




## Appetizer

 **Natural Shrimp Cocktail 13.75**

**Hand-made Mozzarella Roulades Sampler 10.95**

Accompanied by Marinated Peppadew,  
Kalamata Olives and drizzled with Extra Virgin Olive Oil

**Deviled Crab Cakes with Sonoran Remoulade 11.45**

## Soup

**Chef's Soup du Jour 6.35**

**French Onion Soup Gratinée 7.25**

**Green Chile and Roasted Corn Chowder 7.70**

Served in a Tortilla Bowl


## Salad

 **El Tovar House Salad 7.75**


Baby Organic Greens, Tomatoes, Kalamata Olives, 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


 **Spinach and Endive Salad 9.00**

Fresh Spinach with Belgian Endive, Crisp Apples, Crumbled Bacon, Gorgonzola Cheese  
and Roasted Caramelized Shallots, Served with an Apple Walnut Vinaigrette

 **Mediterranean Entrée Salad with Natural Grilled Chicken  
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

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

 *Menu items made with sustainable and/or organic ingredients*

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

# Entrees

## **Natural Chicken Piccata 19.95**

Served over Angel Hair Pasta with Lemon Caper Sauce and Seasonal Vegetables

## **Scottish Sustainable Salmon Tostada on Organic Greens 26.00**

Served with Tequila Vinaigrette, Corn Salsa, Lime Sour Cream and Roasted Poblano Black Bean Rice

## **Garden Penne with a Roasted Tomato Sauce 17.25**

Spinach, Tomatoes, Mushrooms, Black Olives and Artichoke Hearts  
Add Grilled Natural Chicken, Tofu or Shrimp to your Pasta for 4.95

## **Rainbow Trout with Orange Rosemary Butter 24.40**

Served with Rice Pilaf and Seasonal Vegetables

## **Natural Pork Chops with Apple Jalapeno Bacon Compote 23.85**

Served with Fingerling Potatoes and Seasonal Vegetables

## **Roasted Half Duck with Merlot Blackberry Cabernet Demiglace 25.95**

Served with Roasted Poblano Black Bean Rice and Seasonal Vegetables

## **Natural Veal Jaegerschnitzel 29.95**

Tenderized Veal Cutlet in a Hunter Sauce, served with Spaetzle and Seasonal Vegetables

## **\*Grilled Buffalo Ribeye with Carmelized Onion & Fig Compote 32.25**

Served with Asiago Polenta and Seasonal Vegetables

## **\*Hand-Cut, Grilled Natural Black Angus New York Strip 33.00**

Topped with Smoked Mushrooms served with Roasted Fingerling Potatoes and Seasonal Vegetables

## **\*Hand-Cut, Natural Filet Mignon with Smoked Gorgonzola Cream 32.95**

Served with Roasted Fingerling Potatoes and Seasonal Vegetables

## **Natural Quail Stuffed with Oyster Cornbread Dressing and Hoisin Lime Sauce 29.95**

Served with Roasted Poblano Black Bean Rice and Seasonal Vegetables

## **Vegetarian Ratatouille 19.95**

A delicious mixture of Eggplant, Zucchini, Mushroom, Green and Red Bell Pepper, Tomato and Onion  
served over a Polenta Cake

## **Vegan Stuffed Portobello Mushroom 19.95**

Spinach, Onion, Artichoke Hearts, Roasted Tomatoes, Bell Peppers and Mushrooms,  
served with Red Pepper Coulis and Roasted Poblano Black Bean Rice

## **Broiled Lamb Chops with a Mint Demi-Glace 27.50**

Served with Roasted Fingerling Potatoes and Seasonal Vegetables

## **Chef's Fresh Seafood Feature**

Market Price

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