

El Tovar Dining Room

Starters/Salads

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

Seasoned Shrimp w Southwestern Cocktail Sauce

El Tovar Beef & Pork Chili \$12

*Simmered Beef & Pork Loin Chili on bed of Steamed Rice
Served w Cheddar, Red Onions & Green Chili Cornmeal Muffin*

Vegetarian Chili \$11 **V**

*Stewed Kidney, Black & Garbanzo Bean Chili, Vegetable
Rice, Cheddar, Red Onions w Green Chili Cornmeal Muffin*

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

w 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, Peppercorn Ranch Dressing*

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

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

Quinoa Bowl \$17 **GF, VG**

w Tri Color Quinoa w Ranchero Sauce, Cactus Caviar, Arugula, Avocado, Lime

Pasta

Elk Bolognese w Fresh Mozzarella & Shaved Parmesan \$25

Tomato Ragout, Ground Elk, Fresh Basil, Pappardelle Pasta, Garlic Bread

Wild Mushroom Tortellini w Sage Butter \$22 **V**

Cheese stuffed Pasta, Peas, Asparagus, Fresh Basil, Shaved Parmesan, Pine Nuts

Signature Beef Stroganoff \$23

*Brandt Beef, Mushroom Rich Brown Sauce on a Bed of Egg Noodles
w Sour Cream & Chef's 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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Sandwiches

Choice of side: House made Pickled Veg, Tossed Greens, Fries, Fruit Salad, Soup, or Daily Veg

Southwest Chicken Club \$18

*Grilled Breast of Chicken, Bacon, Pepper Jack Cheese, Avocado
Lettuce, Tomato, Roasted Poblano Aioli*

Lobster Roll \$24

Brioche Roll, Chunky Maine Lobster Salad, Lettuce

Cranberry & Pine Nut Chicken Salad Sandwich \$16.50

w Lettuce, Tomato, Onion, Ciabatta Bread

Cajun Grilled Cheese \$16

*Sourdough, Cajun Butter, Andouille Sausage, Dijon, Sharp Cheddar
Pepper Jack, Spinach, Roasted Red Peppers*

Chefs Recommendations

French Onion Burger \$18

*House made Ground Beef Patty, French Onion Aioli, Lettuce
Caramelized Onions, Cherrywood Smoked Bacon, Gruyere Cheese
Brioche Bun, Choice of Side*

Salmon Amandine \$27 **GF**

W Lemon Garlic Butter, Toasted Almonds, Tomato-Saffron Quinoa Rice, Chef's Vegetables

"Beyond" Beef Vegetarian Burger \$16.50 **V**

Veggie Patty, Umami Aioli, Lettuce, Tomato, Onion, Choice of Side

Traditional Navajo Taco \$19

*Fresh made Fry-Bread w choice of Ground Beef, Pinto & Black Bean
or Vegetarian Chili w Shredded Cheddar, Red Onion, Tomato, Chopped Lettuce
Guacamole, Sour Cream, Fresh Salsa*

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