

Rebecca's

Restaurant & Bar

Rebecca's Beginnings

Escargot

A classic presentation slow baked in garlic and herb butter. \$10.00

Rock Shrimp & Avocado Cocktail

Poached rock shrimp with diced avocado salsa. Served with tortilla chips. \$14.00

Blue Corn Fried Rellenos

With green sauce and pico de gallo. \$12.00

Dungeness Crab Cakes

With crispy noodles and orange sauce. \$15.00

Vegetarian Quesadilla

Large flour tortilla filled with roasted red pepper, tomato, scallion, artichoke heart, avocado, parmesan and cheddar cheeses. Served with green chile salsa. \$10.00

Shrimp & Corn Fritters

With sweet and spicy chipotle orange dipping sauce. \$12.00

Soup & Salad

Soup du Jour

Classic to innovative, a daily creation prepared by our chef. Bowl \$6.00 Cup \$4.00

Roasted Jalapeño & Acorn Squash Bisque

Garnished with sundried tomato coulis. Bowl \$6.00 Cup \$4.00

Green Salad

Mixed greens, tomato and cucumber
Served with choice of dressing. \$7.00

Classic Caesar Salad (Minimum of Two)

A classic tableside presentation blended to perfection,
noted for its distinctive taste. \$10.00 per Guest

Rebecca's Signature Selections

We invite you to enjoy a six-course dinner, served with the Chef's appetizer, soup du jour, Green salad, sorbet, entrée, finished tableside, home-baked bread, and your choice of Rebecca's array of desserts (minimum of two)

Châteaubriand

Slow-roasted beef tenderloin served with mushroom and bourbon demi-glace. \$100.00 per couple

Flambé of Lobster Tails

Australian lobster tail served with fresh lemon and drawn butter. Market Price

Rebecca's Favorites

All selections served with choice of soup or salad and
Chef's choice of starch & vegetable
Split Plate Charge \$9.00

Filet Mignon

Char-grilled 8 oz. bacon wrapped filet mignon served with peppercorn demi-glace. \$36.00

New York Steak

14 oz. New York steak grilled to your preference. \$29.00

Ribeye

Char-grilled 12 oz. Delmonico cut rib eye steak cooked to perfection. \$29.00

Prime Rib

Slow-roasted prime rib served au jus and a creamy horseradish sauce in a pâté à choux pastry. 12 oz. cut \$28.00 10 oz. cut \$26.00

Pork Chop

Seared 14 oz. Pork Chop served with spicy chipotle barbeque sauce and roasted corn and apple salsa. \$28.00

Pistachio-Crusted Rainbow Trout

With lemon and basil compound butter. \$23.00

Atlantic King Salmon

Char-grilled served with lemon and herb compound butter. \$26.00

Sweet & Spicy Jumbo Shrimp

Char-grilled jumbo shrimp skewer with sweet & spicy jalapeño glaze over lo mein noodles with Asian style vegetables. \$34.00

Panèed Chicken Breast

Boneless breast of chicken filled with fresh roasted corn, poblano chile, Asadero and Longhorn Cheddar cheeses, coated in cornmeal and finished with Queso Fresco. \$26.00

Rack of Lamb

Searred New Zealand lamb rack brushed with Dijon mustard with a parmesan herb crust.
Served with sauce espongnole. \$38.00

Crispy Duck

With thyme demi-glace. \$28.00

Vegetables & Pappardelle Pasta

Sautéed vegetables served with pappardelle pasta in a garlic butter sauce. \$22.00

Vegetable Skewers

An assortment of char-grilled vegetable skewers served with balsamic vinegar reduction. \$18.00

Roasted Sweet Bell Pepper

Stuffed with quinoa, Minnesota wild rice and fresh seasonal vegetables.
Finished with roasted red pepper coulis. \$22.00

King Crab Legs

One pound of steamed jumbo king crab legs served with fresh lemon and drawn butter. Market Price

Lobster Tail

Australian lobster tail served with fresh lemon and drawn butter. Market Price

Chef's Special

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



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)

Bananas Foster \$10.00 per Guest

Peach Flambé \$10.00 per Guest

Cherries Jubilee \$12.00 per Guest

For parties with separate checks, or six persons or more,
a gratuity of 18% may be added.

Executive Chef Tim McManus

Sous Chef Ron Duran

The Codge Resort & Spa

...It's More Than Just Cudging

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. Exclusive jewelry from local and regional artisans, as well as recognized brands, mingle harmoniously in this eclectic shop.

The Codge Mercantile

A serendipitous joy awaits those who venture into The Mercantile. 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 The Mercantile.



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 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 and skin treatments at **The Spirit of the Mountain Spa**. Located at **The Lodge**, our day spa offers a multitude of massage therapies, body treatments, facials, 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 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!