

APPETIZER

Chef's Cheese Board \$29

Artisan Cheeses, Charcuterie

1-3 oz Crab Cake \$19

Sonoran Remoulade & Cowboy Caviar

Spinach Salad \$14 GF

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

Lobster Bisque \$14 GF

ENTREES

Roasted Half Duck \$48 GF

Wild Rice Pilaf, Baby Carrots, Cranberry Demi

Pomegranate Glazed Ham \$32 GF

Yukon Mashed Potatoes, Brussel Sprouts with Bacon & Onion

*Oven Roasted Prime Rib of Beef \$57

Roasted Garlic Mashed Potatoes, Green Beans Almondine Horseradish Cream Sauce & Beef Au Jus

*Seared Steelhead \$39 GF

Cranberry Sauce, Orange Rice & Bok Choy

Stuffed Portabella \$29 *VG*

Roasted Vegetables, Savory Spinach Puree Ancient Grain Pilaf, Roasted Red Pepper Coulis

DESSERT \$12

Chocolate Tart (Robuchon) Honeycomb Toffee Cake Crème Fraiche Panna Cotta





*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 mea allergen or gluten-free while precautions will be taken. Allergen information for all food available upon request.

El Tovar Dining Room 2024 X'mas Menu