

SOUPS & SALADS

CLASSIC STARTERS

House-Made Soup of the Day \$9.95

Signature French Onion Soup Gratinée \$10.95

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

PASTA

Linguini Alfredo \$25.95 V

House-Made Alfredo Sauce, Basil Pesto

Linguini Pasta, Artichokes, Roasted Tomato

Shaved Parmesan, Garlic Toast, Pine Nuts

Crab Stack \$18.95 GF

Lump Blue Crabmeat, Avocado, Cucumber Southwestern Campechana Sauce, Tortilla Strips

Artisan Cheese and Meat Board \$18.95

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

Shrimp Cocktail \$14.95 GF

Southwestern Cocktail Sauce

Bruschetta \$13.95 VG

Grilled Artisan Bread, Roasted Garlic Roasted Tomatoes, Capers, Kalamata Olives

GARDEN ENTRÉES

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

Stuffed Portabella Mushroom \$25.95 GF, VG

Roasted Vegetables, Savory Spinach Puree Smokey Romesco Sauce, Kalamata Wild Rice Chef's Choice Vegetables

Mediterranean Entrée Salad \$16.95 GF, V

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

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.

ET Dinner Menu 01/12/2023

^{*} 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



CHEF'S RECOMMENDATION

* Blackened Brandt Beef Ribeye \$54.50 *GF*

14oz. Blackened, Chimichurri Cream Yukon Gold Mashed Potatoes, Chef's Choice Vegetable

* Brandt New York Strip Steak \$46.95 *GF* 10oz. Strip, Caramelized Onion Fig Jam Smashed Potatoes, Chef's Choice Vegetable

Oven Roasted Half Duck Sour Cherry Demi \$43.95

Wild Rice Pilaf, Chef's Choice Vegetable

Braised Lamb Shank \$38.95 GF

Braised Lamb Shank, Rosemary Demi Sauce Parmesan Polenta, Chefs Choice Vegetable

* Atlantic Salmon Tostada \$36.95 60z. Seared Filet, Avocado & Corn Salsa Spanish Rice, Chef's Choice Vegetable

Chicken El Tovar \$27.95

Antibiotic Free Chicken, Greek Yogurt Mashed Potatoes Marsala Mushroom Sauce, Chef's Choice Vegetable

DESSERT

(Desserts are prepared using common equipment that processes Peanuts and Tree nuts)

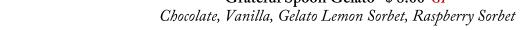
El Tovar Apple Streusel Pie \$ 9.95

Granny Smith Apples, House Cinnamon Streusel Blend

Featured Crème Brulée \$ 8.95 GF Chef's featured flavor served chilled, bruléed to order

Flourless Chocolate Cake \$8.95 Served on a Wafer Thin Blonde Brownie Crust GF

Grateful Spoon Gelato \$8.00 GF





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