side

Cilantro Lime Chicken Salad Sandwich \$15.25

Antibiotic Free Cilantro Lime Chicken, Roasted Pepper, Lettuce
Tomato, Onion, Pickle Spear, Ciabatta Roll, Choice of Side

Grilled Vegetable Sandwich \$15.25 *VG*

Multigrain Toast, House-made Roasted Red Pepper Hummus
Portabella Mushroom, Red Onion, Squash, Zucchini
Tomato, Arugula, Cucumber, Choice of Side

Cajun Grilled Cheese Sandwich \$14.50

Grilled Sourdough, Cajun Butter, Dijon Mustard, Sharp Cheddar & Pepper jack Cheese
Andouille Sausage, Spinach & Roasted Red Peppers with Choice of Side

Choice of Side: House-made Pickled Veg, Side Salad, Fries, Fruit Salad, Soup Cup, Daily Vegetables.

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