

November Menu

Monday and Tuesday:

Black Bean Soup topped with corn salsa, Mexican crema, basil with or without bacon.
Served with fresh corn bread and a Bear Mountain mixed green salad

Desserts are made daily.

\$28 person

Wednesday, Thursday (except Thanksgiving), Friday, Saturday and Sunday

Chicken Breasts pounded and breaded with Panko served with a Dijon mustard sauce served
with greens, roasted potatoes and veggies.

Or

Black Bean Quesadillas made with tortillas, Beehive Hatch Cheese, and roasted veggies served
on a bed of greens.

Or

Spicy Flank Steak served with greens, roasted potatoes and veggies

All entrees come with homemade soup, Bear Mountain Lodge cracker, bread and butter

Desserts are made daily.

\$36. Per person

Reservation a must for all dinners:

Phone: 575 538 2538 or email: info@bearmountianlodge.com