



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

New Mexico Antipasto Plate

Marinated olives, artichokes, red peppers, goat cheese, green chile chick pea salad with grilled pita 10

Southwest Quesadilla

Flour tortilla stuffed with asadero and cheddar cheese, tomatoes, onions, green chile with sides of salsa, guacamole and sour cream 8

Add Grilled Chicken 5

Add Sautéed Shrimp 6

Add 4 oz. Grilled Bison 8

SALADS

House Salad

Mixed greens, tomato, red onion, cucumbers with choice of Balsamic Vinaigrette, Ranch or Blue Cheese dressing 3

Southwest Wedge

Iceberg lettuce wedge, cucumber wedges, tomato, sunflower seeds, blue cheese crumbles and Tabasco blue cheese dressing 6

Kale Salad

Kale, blue berries, strawberries, toasted almonds tossed with Monticello Balsamic Vinaigrette dressing

Small 5 Large 7

Arugula Salad

Arugula with oranges, olives, red onion, toasted pecans, avocado, goat cheese and an Orange Vinaigrette dressing

Small 5 Large 8

Add the following to any salad...

Grilled Chicken 5

Sautéed Shrimp 6

4 oz. Grilled Bison 8

SOUP

Soup of the Day 3.50

Or

Mack's Homemade Posole 4



THE RESTAURANT

AT
SIERRA GRANDE

ENTRÉES

Turner Ranches Bison Tenderloin

Crab, Béarnaise Sauce, Asparagus served over Fingerling potatoes 36

Broken Arrow Ranches Antelope Chop

Cheesy grits, sautéed swiss chard, topped with smoked tomato butter 37

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

Rio Grande Beef Ribeye Steak

Hand cut and grilled Beef Ribeye, caramelized onion Red chili sauce, green chile au gratin potatoes, and grilled zucchini 35

Steel Head Pan Roasted Trout

Wild rice pilaf, sweet peas topped with a Caper Beurre blanc sauce 26

Burger

Cheddar, Swiss, or Pepperjack cheese on hand formed patties served with choice of French Fries or Sweet Potato Fries

Beef 13 Bison 16

Add Jalapeno Bacon or Regular Bacon 3

Add Avocado or Hatch Green Chile 2

Forbidden Black Rice Bowl

Sautéed seasonal vegetables, olive oil, house made arugula pesto, forbidden black rice, and sunflower seeds 15

Animas Creek Pasta

Penne Pasta, sautéed tomatoes, onions, and jalapeno bacon in a spicy Hatch green chile asadero sauce topped with asadero cheese 17

Sierra Grande Spa Bowl

Sautéed kale, roasted sweet potatoes and red quinoa topped with a spicy peanut sauce and house made sweet potato chips 15

Blue Corn Tostadas

Fried Blue corn tortillas topped with pinto beans, red chile, mixed greens, tomatoes, onions, asadero and cheddar cheeses served with sides of sour cream, guacamole and salsa 13

Add the following to the Tostadas, Pasta or Bowl entrees...

Grilled Chicken 5

Sautéed Shrimp 6

4 oz. Grilled Bison 8



THE RESTAURANT
AT
SIERRA GRANDE

DESSERTS

Monticello Balsamic Strawberries

Biscochito cookie, Strawberries, and whipped cream
topped with Monticello 20 yr. aged Balsamic 9

Animas Creek Honey Lavender Panna Cotta

Made with Animas Creek honey and lavender, topped with
whipped cream and fresh fruit 7

Flourless Chocolate Cake

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

Scoop of Ice Cream

Choice of Salted Caramel or Vanilla Bean 4
Add caramel sauce, chocolate sauce or whipped cream 1

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

TEAS

Unsweetened Ice Tea 3
Stash Hot Teas 3

SPARKLING WATER

Pellegrino 4
Lemon Flavored Pellegrino 5

SODAS

\$3 (Free Refill)

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