

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 \$16

Drizzled w mildly-spiced Remoulade

Poached Camarones \$16 **GF**

Seasoned Shrimp w Southwestern Cocktail Sauce

Crispy Fried Pork Belly \$14

Sour Cherry Compote & Balsamic Reduction

SALAD

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

Caprese Salad \$14 **GF,V**

Beefsteak Tomatoes, Fresh Mozzarella, Basil Chiffonade, 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 ENTREE

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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ENTREE

Served with Daily Chef's Vegetables

***Brandt Beef Ribeye w Chimichurri \$55 GF**

12 oz Charbroiled Boneless Cut
Served w Yukon Gold Whipped Potatoes

***Charbroiled Filet Mignon w Black Garlic Demi Glaze \$54 GF**

6 oz Tenderloin, Yukon Gold Whipped Potatoes

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

10 oz Brandt Beef pan seared NY Steak w Smashed Potatoes

Oven Roasted Duck w Prickly Pear Blackberry Sauce \$45 GF

Half Duck served w Cranberry Wild Rice

***Pan Seared Steelhead Tostada w Fried Corn Tortilla \$39**

Served w Spanish Rice, Cilantro Lime Sour Cream & Cactus Caviar

Braised Lamb Shank on a Bed of Lemon Couscous \$39

Slowly cooked in Burgundy & Caramelized Onions
Served w Pomegranate Demi

Sonoran Shrimp w Spanish Rice \$34 GF

Sauteed Shrimp w Diced Cactus Paddle
Roasted Poblanos, Tomato & Chipotle Adobo

Tuscan Chicken on a Bed of Wild Rice \$31

Pan Seared Breast of Free-range Chicken w Rustic Tomato & Garlic Cream Sauce

Elk Bolognese w Fresh Mozzarella & Shaved Parmesan \$29

Tomato Ragout, Ground Elk, Fresh Basil, Egg Noodle, Toasted Garlic Bread

Pasta Bucatini w Roasted Tomato Sauce & Garden Vegetables \$26 V

Diced Peppers, Asparagus, Green Peas, Fresh Basil, Shaved Parmesan

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