

# El Tovar

## Appetizer

**Signature French Onion Soup Gratinee** \$11

**House-made Soup du Jour** \$10

**Charcuterie Board** \$29

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

**Sonoran Crab Cake w Cactus Caviar** \$21

*Drizzled w Mildly-Spiced Remoulade*

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

*Seasoned Shrimp w Southwestern Cocktail Sauce*

**Crispy Fried Pork Belly** \$16

*Cherry Chipotle BBQ Sauce*

## Salad

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

**Elote Caesar** \$13

*Romaine hearts, Spiced Dressing, Corn  
Blue Cornbread Croutons, Cotija Cheese, Spices*

**Spinach Salad** \$13

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

*\*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.*



OUR SOFTER FOOTPRINT





## Chef's Recommendation

*Served with Daily Chef's Vegetables*

**Oven Roasted Duck w Blueberry Demi \$68 GF**

*Duck served w Wild Rice & Carrot Puree*

**\*Charbroiled Petite Filet Mignon \$60 GF**

*Two 4 oz. Tenderloin Filets, Red Pepper Demi  
Poblano Cheddar Mashed Potatoes*

## Garden Entrée

**Forage Plate \$20 GF, VG**

*Roasted Sunchokes, Charred Green Onions*

*Roasted Mushrooms, Arugula, Micro Greens*

*Amaranth, Prickly Pear Dressing*

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

*Chopped Romaine, Spinach, Cucumber, Kalamata Olives*

*Roasted Red Pepper, Chickpeas, Red Onion, Tomato*

*Feta Cheese, Lemon Vinaigrette*

**Summer Salad \$17 V, GF**

*Heirloom Tomatoes, Watermelon Radish, Arugula, Beet*

*Goat Cheese, Pumpkin Seeds, Red Onion, Lemon Herb Vinaigrette*

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## Entrée

*Served with Daily Chef's Vegetables*

**\*Peppercorn Crusted Strip Steak** \$51 **GF**

*10 oz. Brandt Beef Pan Seared NY Steak  
Roasted Fingerling Potatoes  
John Shaw Smoked Whiskey Sauce*

**\* Grilled Lamb Loin Chops** \$43 **GF**

*Fingerling Potatoes & Mint Gremolata  
Pomegranate Gastrique*

**\*Seared Steelhead Trout** \$40

*Citrus Agave Glaze, Blue Corn Nokake, Cactus Caviar*

**\* Sonoran Shrimp w Chipotle Cream** \$34

*Sauteed Shrimp w Cilantro Lime Rice & Cactus Caviar*

**Chicken Paillard** \$32 **GF**

*Poblano Peach Chutney, Arugula, Ancient Grains*

**Elk Bolognese** \$29

*Tomato Ragout, Ground Elk, Fresh Mozzarella  
Shaved Parmesan, Fresh Basil, Bucatini, Toasted Garlic Bread*

**Lemon Garlic Cream Pasta** \$26 **V**

*Bucatini pasta, Seared Trumpet Mushrooms  
Spring Peas, Parmesan, Toasted Garlic Bread*

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