



To Begin

French Onion Soup Gratinée 7.25

El Tovar Vegetarian Chili 7.45

Served over White Rice with Onions and Cheese

Chef's Soup du Jour 6.35

 **El Tovar Beef Tenderloin &**

Pork Loin Chili 8.65

Served with Onions and Cheese


Salad

 **El Tovar House Salad 7.75**

Baby Organic Greens, Tomatoes, Kalamata Olives, and Sliced Red Onion,
topped with Toasted Pine Nuts, Goat Cheese and Served with a Balsamic Vinaigrette

 **Classic Caesar Salad 8.00**

Crisp Romaine, Parmesan Cheese, White Anchovy Filets and Croutons Tossed in Caesar Dressing

 **Mediterranean Entrée Salad with Natural Grilled Chicken Breast
or Honey Smoked Salmon 12.75**

Baby Spinach and Romaine, Kalamata Olives, Roasted Red Peppers, Sliced Red Onion, Artichoke Hearts,
and Avocado, topped with Feta Cheese and Served with a Balsamic Vinaigrette

Sandwiches

Choice of Salad du Jour, Fresh Fruit Salad, Steak Fries or Small Side Salad

El Tovar Club on an Onion Kaiser Roll 11.25

Smoked Turkey, Apple Bacon, Green Chile, Havarti Cheese and Horseradish Garlic Mayonnaise

Traditional Grilled Reuben 11.25

Grilled Corned Beef on Rye with Melted Swiss Cheese, Sauerkraut and Thousand Island Dressing

 ***Natural Black Angus Burger on Ciabatta Roll 12.45**


Topped with Pepperjack Cheese, Avocado and Ranch Aioli

Deviled Crab Cake Sliders 11.95

Two Lump Crab Cakes with Sonoran Remoulade

Curry Peanut Natural Chicken Salad Lettuce Wraps 10.25

Served with Butterleaf Lettuce and Jicama Slaw

 **Shaved Natural Black Angus Prime Rib Melt on Ciabatta Roll 12.50**

Sautéed Mushrooms & Onions, Swiss Cheese and Horseradish Garlic Aioli

Santa Fe Sandwich on 12-Grain Bread 11.25

Roasted Green Chile Hummus, Grilled Eggplant, Avocado, Grilled Red Onion, Tomato, Cucumber, and Roasted Red Peppers


*An 18% gratuity will be added to parties of eight or more
Children 12 & under may enjoy half portion entrees at a discounted price*



Entrees

 **Angel Hair Pasta with Olive Oil, Tomato and Prosciutto 10.95**

*With Fresh Spinach, Chiffonade of Basil and Pine Nuts
Add Natural Grilled Chicken or Shrimp to your Pasta for 4.95*

 **Local Natural Navajo Taco 10.50**


Your choice of Seasoned Ground Beef with Pinto and Black Beans or El Tovar Vegetarian Chili; Served on Handmade Fry Bread with Shredded Cheddar, Red Onion, Fresh Tomato, Lettuce, Guacamole, Sour Cream and El Tovar Red Salsa

 **All Natural Beef and Mushroom Stroganoff over Local Egg Noodles 12.50**

Served with Seasonal Vegetable

 **Southwestern Rubbed Natural Pork Loin 14.95**

Served with Chipotle Honey Barbeque Sauce, Seasonal Vegetable and Rice Du Jour

 **Prickly Pear Natural Chicken with Onion, Peppers and Jalapeño Jack Cheese 10.25**

Served with Seasonal Vegetable and Rice Du Jour

*** Certified Wild Alaskan Salmon 15.95**

Served with Citrus Butter, Seasonal Vegetable and Rice Du Jour

Chef's Fresh Seafood Feature


Market Price


Chef's House Made Quiche 12.00

Served with Choice of El Tovar House Salad or Soup du Jour

Refreshing Options

Ice Cold Premium Draft Beers 10 oz. 4.50 20 oz. 6.00

 Grand Canyon Pilsner, Grand Canyon Starry Night Stout, G.C. Horseshoe Bend Pale Ale,


 Fat Tire, Blue Moon and New Belgium Seasonal

Domestic Draft Beers 10 oz. 3.50 20 oz. 5.00

Budweiser or Miller Lite

Bottled Beers 5.25

Heineken or Corona

 Menu items made with sustainable and/or organic ingredients

* Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

Due to our remote location, a surcharge will be added to each guest check to offset local utility expense.

El Tovar Lunch 2013