

June Dinner Menu: 5-7pm

Reservations are a must!

Phone: 575 538 2538

Email: info@bearmountainlodge.com

Monday and Tuesday are lighter fare evenings

Entrée Options:

A cold watermelon soup with basil and lime to start.

Pasta Salad tossed with Bear Mountain Lodge's Sesame Rice Vinaigrette tossed with fresh tomatoes, basil, mozzarella cheese, zucchini, and red bell pepper topped with fresh basil and a medley of roasted pistachios and pumpkin seeds. Roasted chicken or seared tofu maybe added on request. The pasta may be made with gluten free pasta on request also.

Desserts are made daily!

\$28. Per person

Wednesday to Sunday

(We are celebrating the Americas in honor of Fiesta Latina Festival hosted by WNMU starting on June 16th with all America's new world foods)

Entrée Options:

Seco de Pato - Duck slow cooked in a traditional Peruvian Chile mixture with potatoes, carrots, and asparagus served with sweet potato puree and fresh corn pudding

or

Pulled Pork soft corn tacos - pulled pork tossed with a basil chipotle sauce served with Beehive Cheese and a fresh corn salsa with corn pudding and black beans on the side

or

Eggplant Sandwiches - roasted eggplant stuffed with Beehive Cheese lightly breaded in pinon flour and topped with fresh corn salsa served with corn pudding and black beans

All entrees come with mixed green salad, homemade cracker, bread, and butter

Desserts are made daily!

\$36 per person