



## DINNER

Please dial extension 6399 for In Room Dining  
Dinner is served from 5:00 p.m. to 10:00 p.m.

6.725% Sales Tax will be added to all Room Service Orders  
Minimum Charge is \$2.00, Gratuity is not included

### Appetizer

**\*Buffalo Carpaccio on Roasted Poblano Crostini 14.85**

Jalapeño Bell Pepper Marmalade, Toasted Piñon Nuts

**Wild Shrimp Cocktail 14.85**

**Mozzarella Roulades of Prosciutto and Basil Pesto 12.85**

Marinated Roma Tomato, Kalamata Olives and Extra Virgin Olive Oil

**Deviled Crab Cakes with Sonoran Remoulade 14.00**

### Soup

**French Onion Soup Gratinée 7.60**

**El Tovar Black Bean and Tortilla Soup 8.50**

Served in a Tortilla Bowl with Sour Cream

**Chef's Soup du Jour 7.00**

### Salad

**El Tovar House Salad in Toasted Piñon Vinaigrette 8.15**

Arugula, Vine-Ripened Tomatoes, Kalamata Olives, Goat Cheese, Grilled Red Onion

**Classic Caesar Salad 8.75**

Crisp Romaine, Parmesan, White Anchovy Filets, Croutons

**Spinach and Endive Salad 9.90**

Roasted Beets, Apple, Gorgonzola, Bacon, Shallots, Apple Walnut Vinaigrette

*An 18% gratuity will be added to parties of eight or more*

*\* Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*



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### Entrees

**Garden Gnocchi 23.10**

Potato Dumplings, Spinach, Truffle, Tomato, Asparagus, Mushroom, Toasted Piñon.  
Provolone Picante Cheese, Basil Olive Oil

**\*Natural Pork Medallions with Hazelnut Demi Glace 27.75**

Melon and Pineapple, Jasmine Rice

**Roasted Half Duck with Citrus Marmalade Glaze 27.75**

Roasted Poblano Black Bean Rice

**\*Grilled New York Strip, Buttermilk Cornmeal Onion Rings 34.20**

Pepperjack Au Gratin Potato Cake

**Natural Veal Scallopini Saltimbocca 33.00**

Fresh Spinach, Hard Boiled Egg, Asiago Polenta

**\*Flame Broiled Beef Tenderloin, Wild Shrimp 38.25**

Maitre de Hôtel Butter, Roasted Fingerling Potatoes

**\*Peppercorn Crusted Venison Rib Chops, Marchand du Vin Sauce 38.80**

Stilton Rosemary Mashed Potato

**Crab Stuffed Idaho Rainbow Trout 28.35**

Lemon Beurre Blanc, Rice Pilaf




**\*Wild Alaskan Salmon Tostada,  
Organic Greens, Tequila Vinaigrette 28.35**

Roasted Pistachio Garden Rice, Corn Salsa, Lime Sour Cream

**Rosemary Grilled Chicken Breast 26.00**

Fresh Tomato Ragout, Feta Dumplings

 This product comes from a fishery which has been certified to the Marine Stewardship Council's environmental standard for a well-managed and sustainable fishery. [www.msc.org](http://www.msc.org)  
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