

El Tovar

Appetizer

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

Signature French Onion Soup Gratinee \$11

House-made Soup du Jour \$10

Southwestern Shrimp Cocktail \$16 **GF**

Seasoned Shrimp w Southwestern Cocktail Sauce

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

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, Steamed Rice, Cheddar, Red Onions
Green Chili Cornmeal Muffin

**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



El Tovar

Sandwiches

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

Lobster Roll \$26

Chunky Northeastern Lobster Salad, Brioche, Lettuce, Old Bay

Croque Monsieur \$20

Sourdough, Gruyere, Ham, Béchamel

*French Onion Burger \$19

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

Morning Star Black Bean Burger \$18 V

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

Cilantro Lime Chicken Salad Sandwich \$17

Lettuce, Tomato, Onion, Roasted Red Peppers, Ciabatta Roll

Garden Entree

Forage Plate \$20 GF, VG

Roasted Sunchokes, Charred Green Onions, Roasted Mushrooms
Arugula, Micro Greens, Amaranth, Prickly Pear Dressing

Mediterranean 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, Beets, Goat Cheese
Pumpkin Seeds, Red Onion, Lemon Herb 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



El Tovar

Entrée

Served with Chef's Daily Vegetables

***Seared Steelhead Trout** \$34

Citrus Agave Glaze, Blue Corn Nokake, Cactus Caviar

Elk Bolognese \$29

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

Signature Beef Stroganoff \$24

*Brandt Beef, Mushroom Rich Brown Sauce
Bed of Egg Noodles*

Chicken Paillard \$22 **GF**

Poblano Peach Chutney, Arugula, Ancient Grains

Traditional Navajo Taco \$22

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

Lemon Garlic Cream Pasta \$22 **V**

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

**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.

