

THE BLONDE BEAR TAVERN

HORS D'ŒUVRE

Fried Little Meatballs 7
(Polpettine Fritte - Tuscany, Italy)

Fire-Roasted Green Chile Filets Sautéed with Crusted Organic Cornmeal 8
Served with your choice of Chipotle Cilantro or Smoked Habanero Rémoulade

Kat's Red Chile-Dusted Onion Rings 8
Served with your choice of Chipotle Cilantro or Smoked Habanero Rémoulade

Mission Figs Wrapped in Crispy Pancetta 9
Drizzled with Aged Balsamic

Black Bean Hummus 9
Served with fresh Corn Tortilla Chips

Baked Spinach Artichoke Dip 9
Served with fresh Corn Tortilla Chips

Snack Plates

Cheese Plate 15 / 20

Prosciutto di Parma Plate 13 / 17

Combo Plate 13 / 17

SOUP AND SALAD

Soup du Jour 6 / 8
Ask your Server

Iceberg Lettuce Wedge 8
Served with crispy Bacon Bits and diced Red Onion. House-Made Dressings: Bleu Cheese, Ranch, or House Balsamic Vinaigrette

Wilted Spinach & Frisée Salad 9
*Wilted in a warm bath of Walnut Oil, with crispy Pancetta, Shallots, and hard-boiled Egg
(Insalata Bagna Caôda - Valle d'Aosta, Italy)*

Grilled Radicchio di Treviso 9
*Served with Pancetta and aged Balsamic
(Radicchio di Treviso alla Griglia con Pancetta e Aceto Balsamico - Veneto, Italy)*

SIMPLE FARE

- Bratwurst in a Roll with Ingeborg's Bavarian-style Sauerkraut** 13
Served with House-made Sweet Bavarian Mustard and French Fries
(*Bratwurst in einem Laugenbrötchen mit Sauerkraut - Bavaria, Germany*)
- The Stauffen Burger ½ pound Black Angus Beef with French Fries** 14
The Double Black Diamond of Burgers - our proprietary blend from Four Daughters Ranch
Add 1.00 each for Cheddar, Bleu, Bacon, Caramelized Onions, Green Chile, or Sweet Potato Fries
- Classic Chicken Pot Pie** 16
Topped with Puff Pastry
- Pasta del Giorno** 16
Ask your Server
- French Country Beef Stew over fresh Buttered Noodles** 17
(*Boeuf Bourguignon - Burgundy, France*)
- Mussels Sautéed with White Wine, Tomatoes, and Saffron** 18
(*Moules Marinières - Île-de-France, France*)

ENTRÉES

Served with Baked Potato and Your Choice of:

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| Cauliflower Sautéed with Piñon, Caramelized Onion, and Currants | Beets and Rainbow Chard |
| Roasted Carrots with Carrot Top Pesto | Calabacitas |

- Sautéed Chicken Paillard with Wild Mushroom Sauce** 21
(*Jägerschnitzel - Bavaria, Germany*)
- Whole Skin-On Rainbow Trout with Fresh Red Grape Balsamic Sauce** 26
(*Trota con Sugo d'Uva Fresche e Aceto Balsamico - Modena, Italy*)
- Grilled Sage-Brined Pork Chop with Sautéed Balsamic Onions** 27
(*Schweinekotelett in Zwiebelsosse - Steiermark, Austria*)

FROM NEW MEXICO'S FOUR DAUGHTERS RANCH

All Natural Beef - Taste the Tradition

- Short Ribs Braised in Red Wine and Tamarind** 24
(*Côtes de Boeuf Braisées - Rhône-Alpes, France*)
- Sliced Flat Iron Steak with Italian Salsa Verde** 29
(*La Tagliata - Tuscany, Italy*)
- Center Cut Filet of Beef with Sauce Béarnaise** 43
(*Filet Mignon - Franche-Comté, France*)
- "Cowboy Cut" 18 oz Bone-In Rib Eye Steak with Simple Burgundy Sauce** 48
(*Côte de Bœuf avec Sauce au Vin Rouge - Midi-Pyrénées, France*)