



THE RESTAURANT

AT
SIERRA GRANDE

APPETIZERS

Pecan Chile Rellenos

Mesilla valley pecan breaded Hatch green chile stuffed with Asadero cheese served with Sriracha ranch 12

Ladder Quail Knots

Prickly pear sauce and pickled radish 15

New Mexico Antipasto Plate

Marinated olives, artichokes, red peppers, chick peas and goat cheese with grilled pita 12

Southwest Quesadilla

Flour tortilla stuffed with asadero and cheddar cheese, tomatoes, onions, green chile with sides of salsa, guacamole and sour cream 7

Add Grilled Chicken 5

Add 4 oz. Grilled Bison 7

SALADS

Sierra Grande House Salad

Seasonal greens, heirloom cherry tomatoes, cucumber, red onion and croutons with your choice of dressing 3

Sierra Grande Spinach Salad

Heirloom tomatoes, cucumber, roasted golden beets, goat cheese, dried apricots, toasted pecans with Raspberry Vinaigrette

Small 5 Large 8

Southwest Wedge

Iceberg lettuce wedge, cucumber wedges, tomato, sunflower seeds, Tabasco blue cheese dressing

Small 4 Large 6

Fall Kale Salad

Locally grown Animas Creek Kale, fresh apples, toasted walnuts, dried cranberries with 20-year-old aged Monticello Balsamic Vinaigrette

Small 4 Large 7

Add the following to any salad...

Grilled Chicken 5

Sautéed Shrimp 6

4 oz. Grilled Bison 7

SOUP

\$2.50

Posole

Or

Soup of the Day



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ENTRÉES

Armendaris Antelope Chop

Cheesy grits, locally grown Animas Creek Swiss chard,
topped with smoked tomato butter 36

*Chef's Note: Temperatures above Medium are not recommended
for this type of game*

New Mexico Strip Steak

Green Chile Au Gratin potatoes, fresh seasonal vegetables topped
with garlic and green chile 34

Turner Ranches Bison Tenderloin

Crab, Béarnaise Sauce, Asparagus and Fingerling potatoes 37

Steel Head Pan Roasted Trout

Wild rice pilaf, Caper beurre blanc sauce, carrots
with Cipollini onions 25

Animas Creek Pasta

Penne Pasta, sautéed tomatoes, onions, green chile, jalapeno
bacon in green chile asadero sauce 14

Add Grilled Chicken or Shrimp 7

Sierra Grande Spa Bowl

Locally grown Animas Creek Kale, roasted sweet potatoes and red quinoa with a
spicy peanut sauce topped with sweet potato chips 13

Blue Corn Tostadas

Blue corn tortillas topped with pinto beans, mixed greens, asadero and
cheddar cheese, sour cream, guacamole and salsa 10

Add Grilled Chicken 5

Add 4 oz. Grilled Bison 7

Burger

Cheddar, Swiss, or Pepperjack served with choice
of French Fries or Sweet Potato Fries

Beef 12 Bison 17

Add Jalapeno Bacon, Regular Bacon or Hatch Green Chile 3

Add Avocado 2

New Mexico Pot Pie

Bison, Beef and Antelope adovada style with red chile
and vegetables in a puff pastry 15

SIDE ORDERS

\$3 Each

French Fries

Sweet Potato Fries



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DESSERTS

Candied Fresh Figs

20 year aged Monticello Balsamic, vanilla ice cream
and rosemary 12

Animas Creek Honey Panna Cotta

Made with Animas Creek Honey, whipped cream
and pomegranate 7

Flourless Chocolate Cake

Peanut butter mousse, whipped cream, caramel and
chocolate sauce and toasted peanuts 9

Homemade Pie

Ask your server about our available choices 7

Add Vanilla Ice Cream (à la mode) 2

DRINKS

SPECIALTY BEVERAGES

\$4 (*\$1 Refills*)

Hot Chocolate
Hibiscus Iced Tea
Arnold Palmer

COFFEE

Regular or Decaf Coffee 3
Espresso 3
Latte 6
Cappuccino 6

GOURMET TEAS

Ice Tea 3
Earl Grey Organic 3
English Breakfast Organic 3
Green Tea Passion (Light Caffeine) 3
Chamomile Citron (Caffeine Free) 3
Mint Mélange (Caffeine Free) 3

SPARKLING WATER

Pellegrino 6
Flavored Pellegrino 3

SODAS

\$3 (*Free Refill*)

Pepsi
Diet Pepsi
Mug Root Beer
Sierra Mist
Wild Cherry Pepsi
Lemonade