

August 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:

Fresh Corn Bisque to start.

Spicy Flank Steak Salad on a bed of mixed greens with dried cranberries, tomatoes, cheese, blueberries and pear slices topped with fresh basil and a medley of roasted pistachios and pumpkin seeds.

Or

Quinoa Salad on a bed of greens with tomatoes, cheese, and red bell pepper topped with fresh basil and a medley of roasted local pistachios and pumpkin seeds

Desserts are made daily!

\$28. Per person

Wednesday to Sunday evenings menu

Entrée Options:

Spicy Flank Steak served with sweet potato purees and medley of roasted veggies

Or

Roasted Pork Tenderloin on a bed of greens topped with roasted pistachios, Beehive cheese, and basil served with sweet potato puree and a medley of roasted veggies

Or

Veggie Torta- layers of roasted zucchini, cheese, and butternut squash topped with smoked fresh tomato sauce served with sweet potato puree

All entrees come with fresh corn bisque, homemade cracker, bread, and butter

Desserts are made daily!

\$36 per person