

## Starters/Salads

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

### **Quinoa Power Bowl** \$18 **GF, VG**

Tri-Color Quinoa w Ranchero Sauce, Beyond Chorizo  
Black Beans, Arugula, Cactus Caviar, Avocado, Lime

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

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

### **Southwestern Shrimp Cocktail** \$16 **GF**

Seasoned Shrimp w Southwestern Cocktail Sauce

### **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

## **El Tovar's Signature Chili**

### **Beef & Pork Chili** \$14

Simmered Beef & Pork Loin Chili, Steamed Rice  
Cheddar, Red Onions & Green Chili Cornmeal Muffin

### **Vegetarian Chili** \$13 **V**

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

## **Pasta**

### **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

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

# El Tovar Dining Room

## Sandwiches

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

### **Southwest Chicken Club** \$20

Grilled Breast of Chicken, Bacon, Pepper Jack Cheese, Avocado  
Lettuce, Tomato, Tequila-Jalapeno Aioli

### **Cranberry Chicken Salad Sandwich** \$17

Lettuce, Tomato, Onion, Ciabatta Roll, Pine Nuts

### **Cajun Grilled Cheese** \$18

Sourdough, Cajun Butter, Andouille Sausage, Dijon, Sharp Cheddar  
Pepper Jack, Spinach, Roasted Red Peppers

### **"Beyond" Vegetarian Burger** \$19 **V**

Smoked Paprika Aioli, Lettuce, Tomato, Onion, Sharp Cheddar, Hatch Green Chile

## **Chefs Recommendations**

### **\*Pan Seared Steelhead Tostada w Ranchero Sauce** \$24

Cilantro Lime Rice, Fresh Vegetables

### **Lobster & Shrimp Quesadilla** \$26

Flour Tortilla, Monterey-Jack Cheese, Charred Corn, Hatch Green Chile, Chive Sour Cream

### **\*French Onion Burger** \$20

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

### **Traditional Navajo Taco** \$20

Fresh Made Fry-Bread w choice of Ground Beef, Tepary Beans  
or Vegetarian Chili w Shredded Cheddar, Red Onion, Tomato, Chopped Lettuce  
Avocado Mash, Sour Cream, Fresh Salsa

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