

# El Tovar Dining Room

## APPETIZER

### **Charcuterie Board** \$24

*Chef's choice of Three Gourmet Cheeses, Bread, Specialty Meat  
Roasted Nuts, Fruit Jam*

### **Sonoran Crab Cake w Cactus Caviar** \$13

*Drizzled w a mildly Spiced Remoulade*

### **Poached Camaron's** \$15 **GF**

*Seasoned Shrimp with Southwestern Cocktail Sauce*

### **Crispy Fried Pork Belly w Bourbon Peach Chutney** \$14

*W Balsamic Agave Gastrique*

## SALAD

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

### **Burrata Cheese Salad** \$13 **GF,V**

*Cherry Tomatoes, Arugula, Basil Pesto, Balsamic Reduction*

### **Classic Caesar** \$12

*Crisp Romaine, Shaved Parmesan, Croutons, House Dressing*

### **El Tovar Wedge** \$12

*Iceberg Lettuce, Bacon Crumbles, Croutons  
Gorgonzola Cheese, Pepper Corn Ranch Dressing*

## GARDEN ENTREES

### **Mediterranean Entrée Salad** \$17 **GF,V**

*Chopped Romaine, Spinach, Cucumber, Kalamata Olives, Roasted Red Pepper  
Chickpeas, Red Onion, Feta Cheese, Lemon Vinaigrette*

### **Stuffed Portabella Mushroom** \$26 **GF, VG**

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

*\* 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.*

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## ENTREES

**\*Peppercorn Crusted Strip Steak w John Shaw Smoked Whiskey Glaze** \$47 **GF**  
10 oz Brandt Beef pan seared NY Steak w Roasted Potatoes

**\*Charbroiled Filet Mignon w Black Garlic Demi Glaze** \$54 **GF**  
6 oz Tenderloin, Yukon Gold Whipped Potatoes

**\*Brandt Beef Ribeye** \$55 **GF**  
12 oz Charbroiled Boneless Cut, Caramelized Onions & Gorgonzola  
Yukon Gold Whipped Potatoes

**Braised Lamb Shank on a Bed of Parmesan Polenta** \$39 **GF**  
Slow cooked in Red Wine & Caramelized Onions,  
Topped w Rosemary Demi Glaze

**Elk Bolognese w Fresh Mozzarella & Shaved Parmesan** \$29  
Tomato Ragout, Ground Elk, Fresh Basil, Toasted Garlic Bread

**Wild Mushroom Tortellini w Sage Butter** \$26 **V**  
Cheese stuffed Pasta, Peas, Asparagus, Fresh Basil, Shaved Parmesan, Pine Nuts

**\*Pan Seared Steelhead w Lemon Garlic Butter** \$37  
On a bed of Wild Mushroom Pilaf

**Oven Roasted Duck w Orange Pomegranate Glaze** \$44  
Half Duck w Roasted Potatoes

**Chicken Marsala on a Bed of Pappardelle** \$29  
Pan seared Breast of free-range Chicken w Mushroom Marsala Sauce

**Shrimp Diablo & Pepperjack Polenta** \$32  
Blackened Shrimp w Seared Cactus Paddle  
Roasted Poblanos, Tomato & Cheesy Polenta

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