

September 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:

Roasted Red Bell Bisque to start.

Roasted Chicken Salad on a bed of mixed greens with cranberries, tomatoes, cheese, grapes, and apples slices topped with fresh basil and candied pistachios.

Or

Red Quinoa Salad on a bed of greens with tomatoes, cranberries, grapes, ginger pickled carrots, apples, and Beehive cheese topped with fresh basil and candied local pistachios.

Desserts are made daily!

\$28. Per person

Wednesday to Sunday evenings menu

Entrée Options:

Seasoned Flank Steak served with carrot potato puree and braised cabbage (sounds odd, but the cabbage is braised in soy sauce and brown sugar with a touch of cumin and is very yummy)

Or

Roasted Pork Tenderloin on a bed of greens topped with a pear relish and candied pistachios served with carrot potato puree

Or

Artisanal Flatbread (we make in house) is served with grilled veggies, roasted pistachios, and an egg with a side of carrot potato puree.

All entrees come with roasted red bell pepper bisque, homemade cracker, bread, and butter

Desserts are made daily!

\$36 per person