

## **April Breakfast Menu**

**Monday:**

Roast Chicken Hash topped with fresh corn chips, crema, basil, cheese, an egg, and roasted red bell peppers

**Tuesday:**

French toast with a hint of nutmeg and Membrillo topped with fresh pear, candied ginger, and local pistachios top served with turkey sausage

**Wednesday:**

Green Chile Quiche topped with crema. fresh basil, and tomatoes served with bacon

**Thursday:**

Scrambled Eggs served with homemade banana bread and turkey sausage

**Friday:**

Beehive cheese butternut squash spinach gratin served with smoked salmon

**Saturday:**

Mexicali Breakfast Casserole- layers of cheese, corn tortillas, black beans, and eggs served with bacon

**Sunday:**

Frittata- veggies, eggs, and cheese topped with fresh basil and tomatoes served with turkey sausage

**April Soup nights are Mondays and Tuesdays. 5-7 pm**

April's soup is Carrot Ginger Coconut Milk topped with homemade croutons and served with or without Coconut Shrimp Served with Bear Mountain Salad, homemade cracker, and bread Dessert of the day.

\$28.00 per person

**Wednesday to Sunday's Menu. 5-7pm**

Spicy Flank Steak served with creamed corn and glazed carrots and homemade biscuits

or

Butternut Squash Torta with smoked tomato sauce served with glazed carrots and homemade biscuits

or

Creamed Chicken with lots of veggies served with homemade biscuits

Bear Mountain Lodge Salad and homemade cracker

Dessert of the Day.

\$36.00 per person

Reservations are a must! Phone: 575 538 2538 or email: [info@bearmountainlodge.com](mailto:info@bearmountainlodge.com)