



THE RESTAURANT

AT
SIERRA GRANDE

GREAT BEGINNINGS

Pecan Chile Rellenos

Mesilla valley pecan breaded Hatch green chile stuffed with Asadero cheese served with signature ranch 9

Jicama Avocado Taco

Citrus marinated avocado, jalapeno, cilantro, tomato, and red onion on jicama round "taco shells" 8

Jalapeño Bacon Wrapped Dates

Arabian dates wrapped in jalapeño spiced bacon served on fresh oranges with balsamic reduction 10

SALADS

Asian Pear Salad⁺

Mixed greens, sliced Nashi pear, pearl pasta quinoa, walnuts, carrots, red onion, grape tomatoes, and feta cheese with Orange Sesame Vinaigrette 12

Wild Mushroom Salad⁺

Pecan breaded goat cheese, wild mushrooms, mixed greens, julienne carrots, grape tomatoes with White Wine Dijon Vinaigrette 14

Apple Walnut Salad⁺

Fuji apple, mixed greens, carrots, grape tomatoes, red onion, dried apricot, feta cheese, and walnuts with Golden Italian Dressing 12

Bison Steak and Noodle Salad⁺

Bison strips cooked to order, avocado, dried apricot, mixed greens, grape tomatoes, walnuts, sesame seeds, and Vermicelli noodles with Orange Sesame Vinaigrette 18

⁺ Add any of the following to select salads:

Grilled Chicken 4, Pecan Crusted Chicken 5
Pan fried Shrimp 6, or Pan fried Salmon 6

SANDWICHES

Hatch Dream*

Hatch green chile, mild cheddar, tomato, onion, and mixed greens on a Kaiser bun

Chicken 12 Beef 14 Bison 16
Add Jalapeno Spiced Bacon 3

Monticello*

Avocado, jalapeño bacon, mixed greens, tomato, and red onion served on a croissant with our signature ranch

Chicken 12 Beef 14 Bison 16

Paseo Del Rio*

Pan fried salmon filet, mixed greens, tomato, red onion, feta cheese and Jicama slaw with red chili mayo on pita bread 14

Bosque Shrimp Tacos*

Citrus spiced shrimp, jicama slaw, feta cheese, mixed greens, cilantro, tomatoes, and red onion on a corn tortilla with Orange Sesame Vinaigrette 15

Served with your choice of...

Signature Soup
Seasonal House Salad
Jicama Slaw
Julienne Potato Fries



Gluten Free



Vegetarian

CHEF REQUESTS

If you or any of your guests suffer from any allergies or dietary restrictions, please let your server know and our chefs will be happy to accommodate you any way we can.

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. All ingredients are not listed.



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NEW MEXICO FAVORITES

All entrées served with seasonal vegetables, one side dish,
and your choice of Seasonal House Salad OR Signature Soup

Black Range Steak*

Cooked to order topped with your choice of
Red Wine Demi-Glace *OR* Coffee Ancho Sauce

Beef Tenderloin 32

Bison Filet 42

Cherry Port Duck*

Pan seared duck breast cooked to order topped
with a cherry port wine reduction **28**

Ladder Short Ribs

Slow braised beef short ribs in a Chipotle BBQ sauce
topped with feta cheese **28**

Chicken Mesilla*

Grilled chicken breast with creamy Hatch green
chile Asadero sauce **24**

Zia Salmon*

Pecan crusted salmon in a citrus beurre blanc **24**

Tropical Citrus Scallops*

Pan seared scallops in a mango lime sauce **28**

Choice of Side Dishes:

Garlic Wedge Potatoes

Wild Mushroom Risotto

Southwestern Rice Pilaf

Julienne Potato Fries

Cranberry Almond Quinoa Couscous

Jalapeno Spiced Bacon Black Beans

SWEET ENDINGS

Triple Chocolate Mousse

Decadent dark, milk and white chocolate mousse with chocolate cake,
garnished with dessert sauces, whipped cream, assorted berries, and a cigar cookie **8**

Mixed Berry Trifle

Our very own trifle layered with vanilla square cake,
assorted berries, Tahitian vanilla cream sprinkled with sugar and torched to finish
for an eye catching presentation **10**

Cristobal Churros

Cinnamon sugar apple stuffed Churros served with vanilla ice
cream and topped with whipped cream and assorted berries **8**



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SPECIALTY BEVERAGES

\$4 (\$1 Refills)

Rosemary Chile Lemonade

Hibiscus Iced Tea

Specialty Lemonade

ask your server

GOURMET TEAS

Earl Grey Organic 3

English Breakfast Organic 3

Green Tea Passion (Light Caffeine) 3

Chamomile Citron (Caffeine Free) 3

Mint Mélange (Caffeine Free) 3

SIPHON ARTISAN COFFEE

Premium coffee brewed in special vapor pressure vacuum glass bowl

(No Free Refill)

Kona 6

Piñon (Caffeine Free) 6

ESPRESSO

Espresso 3

Latte 6

Cappuccino 6

SPARKLING WATER

Pellegrino (1 pt. glass bottle) 6

Flavored Pellegrino 4

SODAS

\$3 (Free Refill)

Pepsi

Diet Pepsi

Mug Root Beer

Sierra Mist

Wild Cherry Pepsi

Lemonade



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WINE

WHITE WINE

	<u>GLASS</u>	<u>BOTTLE</u>
Jacobs Creek Moscato <i>House White Wine</i>	\$6	\$22
Benvolio Pinot Grigio	\$6	\$22
Hess Shirtail Creek Chardonnay	\$6	\$22
StoryPoint Chardonnay	\$8	\$28
La Crema Sonoma Chardonnay	\$10	\$35
Bonterra Sauvignon Blanc <i>Organic Wine</i>	\$6	\$22
Kim Crawford Sauvignon Blanc	\$11	\$38

BRUT

Orange or Cranberry Mimosa	\$6	----
Korbel Brut 187 ml	----	\$8
Kenwood Yulupa Brut	----	\$25

RED WINES

St. Francis Red Splash <i>House Red Wine</i>	\$5	\$18
Murphy Goode Pinot Noir	\$6	\$22
Meiomi Pinot Noir	\$9	\$32
Kenwood Yulupa Merlot	\$7	\$26
7 Deadly Zin	\$8	\$28
Bonterra Cabernet Sauvignon <i>Organic Wine</i>	\$8	\$28
Freakshow Cabernet Sauvignon	\$9	\$34

BEER

Budlight	\$4
Michelob Ultra	\$4
Stella Artois	\$6
<i>Draft or Bottle</i>	
Fat Tire	\$6
Rampant IPA	\$6