

# Rebecca's

## Restaurant & Bar

### Starters

#### Escargot

A classic French dish with a New Mexican twist. French escargot baked in roasted green chile and garlic butter. <sup>GF</sup> 14

#### Jumbo Shrimp Cocktail

Poached jumbo shrimp with zesty cocktail sauce, celery and cucumber sticks, queen olives and bacon skewers. Served with lemon. <sup>GF</sup> 18

#### Blue Corn Fried Rellenos

With green sauce and pico de gallo. 12

#### Crab Cakes

Fresh lump crab cakes with roasted corn.  
Served with fried wheat noodles and adobo chipotle sauce. 17

#### Vegetarian Quesadilla

Grande flour tortilla filled with roasted red pepper, tomato, scallion, artichoke heart, avocado, Parmesan, Cheddar and Monterey Jack cheeses. Served with green chile salsa. 12

#### Savory Blackened Chicken Cheesecake

Flavorful starter made with blackened chicken breast meat, smoked Swiss Gouda and Parmesan cheeses on a red chile and Parmesan cheese crust.  
Finished with roasted Serrano chile sour cream. 12

## Soup & Salad

#### Soup du Jour

Classic to innovative, a daily creation prepared by our chef. Bowl 7 Cup 4

#### Roasted Jalapeño & Sweet Potato Bisque

Served with cilantro and lime sour cream. <sup>GF</sup> Bowl 7 Cup 4

#### Green Salad

Mixed greens, tomato and cucumber  
Served with choice of dressing. <sup>GF</sup> 7

#### Classic Caesar Salad (Minimum of Two)

A classic tableside presentation blended to perfection,  
noted for its distinctive taste. <sup>GF</sup> 10 per Guest

<sup>GF</sup> Gluten Free Selection

# Entrées

Chef's choice of starch & vegetable  
Split Plate Charge 9

## Filet Mignon

Char-grilled 8 oz. bacon wrapped Filet Mignon. <sup>GF</sup> 38

## New York Steak

14 oz. New York steak grilled to your preference. <sup>GF</sup> 34

## Ribeye

Char-grilled 12 oz. center cut Ribeye steak cooked to perfection. <sup>GF</sup> 36

## Red Chile Crusted Rack of Lamb

Seared New Zealand lamb rack brushed with honey Dijon mustard and coated with a red chile and Parmesan crust. 38

## Pork Porterhouse

Grilled 16 oz. porterhouse with roasted garlic and thyme demi-glace. 28

## Sauces to Compliment

Bourbon Mushroom, Garlic Thyme, Brandy Peppercorn Demi-Glazes 4

## Seared Ruby Red Trout

With Kalamata olive and Dijon compound butter. <sup>GF</sup> 26

## Pecan Crusted Atlantic King Salmon

With citrus and basil butter. 28

## Sautéed Jumbo Shrimp

Sautéed jumbo white shrimp with egg fettuccini in creamy smoked Gouda sauce. 34

## Jumbo Sea Scallops

All natural, fresh, seared jumbo sea scallops served with roasted jalapeño and sweet corn purée. <sup>GF</sup> 38

<sup>GF</sup> Gluten Free Selection

All Steaks USDA Choice and Better

## Ancho Range Chicken

Ancho-grilled range chicken with cilantro pesto. 26

## Roasted Duck Confit

Classic duck confit with brandy peppercorn demi glace.  34

## Green Chile and Roasted Corn Alfredo Pappardelle

Green chile, roasted corn, and sweet pepper Alfredo sauce tossed with yellow and blue corn pappardelle pasta. Served with grilled bread. 24

Add Chicken \$3.50

## Roasted Poblano Chile

Stuffed with black beans, potato, avocado, scallion, Cheddar and Monterey Jack cheeses and fresh cilantro. Served with roasted red pepper coulis. Vegetarian.  24

## Chef's Special

Your server will review this evening's special culinary creation.

## Rebecca's Signature Selection

### Châteaubriand

We invite you to enjoy a six-course dinner, served with the Chef's appetizer, soup du jour, green salad, sorbet, slow-roasted beef tenderloin served with mushroom and bourbon demi-glace, finished tableside, fresh baked bread, and your choice of Rebecca's array of desserts. 120 per couple (minimum of two guests)

## Rebecca's Tableside Desserts

Classic flambéed desserts are a great, refreshing dessert especially after a hearty meal. All selections are sautéed in butter and brown sugar, flambéed and served over vanilla ice cream. (minimum of two) 

<b>Bananas Foster</b>	10 per Guest
<b>Peach Flambé</b>	10 per Guest
<b>Cherries Jubilee</b>	12 per Guest

Executive Chef Tim McManus

*Your requests are cooked to order to your desired temperature. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

 *Gluten Free Selection*

# **The Lodge Resort & Spa**

## **...It's More Than Just Lodging**

### **The Divine Nine**

The Lodge Golf Course, built in 1899, was designed with Scottish roots in mind. Governed by the Scottish tradition of playing different tees and separate flags on each hole, this exquisite nine-hole course, when played twice, becomes a challenging 18-hole round. At 9,000 feet above sea level, the course is one of the highest courses in North America. It is advised that you call ahead for tee times. The Lodge Golf Shop caters to the sports enthusiasts with a great selection of sportswear, logo wear, golf accessories and gifts. Snacks and beverages for your refreshment are also available. Course is open daily April - October.

### **Seasons Boutique**

Features the latest in fashions for casual occasions or a formal affair. Exclusive jewelry from local and regional artisans, as well as recognized brands, mingles harmoniously in this eclectic shop. Enjoy Lodge Logo Wear, handmade Teddy bears, homemade fudge, customized gift baskets and merchandise that change with the season. An assortment of sundries can also be found in Seasons.



### **The Lounge**

A wide selection of libations are available for your enjoyment - premium and imported beer, fine wines and cocktails in Rebecca's Lounge. A midday menu is available between lunch and dinner seatings. Casual dining is available in the lounge after 5:30 pm with a menu of bar burgers and other snacks. The bar is a registered Brunswick bar, registered to Al Capone, who bought it for one of his many homes in the Chicago area.

### **Spirit of the Mountain Spa**

Escape the rigors of life as you awaken every sense with a host of tantalizing body, skin, nail and hair treatments at The Spirit of the Mountain Spa. Located at The Lodge, our day spa offers a multitude of massage therapies, body treatments, facials, hair services, waxing, pedicures and manicures to pamper and soothe every inch of your body. Choose from the menu or custom design a package specific to your needs. This is one New Mexico spa that takes the fine art of pampering to a new level. Call (800)395-6343 or (575) 682-2566 to schedule your appointment. Visit The Lodge website at [www.TheLodgeResort.com](http://www.TheLodgeResort.com) to preview the spa menu.

### **Meeting & Wedding Facilities**

Schedule your conferences, group meetings, weddings and retreats at The Lodge. We can host small, intimate gathers or meeting up to 200. The Lodge offers competitive pricing in a locale that provides a relaxing respite from the distractions of an urban setting. Team building events can be planned and presented, along with recreational activities, catering, an array of massage therapies, large and small meeting rooms and more!

**Executive Chef Tim McManus**

