

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. \$14

Shrimp Cocktail 🍷

Poached white shrimp with zesty cocktail sauce, celery and queen olives served with crackers and lemon. \$14

Blue Corn Fried Rellenos

Cheddar stuffed chile rellenos crusted with blue corn meal served 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. \$7

Pork & Avocado Flautas 🍷

Pork, avocado, Cheddar & Jack cheese stuffed flautas served with roasted poblano chile sauce. \$14

Soup & Salad

Soup du Jour

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

Chicken Tortilla Soup 🍷

A flavorful red chile based soup with chicken breast and black bean topped with crispy fried tortilla strips. Bowl \$7 Cup \$4

Green Salad

Mixed greens, tomato and cucumber served with a choice of dressing. \$7

Classic Caesar Salad (Minimum of Two)

A classic tableside presentation blended to perfection, noted for its distinctive taste. \$10 per Guest

Entrées

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

Filet Mignon 🍴

Char-grilled 8 oz. bacon wrapped filet mignon. \$38

Ribeye 🍴

Char-grilled 12 oz. center cut Ribeye steak cooked to perfection. \$36

Herb Crusted Rack of Lamb

Seared New Zealand lamb rack brushed with Dijon mustard and coated with fresh herbs and Parmesan crust. \$38

Sauces to Compliment

Bourbon Mushroom or Brandy Peppercorn Demi-Glace. \$4

Our steaks are Colorado beef, USDA program (top 20% of choice & bottom 10% of prime)



Pistachio Crusted Ruby Red Trout

Ruby Red Trout crusted with locally grown pistachios served with citrus and basil butter. \$28

Grilled King Salmon 🍴

Grilled Salmon fillet served over kale, mixed greens, seasonal vegetables, fresh berries and walnuts with a fresh berry vinaigrette. \$28

Ancho Range Chicken

Ancho-grilled all natural range chicken with fresh cilantro pesto. \$24

Roasted Duck Confit 🍴

Classic duck confit oven roasted for crispness with brandy peppercorn demi-glace. \$34

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Green Chile Alfredo Pappardelle

Green chile, roasted corn, and sweet pepper Alfredo sauce tossed with yellow and blue corn pappardelle pasta served with grilled garlic bread. \$22

Add chicken \$3.50 Add shrimp (5pcs.) \$6

Asian Grilled White Shrimp

Char-grilled white shrimp with Asian barbeque sauce served with sweet & spicy grilled baby bok choy cabbage. \$26

Roasted Poblano Chile

Stuffed with red rice, black beans, avocado, roasted corn, scallions and Cheddar & Jack cheese served with Mayan chile sauce and fresh cucumber salsa. \$22

Add red chile grilled shrimp skewer (3pcs.) \$4

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 guests)

Bananas Foster \$12 per guest

Peach Flambé \$12 per guest

Cherries Jubilee \$12 per guest

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Executive Chef Tim McManus

The Lodge Resort & Spa

...It's More Than Just Lodging

The Divine Nine

The Lodge Golf Course, built in 1899, was designed with its 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 before or after your game are available. Course is open daily April - October.

Seasons Boutique

Features the latest in fashions for casual occasions or a formal affair. Enjoy Lodge Logo Wear, handmade Teddy bears and merchandise that changes with the season. Exclusive jewelry from local and regional artisans, as well as recognized brands, mingles harmoniously in this eclectic shop.

An assortment of sundries can also be found in Seasons.



The Lounge

A wide selection of libations is 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 seating's. Casual dining is available in the lounge after 5:30 pm with a bar burger, cheese board 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 and facials 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 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!