June Menu:

Monday and Tuesday
Bowtie Pasta Salad with asparagus, tomatoes, toasted pistachios, Beehive Cheese, and carrots tossed with Bear Mountain Vinaigrette on a bed of greens. Served with Roast Chicken or Crispy Tofu. Both are served with cold corn bisque soup, homemade bread and butter and crackers.

Desserts are made daily.

$28 person

Wednesday, Thursday, Friday, Saturday and Sunday – a New World Menu in celebration of Fiesta Latina!

Duck Confit served with Peruvian Peppers, Sweet Potatoes, and Asparagus.

Or
Green Chile Pork Stew served with toasted sunflower and pumpkin seeds, Mexican Crème, roasted red bell peppers, and fresh basil

Or
Yellow Summer Squash breaded in panko and stuffed with brie served in a stack with fresh corn salsa and rice pilaf.

All entrees are served with mixed green salad, homemade cracker and cheesy corn bread.

Desserts are made daily.

$36. Per person

Reservation a must for all dinners:
Phone: 575 538 2538
or
email: info@bearmountainlodge.com