

El Tovar Dining Room

APPETIZER

Charcuterie Board \$29

*Chef's Choice of Three Gourmet Cheeses, Bread, Specialty Meat
Whole Grain Mustard, Fruit Jam, Cornichons*

Sonoran Crab Cake w Cactus Caviar \$19

Drizzled w Mildly-Spiced Remoulade

Southwestern Shrimp Cocktail \$16 **GF**

Seasoned Shrimp w Southwestern Cocktail Sauce

Crispy Fried Pork Belly \$16

Bourbon-Peach Compote & Balsamic Reduction

SALAD

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

Roasted Beet Salad \$15 **V, GF**

*Butternut Squash, Fennel, Arugula, Goat Cheese
Pumpkin Seeds, Red Onion, Pomegranate Vinaigrette*

Classic Caesar \$13

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

Spinach Salad \$13

Apple, Bacon, Fried Leeks, Gorgonzola, Apple Walnut Vinaigrette

GARDEN ENTREE

Mediterranean Entrée Salad \$18 **GF, V**

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

Stuffed Portabella Mushroom \$26 **VG**

*Roasted Vegetable, Savory Spinach Puree
Ancient Grains Pilaf, Roasted Red Pepper Coulis*

** 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. Allergen information for all food available upon request.

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ENTREE

Served with Daily Chef's Vegetables

***Charbroiled Petite Filet Mignon w Red Pepper Demi \$58 GF**

Two 4 oz. Tenderloin Filets
Poblano Cheddar Mashed Potatoes

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

10 oz Brandt Beef Pan Seared NY Steak
Served w Roasted Fingerling Potatoes

Oven Roasted Duck w Cranberry Demi \$48 GF

Half Duck served w Wild Rice Pilaf

***Pan Seared Steelhead Tostada w Ranchero Sauce \$39**

Cilantro Lime Rice, Corn Ribs

***Grilled Lamb Loin Chops w Rosemary Demi \$43 GF**

Served w Fingerling Potatoes

***Sonoran Shrimp w Chipotle Cream \$34**

Sauteed Shrimp w Cilantro Lime Rice & Corn Ribs

***Roasted Chicken w Pumpkin Seed Pesto \$31**

Sauteed Cremini Mushrooms, Ancient Grains Pilaf

Elk Bolognese \$29

Tomato Ragout, Ground Elk, Fresh Mozzarella, Shaved Parmesan
Fresh Basil, Bucatini, Toasted Garlic Bread

Butternut Squash Pasta \$26 V

Butternut Squash, Penne Pasta w Walnut Sage Pesto, Cremini Mushrooms
Brown Butter, Parmesan, Toasted Garlic Bread

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