

El Tovar Dining Room

Starters/Salads

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

Poached Camarones \$15 GF

Seasoned Shrimp w Southwestern Cocktail Sauce

El Tovar Beef & Pork Chili \$13

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

Vegetarian Chili \$12 V

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

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, Peppercorn Ranch Dressing*

Mediterranean Entrée Salad \$18 GF, V

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

Quinoa Salad Bowl \$18 GF, VG

Tri-Color Quinoa w Ranchero Sauce, Cactus Caviar

Pasta

Elk Bolognese w Fresh Mozzarella & Shaved Parmesan \$26

Tomato Ragout, Ground Elk, Fresh Basil, Egg Noodles, Garlic Bread

Cheese Tortellini w Wild Mushroom & Sage Butter \$26 V

Asparagus, Green Peas, Fresh Basil, Shaved Parmesan, Pine Nuts

Signature Beef Stroganoff \$24

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

Choice of side: House-made Pickles, Tossed Greens, Fries, Fruit Salad, Soup or Daily Chef's Vegetables

Southwest Chicken Club \$19

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 \$17

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 \$19

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

Salmon Amandine \$33 **GF**

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

"Beyond" Beef Vegetarian Burger \$19 **VG**

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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