

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 mildly-spiced Remoulade

Poached Camarones \$15 **GF**

Seasoned Shrimp w Southwestern Cocktail Sauce

Crispy Fried Pork Belly \$14

Bourbon Peach Chutney & Balsamic Agave Gastrique

SALAD

Add Honey Smoked Salmon or Shrimp for \$9 & Balsamic Grilled Chicken Breast or Tofu for \$5

Burrata Cheese Salad \$14 **GF,V**

Cherry Tomatoes, Arugula, Basil Pesto, Balsamic Reduction

Classic Caesar \$13

Crisp Romaine, Shaved Parmesan, Croutons, House Dressing

El Tovar Wedge \$13

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

GARDEN ENTREES

Mediterranean Entrée Salad \$18 **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, Daily 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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ENTREES

Served with Daily Chef's Vegetables

***Peppercorn Crusted Strip Steak w John Shaw Smoked Whiskey Sauce** \$49 **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**
Slowly 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

***Pan Seared Steelhead w Lemon Garlic Butter** \$39 **GF**
On a bed of Wild Mushroom Pilaf

Oven Roasted Duck w Orange Pomegranate Glaze \$45 **GF**
Half Duck w Roasted Potatoes

Chicken Marsala on a Bed of Egg Noodles \$31
Pan seared Breast of free-range Chicken w Mushroom Marsala Sauce

Shrimp Diablo & Pepperjack Polenta \$34
Sautéed Shrimp w Cactus Paddle
Roasted Poblanos, Tomato & Cheesy Polenta

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

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