



DINNER

Executive Chef Edwin Cole
Chef de Cuisine Andrew Curran

Starters

CHIPS AND SALSA 9

Arizona Chile Dusted Corn Tortilla Chips, Lodge Roasted Salsa [GF, VG, VEG](#)

LODGE GUACAMOLE 11

Avocado, Tomato, Green Chiles, Red Onion, Lime, Cilantro, Cotija Cheese [GF, VG](#),

GRILLED LAMB CHOP 19

Micro Arugula Salad, Shaved Red Onions, Green Chile, Fig Balsamic Glaze, Pistachio Fresno Salsa [GF](#)

SOUP OF THE DAY 10

Upon Availability

FUNDIDO 15

Mixed Cheese, Green Chile, House Chorizo, Pickled Red Onions, and Micro Cilantro, served with House Spiced Corn Chips

[GF](#)

CHARRED OCTOPUS 19

Jalapeno Bacon, Red Peppers, Jicama Micro Salad with Ancho Chile Gastrique [GF](#)

CHEF'S BOARD 28

Artisanal Cheeses, Cured Meats, Dried Fruits, Nuts, House Pickled Vegetables, Seasonal House Jam, Toasted Crostini

STARTER SALAD

DESERT GREEN SALAD 12

Mixed Greens, Cherry Tomatoes, Cucumber,, Red Onion, Roasted Jalapeno Agave Vinaigrette [GF, VG](#),

SPINACH AND ARUGULA SALAD 13

Fresh Spinach, Arugula, Roasted Sweet Potatoes, Spiced Pecans, Diced Strawberries, Queso Fresco, Pepita Seeds with

Piloncillo Serrano Vinaigrette [GF, VG](#)

SOUTHWEST CAESAR SALAD 15

Romaine, Slow Roasted Roma Tomatoes, Cotija Cheese, Bocarones, Rajas, with a Chipotle Sweet Corn Seasoned Caesar

Dressing

[GF](#): Gluten Free | [VEG](#): Vegan | [VG](#): Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.



DINNER

ENTRÉES

ROASTED GREEN CHILE TAMALES 26

Hatch Green Chile Tamale, Chile Crema, Roasted Pattypan Calabacitas, Nopalitos and Cheese Blend Topped with Corn Rajas
VG

LODGE PASTA 26

Wild Mushroom Pappardelle Alfredo, Roasted Corn, Blistered Cherry Tomatoes Manchego Cheese, Spinach, Green Chile and Toast Points

Add Chicken 6 | Add Shrimp 8

BLACKENED SALMON 29

Green Chile and Corn Risotto , Grilled Asparagus, Hibiscus Morita Chile GlazeGF

BARRAMUNDI 32

Three Sisters Roasted Pattypan Succotash, Fava Beans, Wild Black Rice, Manchego Cheese, Chamoy Chile Glaze

SEARED DIVER SCALLOPS 40

Green Chile Sweet Potato Puree, Sauteed Mushrooms, Cherry Tomatoes, Spinach, Haystack Onions, Fig Balsamic Gastrique

Add Shrimp 8

ROASTED HALF CHICKEN 29

Smashed Red Potatoes, Broccoli, Roasted Red Pepper Cotija, Corn Elote, with Southwest Chicken Jus GG

GRILLED PORK CHOP 36

24 Hour Brind Southwest Mashed Potatoes, Roasted Heirloom Carrots, Stone Grain Mustard Cream Sauce

MAR Y TIERRA 48

12 oz Ribeye, Deep Fried Red Potatoes Tossed with Cheese, Grilled Asparagus, Cielos Spiced Shrimp with Garlic Chile ButterGF,

Add Scallop 8

SHORT RIB 42

Slow Braised Beef Short Rib, Smashed Roasted Red Potatoes, Deep Fried Brussels, Manchego Cheese, Mushroom Green Chile Demi GlazeGF

GF: Gluten Free | VEG: Vegan | VG: Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.