

# El Tovar

## FROM THE PANTRY



**\*Avocado Toast \$14 V**

*Eight Grain Toast, Guacamole  
Black Beans, Roasted Red Pepper, Cotija Cheese  
Add Cold Smoked Norwegian Salmon \$6/\*One Egg \$2*

**Acai Bowl \$12 GF, V**

*Pureed Acai, Greek Yogurt, Banana, Toasted Coconut*

**McCann's Steel Cut Irish Oats \$11 V**

*Almonds, Brown Sugar, Goji Berries, Dates, Milk*

**Fresh Fruit Parfait \$14 V**

*Quinoa Granola, Honey-Vanilla Greek Yogurt, Fresh Berries, Almonds*

**Selection of Cold Cereal \$7 V**

*Add Banana \$1.00*

**El Tovar Signature Cinnamon Roll \$6 V**

## ENTRÉES

**El Tovar Pancake Trio \$14 V**

*Buttermilk, Native American Blue Cornmeal & Harvey Girl Orange Cake  
Honey Pine Nut Butter, Arizona Prickly Pear Syrup*

**El Tovar Crepe \$14 V**

*Three House-Made Crepes, Choice of Pure Maple Syrup or Fruit Preserves, Walnuts*

**Pistachio Waffle \$15 V**

*Pomegranate Whipped Cream, Blueberries, Pure Maple Syrup*

**Corn Flakes Crusted French Toast \$18 V**

*Brioche, Banana, Pecans, Caramel Sauce  
Vanilla Whipped Cream, Pure Maple Syrup*

**\*Roasted Tomato, Spinach and Herbed Cheese Omelet \$17 V**

*Breakfast Potato or Fresh Fruit Salad, Choice of Toast*

**Vegan Breakfast Burrito \$18 VG**

*Spinach Tortilla, Beyond Chorizo, Black Beans  
Quinoa, Ranchero Sauce, Potato, Avocado, Fresh Fruit Salad*

*\* 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.*



# TEL TOVAR



## CHEF SPECIALS

(Children's portions available for 1/2 price)

**Chef's Daily Feature** Market Price

\* **Blue Cornmeal Crusted Rainbow Trout** \$22  
*Pan Seared Fillet, Two Eggs Any Style  
Breakfast Potatoes, Choice of Toast*

\* **Huevos Rancheros** \$22

*Crispy Corn Tortilla, Ranchero Sauce, Bison Chorizo, Green Chili Black Bean Puree  
Avocado, Cotija, Avocado Crema, Two Eggs Sunny Side Up, Breakfast Potatoes*

\* **Bison Chorizo Omelet** \$20

*House-Made Chorizo, Hatch Green Chile, Sharp Cheddar  
Breakfast Potato or Fresh Fruit Salad, Choice of Toast*

\* **Smoked Ham, Mushroom and Gruyere Omelet** \$18  
*Breakfast Potato or Fresh Fruit Salad, Choice of Toast*

\* **Harvey House Breakfast** \$17

*Two Eggs Any Style, Choice of Bacon, Ham Steak or Sausage Links  
Breakfast Potatoes or Fresh Fruit Salad, Choice of Toast*

\* **Eggs Benedict** \$17

*English Muffin, Hollandaise, Smoked Paprika  
Poached Eggs, Choice of Smoked Salmon or Canadian Bacon*

**House-Made Quiche** \$18

*Chef's Choice Daily Style, Fresh Fruit Salad, Breakfast Potatoes*

## SIDES

Bagel w Whipped Cream Cheese \$6

Bacon, Sausage Links, Ham Steak \$5 **GF**

Beyond Meat Sausage Patty \$6 **VG**

Breakfast Potato \$4

Pancake \$5 **V**

English Muffin, Toast \$5 **V**

\*One Egg \$3

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