

October Menu

Chicken poached in Coconut Milk with sweet potatoes, tamarind, celery, and carrots topped with roasted red bell peppers, fresh basil, mango, avocado, and lime.

Or

Roasted Pork Tenderloin served with a wine and berry mostarda sauce with potatoes and roasted carrots

Or

New Mexico Hatch Green Chile Casserole – layered Beehive Hatch Cheese with corn tortillas, green chile sauce, black beans, and roasted red bell peppers topped with guacamole, basil, and sour cream (vegetarian)

Or

Meatloaf stuffed with carrots, celery, cheese, and onion served with potatoes and roasted carrots

All entrees served with fresh corn bread, Bear Mountain crackers and salad.

Desserts are made daily.

\$36. Per person

Reservations are a must! 575 538 2538 or info@bearmountainlodge.com