




Eye Openers

 Organic Shade Grown Coffee 3.00
Regular or Decaffeinated with refills

Espresso or Americano 3.50

Cappuccino, Latte, or Mocha 4.00

Premium Fruit Juice 4.95
Orange, Grapefruit, Apple or Cranberry with refills

 El Tovar Hot Tea 3.20
Premium Selections

El Tovar Belgian Hot Chocolate 3.80

To Start the Day

Smoked Salmon with Toasted Bagel and Dill Cream Cheese 12.70

Selection of Cold Cereals with Milk 4.95
Add Sliced Banana for .85

Fresh Seasonal Fruit with Vanilla Yogurt 9.25

Fresh Baked Pastry 4.50

El Tovar Signature Cinnamon Roll 4.75

Steel Cut Oats with Seasonal Berries 7.35

From Our Griddle

El Tovar's Pancake Trio 8.95

*Flavors of the Southwest are captured in our Buttermilk, Blue Cornmeal and Buckwheat Pancakes
Served with Honey Pine Nut Butter and Prickly Pear Syrup*

Chocolate Chip Belgian Waffle 9.00
Served with Amaretto Whipped Cream

Strawberry Cream Cheese Stuffed French Toast 8.95
Served with Crème Anglaise and Maple Syrup

Polenta Corncakes with Prickly Pear Pistachio Butter 8.75

Pancakes and Eggs Breakfast 10.75
Served with Two Buttermilk Pancakes; Two Large Eggs any style; Choice of Sausage Links,
Turkey Sausage, Bacon, or Ham; Breakfast Potatoes and Maple Syrup*

*Egg Whites May Be Substituted at No Additional Charge

An 18% gratuity will be added to parties of eight or more

Children 12 & under may enjoy half portion entrees at a discounted price

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



Chef's Specialties

Vegetarian and Gluten Free Variations Available Upon Request

Harvey House Breakfast

****Two Eggs Any Style with Your Choice of Bacon, Ham, Regular or Turkey Sausage 10.75**
Served with Breakfast Potatoes and Choice of Toast, Bagel or English Muffin

** Natural Black Angus Ribeye Steak and Eggs 16.95

Choice All Natural Ribeye Steak served with Two Eggs any style, Breakfast Potatoes and Green Chile Hollandaise*

**Poached Eggs Benedict 12.15

Choose Traditional Canadian Bacon or Smoked Salmon, Served with Hollandaise Sauce and Breakfast Potatoes

**Blackened Breakfast Trout with Eggs 10.50

Served with Two Eggs any style, Breakfast Potatoes and Choice of Toast, Bagel or English Muffin*

Southwest Quesadilla 10.95

A Flour Tortilla Filled with Scrambled Eggs, Beef Fajita Meat, Sautéed Onion & Peppers, and Pepperjack Cheese, Served with a Roasted Red Pepper Cream Sauce and Breakfast Potatoes*

**Sonoran Style Eggs with Chorizo 11.45

Served in a Tortilla bowl with Two Eggs any style, Chorizo, Black Beans, Roasted Red Peppers, Jack Cheese, Ranchero Sauce, Tomatillo Salsa, Sour Cream, Breakfast Potatoes and Flour Tortillas*

El Tovar Natural Breakfast Burrito 10.75

Ranchero Natural Pork Loin, Scrambled Eggs, Bell Peppers, Black Beans, Onion and Pepperjack Cheese Wrapped in a Flour Tortilla, Served with Fresh Fruit, Breakfast Potatoes, Red and Avocado Salsas, and Sour Cream*

Chef's House Made Quiche 10.00

Served with Fresh Fruit and Breakfast Potatoes

Build Your Own Omelet 10.75


Your Choice of Any Three Ingredients: Smoked or Regular Gouda Cheese, Cheddar Cheese, Monterey Jack Cheese, Pepperjack Cheese, Swiss Cheese, Chorizo, Prosciutto, Bacon, Honey Ham, Sausage Links, Turkey Sausage, Fresh Spinach, Diced Onions, Mushroom Medley, Avocado, El Tovar Red Salsa, Diced Green Pepper, Diced Tomato or Diced Jalapeño

Accompanied with Breakfast Potatoes and Choice of Toast, Bagel or English Muffin

Egg Whites or Egg Beaters® egg substitute available on request

Add Additional Items for 1.50 each

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 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.