

November 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 Pumpkin and Chicken Soup topped with homemade croutons, toasted pumpkin seeds, caramelized butternut squash bites, and Crema served with a side salad.

Or

Veggie Black Bean Soup - vegetable broth with celery, tomatoes, red bell pepper, and black beans with a hint of orange zest topped with crispy corn tortillas strips, sunflowers seeds, cheese, lime, and Crema served with a side salad.

Desserts are made daily!

\$28. Per person

Wednesday to Sunday evenings menu

Entrée Options:

Chicken Parmesan-pounded chicken breast lightly breaded in panko and stuffed with mozzarella cheese topped with homemade tomato sauce and Parmesan cheese.

Or

Argentine Beef Stew- beef slow cooked in wine and milk with veggies served in a half of an acorn squash topped with roasted red bell pepper, fresh basil, and Crema.

Or

Veggie Pot pie made with sauteed veggies, homemade bechamel sauce, and cheese topped with flakey pastry and cooked to golden brown.

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

Desserts are made daily!

\$36 per person