



## SOUPS & SALADS

House-Made Soup of the Day \$9.95

Signature French Onion Soup Gratinée \$10.95

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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

## CLASSIC STARTERS

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

*\* 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.*





## 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, Chef's Choice Vegetable

**\* Atlantic Salmon Tostada \$36.95**

6oz. 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 Brûlée \$ 8.95 GF**

*Chef's featured flavor served chilled, brûléed to order*

**Flourless Chocolate Cake \$8.95**

*Served on a Wafer Thin Blonde Brownie Crust GF*

**Grateful Spoon Gelato \$ 8.00 GF**

*Chocolate, Vanilla, Gelato Lemon Sorbet, Raspberry Sorbet*

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