



SIERRA GRANDE

Dinner Menu

— APPETIZERS —

TRADITIONAL CHILE RELLENOS

Batter dipped Hatch green chile stuffed with Asadero cheese served with tomato sauce 10

ROASTED BUTTERNUT SQUASH HUMMUS

Served with baby carrots and grilled pita chips 11

CRISPY FRIED SHRIMP

Crispy fried shrimp served with desert cocktail sauce 13

SOUTHWEST QUESADILLA

Flour tortilla stuffed with asadero and cheddar cheese, tomatoes, onions, green chile with sides of salsa, guacamole and sour cream 9

Add Grilled Chicken 6

Add Sautéed Shrimp 7

Add 4 oz. Grilled Bison 10

— SOUP —

SOUP OF THE DAY 4

HOMEMADE POSOLE

Served with sides of radish slices, green onions, cilantro, shredded cabbage, lime wedges and a flour tortilla 6

— SALAD —

HOUSE SALAD

Mixed greens, tomato, red onion, cucumbers with choice of balsamic vinaigrette, ranch or blue cheese dressing 4

WEDGE SALAD

Iceberg lettuce wedge, cucumber wedges, tomato, chopped egg, applewood smoked bacon and Maytag blue cheese dressing 8

KALE SALAD

Kale, strawberries, blueberries, candied pecans, crumbled goat cheese tossed with Orange Vinaigrette 7

THE SIERRA SALAD

Celery, feta cheese, walnuts, parsley, white balsamic vinaigrette, medjool-dates with a prickly pear coulis 7

ADD THE FOLLOWING TO ANY SALAD...

Grilled Chicken 6

Sautéed Shrimp 7

Crab Meat 8

4 oz. Grilled Bison 10



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— ENTRÉES —

STEAKS

14 oz. Bison Ribeye 28
8 oz. Angus Beef New York Strip 18
8 oz. Bison Tenderloin 32

CHOICE OF VEGETABLE AND A STARCH

Steamed Broccoli
Asparagus
Grilled Zucchini
Cilantro Lime Rice
Mashed Potatoes
Roasted Fingerling Potatoes

ADD TO ANY STEAK

Mushroom Shallot
Demi Sauce 1
Red Wine Bordelaise
Sauce 1
Crab Meat and
Béarnaise Sauce 8

PAN ROASTED STEELHEAD TROUT

Served with a wild rice pilaf, sautéed peas and
compound butter with herbs, garlic and shallots 25

BURGER

Cheddar, swiss, or pepper jack cheese on hand-formed patties
served with choice of french fries or sweet potato fries

Beef 13 Bison 16

Add jalapeño bacon or regular bacon 3

Add sliced avocado or Hatch green chile 2

FORBIDDEN BLACK RICE BOWL

Sautéed seasonal vegetables, olive oil, house made arugula
pesto, broccoli florets, forbidden black rice, and sunflower seeds 16

SIERRA GRANDE SPA BOWL

Sautéed kale, roasted sweet potatoes and red quinoa topped with a
house-made spicy peanut sauce and red bell pepper 16

BLUE CORN TAMALES

Green chile pork tamales with asadero cheese served with
pinto beans and cilantro lime rice 18

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 house made salsa 14

ADD THE FOLLOWING TO ENTRÉES...

Grilled Chicken 6

Sautéed Shrimp 7

Crab Meat 8

4 oz. Grilled Bison 10



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— DESSERTS —

HOME MADE APPLE PIE 9
Add Vanilla Ice Cream (a la mode) 2

CHOCOLATE MOUSSE CAKE
chocolate mousse over a brownie enclosed in chocolate 7

ICE CREAM
Choice of Salted Caramel with Espresso or Vanilla Bean 6
Add caramel sauce, chocolate sauce or whipped cream 1 each

FROZEN YOGURT
Mixture of Strawberry, Blueberry and Banana frozen yogurt 6

CHEESECAKE SUNDAES
Scoops of prickly pear, key lime and chocolate cheesecake with
gluten free graham cracker crumble, made with chocolate chips
and served with whipped cream 6

— DRINKS —

SPECIALTY BEVERAGES

\$4 Each (\$1 refills)

Hot Chocolate

Peach Tea

Arnold Palmer

TEAS

Unsweetened Ice Tea 3

Stash Hot Teas 3

COFFEE

Regular or Decaf Coffee 3

Espresso 3

Latte 6

Cappuccino 6

SPARKLING & MINERAL WATER

Pellegrino Sparkling Water 4

Lemon Flavored-Pellegrino 5

Topo Chico Mineral Water 6

SODAS

\$3 (free refills)

Pepsi

Sierra Mist

Diet Pepsi

Wild Cherry Pepsi

Mug Root Beer

Lemonade