

July Menu

Flank Steak Salad- Bear Mountain Lodge's spicy flank steak on a bed of greens with pears, tomatoes, cranberries and red bell pepper served with Beehive Cheese and sesame rice vinaigrette. The starter is a cold watermelon soup.

Or

Flank Steak with mashed potatoes and glazed carrots served with a green salad

Or

Smoked Salmon cakes- smoked salmon with a little red onion and red bell pepper topped with a caper mustard sauce on a bed of greens served with roasted veggies with a starter of cold watermelon soup

Or

Duck Confit Salad- slow cooked duck served on a bed of greens served with Beehive Cheese and cold watermelon soup

Or

Duck Confit served with mashed potatoes and glazed carrots

Or

Orzo Pasta -orzo with tomatoes, cheese, zucchini, fresh basil, carrots and butter beans tossed with Bear Mountain Lodge's sesame rice vinaigrette (vegetarian)

Served with fresh bread from 5-7pm

Desserts are made daily

Reservations are a must! \$36. Per person

Phone: 575 538 2538 or

Email: info@bearmountainlodge.com