

El Tovar

French-Fry Medley ... \$10

Mix of Crispy-Coated Potato, and Sweet Potato Fries
Truffle Seasoning, Parmesan Cheese
Roasted Garlic Aioli, Chipotle Ketchup

Sonoran Crab Cake ... \$19

Served w Cactus Caviar
Mildly-Spiced Remoulade

Southwestern Shrimp Cocktail ... \$16 (GF)

Seasoned Shrimp w Southwestern Cocktail Sauce

Crispy Fried Pork Belly ... \$16

Bourbon-Peach Compote & Balsamic Reduction

Charcuterie Board ... \$29

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

Roasted Beet Salad ... \$15 (GF,V)

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

Classic Caesar ... \$13

Crisp Romaine, Shaved Parmesan
Croutons, Anchovies, House-made Caesar Dressing

Lobster & Shrimp Quesadilla ... \$26

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

* Slider Trio ... \$20

Choose Three Total Out Of:

1. Pulled Pork w BBQ Sauce and Coleslaw
2. Duck Confit w Blueberry Barbecue Sauce
3. Beef Smash Burger w Gruyere & Garlic Aioli

El Tovar Beef & Pork Chili ... \$14

Simmered Beef and Pork Loin Chili on Bed of
Steamed Rice, Cheddar Cheese
Red Onions & Green Chili, Cornmeal Muffin

El Tovar Vegetarian Chili ... \$13 (V)

Stewed Kidney, Black, Tepary & Garbanzo Bean Chili
Vegetables, Rice, Cheddar Cheese, Red Onion
Green Chili, Cornmeal Muffin

GF- Gluten Free , V- Vegetarian , VG - Vegan

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness

Especially if you have certain medical conditions.

*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.

GRAND CANYON

NATIONAL PARK LODGES

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