



El Tovar 120 year Anniversary

Historic Throwback Breakfast Menu – Table D’Hote

\$24

Choice of One

Congress Tart **V**

Buttery Shortbread, Almond Frangipane, Raspberry Jam

Baked Apple **V**

Brown Sugar, Butter, Cinnamon, Vanilla

Pineapple Fruit Bowl **VG, GF**

Cubed Pineapple, Berry Garnish

Cinnamon Roll **V**

Freshly Baked Fluffy, Soft, Yeast Roll w Cream Cheese Frosting

Zweiback Roll **V**

Savory, Milk Yeast Double Roll

Choice of One

served with breakfast potatoes

Chipped Beef in Cream

Any Style Eggs, Dried Beef, Cream Sauce, Toast Bread

Beef Liver Bacon Wrapped **GF**

Any Style Eggs, Seared Strips of Liver, Bacon

Shirred Egg & Blue Corn Johnny Cakes

Baked Eggs, Cream Sauce, Chives, Parmesan Cheese, Blue Corn Cakes

* 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 120 year Anniversary

Historic Throwback Lunch Menu – Table D’Hote

\$38

Choice of Appetizers

Beef Consommé Celestine

Traditional Rich Clear Bone Broth, Herb Crepe Roll

Manhattan Clam Chowder **GF**

Hearty but not Heavy, Traditional ingredients with Tangy Tomato Broth

Welsh Rarebit

Hot Savory Cheese Sauce on Toasted Bread, Flavored Mustard, Ale & Worcestershire

Olivier Salad **GF**

Classic Potato Salad, Carrots, Eggs, Pickles, Peas & Prosciutto Ham

Choice of Entrees

Vegetarian Options Available

Elk Milanaise

Pan Fried Breaded Elk Cutlet, Blackberry Demi-Glaze

Cornish Rock Hen, Mushroom Fricassee

Savory and Luxurious, White Wine, Wild Mushrooms

Lobster Pasta, Saffron Cream

Northeastern Lobster, Herbs & Tomato

Petite Bison Ribeye

Grilled Bison, John Shaw Whiskey Sauce, Fried Tobacco Onions

Choice of Two Sides

Borscht (Sour & Creamy Soup with Diced Beets, Onions, Carrots, Potatoes, Dill & Sour Cream)

Pommes Duchess (Potato Puree with Egg Yolks & Butter)

Peas, Maitre D Hotel Butter (Lemon, Parsley, Salt, Rich Butter)

Mashed Turnips (Blended Turnips & Potatoes)

Vegetable Du Jour (Oven Roasted Chef's Choice 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 120 year Anniversary

Historic Throwback Dinner Menu – Table D’Hote

\$78

Choice of Appetizer

Beef Consommé Celestine

Traditional Rich Clear Bone Broth w Herbed Crepe Roll

Manhattan Clam Chowder GF

Hearty & Tangy Tomato Broth w Traditional Ingredients

Welsh Rarebit

Toasted Bread, Savory Cheese Sauce, Flavored Mustard, Ale & Worcestershire

Olivier Salad GF

Classic Potato Salad w Carrots, Eggs, Pickles, Peas & Ham

Choice of Entrees

Vegetarian Options Available

Elk Milanaise, Blackberry Sauce

Pan Fried Breaded Elk Cutlet, Blackberry Demi-Glaze

Cornish Rock Hen Fricassee

Savory & Luxurious, White Wine, Black Truffle Shavings

Lobster Pasta

Northeastern Lobster Meat, Saffron Cream, Herbs & Tomato

** Bison Ribeye*

Grilled Bison, John Shaw Whiskey Sauce, Tobacco Fried Onions

Choice of Two Sides

Borscht (Sour & Creamy Soup with Diced Beets, Onions, Carrots, Potatoes, Dill & Sour Cream)

Pommes Duchess (Potato Puree with Egg Yolks & Butter)

Peas, Maitre D Hotel Butter (Lemon, Parsley, Salt, Rich Butter)

Mashed Turnips (Blended Turnips & Potatoes)

Vegetable Du Jour (Oven Roasted Chef's Choice Vegetables)

Dessert

Chocolate Éclair **V**

Vanilla Custard Tart **V**

Apple Pie, Cheddar Cheese **V**

Strawberry Sponge Roll Cake **V**

* 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.

