



## SOUPS & STARTERS

House-Made Soup of the Day \$9.95

Signature French Onion Soup Gratinée \$10.95

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Shrimp Cocktail \$14.95 *GF*  
Southwestern Cocktail Sauce

El Tovar Beef and Pork Chili \$11.95  
Onions, Cheddar, Southwest Corn Muffins

Vegetarian Chili \$10.95 *V*  
Onions, Cheddar, Southwest Corn Muffins

## PASTA

El Tovar Signature Beef Stroganoff \$19.95

Local Brandt Beef, Mushrooms, Egg Noodles  
Sour Cream Garnish, Seasonal Vegetable

Linguini Alfredo \$18.95 *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 \$12.50

Crisp Romaine, Shaved Parmesan Cheese  
House-made Herbed Croutons, Caesar Dressing

El Tovar Wedge Salad \$10.50

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 \$16.50 *V*

Vegetarian Patty, Umami Aioli, Lettuce  
Tomato, Onion, Pickle Spear, Choice of Side

Mediterranean Entrée Salad \$16.95 *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 \$ 24.95 *GF*

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

### Traditional Navajo Taco \$ 18.95

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 \$17.95

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

### House-Made Quiche \$15.95

Soup of the Day or Side Salad

## SANDWICHES

### Southwest Chicken Club Sandwich \$17.95

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

### Cilantro Lime Chicken Salad Sandwich \$16.95

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

### Grilled Vegetable Sandwich \$16.95 *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 \$15.95

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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