

THE COUNCIL ROOM

RESTAURANT & BAR

Starters

Wings 12

Parmesan Garlic or Classic Hot

Quesadilla 10

Cheese, Green Chile, Tomato
choice of Steak or Chicken

Chips & Guacamole or Chile Con Queso 6.50

Shrimp Cocktail 12

Traditional Cocktail Sauce

Nachos 14

Green Chile Queso, Tomatoes, Onions, Fresh
Jalapenos, Jack Cheese, Guacamole, Sour Cream
choice of Steak or Chicken

Soup & Salads

Soup of the Day Bowl 7/ Cup 4

Green Chile Stew Bowl 8/ Cup 5

Stewed Pork, Hatch Green Chile, Potatoes

Side Salad 6

Fresh Garden Salad or Classic Caesar *GFA*

Blackened Salmon Nicoise 15

Green Beans, Tomatoes, Hardboiled Eggs,
Boiled Red Potatoes, Olives, Mustard Vinaigrette

Chicken Cranberry Apple Salad 13

Mixed Greens, Dried Cranberries, Apple Slices,
Pecans, Grilled Chicken Breast, Orange Vinaigrette

Cobb Salad 13

Chicken, Romaine, Red Onions, Blue Cheese,
Bacon, Tomatoes, Cucumbers, Hardboiled Egg,
Avocado

Council Room Classic Cocktails

Bosque Mule

Pinon-Vanilla Infused Tito's Vodka, Ginger Beer,
Mint, & Fresh Lime Juice

Sandia Margarita

Cabo Wabo Blanco Tequila, Watermelon Puckers, Cane
Sugar Syrup, & Fresh Lime Juice

Pinon Vanilla Pibb

Pinon-Vanilla Infused Tito's Vodka, Mr. Pibb, Grenadine

Perfect Patron Margarita

Patron Silver Tequila, Patron Citronge, Cane Syrup,
Fresh Lime Juice

Local Brews, Wine & Spirits

Beer

Bosque IPA-Draft
Marble Double White-Draft
La Cumbre IPA-16 oz. can

Wine

Ponderosa~Cabernet Sauvignon
Gruet~Pinot Noir
St. Clair~Merlot

Spirits

Taos Lightning "Governor's Reserve" Rye Whiskey
Rojo Pinon Rum, Albuquerque

Rio Grande Selects

Fish Tacos Duo 14

Citrus Slaw, Cilantro Crema, Avocado,
French Fries

Beer Battered Fish & Chips 15

Fries, Tartar Sauce, & Malt Vinegar

Seared Salmon with Caper Butter 23 *GFA*

Salmon Filet, Sautéed Spinach,
Lemon Thyme Wild Rice

Sun Dried Tomato Penne Pasta 17

Blackened Chicken Breast or Sautéed Shrimp,
Onion, Sun Dried Tomato Alfredo, Parmesan

Fried Jumbo Shrimp 18

6 Battered Jumbo Shrimp, French Fries, Coleslaw,
Cocktail Sauce

Sandwiches

Sandwiches served with French Fries, Sweet
Potato Waffle Fries or Cup of Fresh Fruit

Firewalker Chicken Sandwich 13 *GFA*

Grilled Chicken Breast, Pepper Jack Cheese,
Chopped Green Chile, Fiery Spread, Capicola Ham,
on a House Made Green Chile Cheddar Roll

NM Turkey Wrap 13 *GFA*

Boar's Head Turkey Breast, Romaine Lettuce, Red
Onion, Tomato, Bacon, Hatch Green Chile

Reuben Sandwich 13 *GFA*

Sliced Corned Beef, Swiss Cheese, Sauerkraut,
1000 Island Dressing, Marble Rye

Breakfast Anytime

Steak & Eggs 16 *GFA*

7 oz. New York Strip
Two Eggs any style, Hash Browns & Toast

Classic Breakfast 11 *GFA*

Two Eggs any style, choice of Bone in Ham, Bacon
or Sausage, Hash Brown & Toast

~There is a \$3.00 split plate charge for any menu items~

An 20% gratuity will be added to parties of 8 or more.

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

Burgers

Choice of:

- ~Custom Blend of Chuck, Brisket & Short Rib Patty
- ~Red Bird Farms Natural Chicken Breast
- ~Garden Patty

Burgers served with French Fries, Sweet Potato Waffle Fries or Cup of Fresh Fruit

Classic Burger 12 GFA

Choice of American, Swiss, or Cheddar Cheese

California Burger 14 GFA

Avocado, Smoked Bacon, Monterrey Jack

Green Chile Cheese Burger 14 GFA

Chopped Green Chile, Cheddar Cheese

Mushroom Swiss Burger 14 GFA

Sautéed Mushrooms, Swiss Cheese, Grilled Onions

The CR Burger 14 GFA

Fried Egg, Smoked Bacon, American Cheese, Fresh Jalapenos

Traditional Favorites

Green Chile Meatloaf 14

Garlic Mashed Potatoes, Seasonal Vegetables, Roasted Mushroom Demi-Glace

Steak and Enchiladas 18 GFA



7oz. NY Strip, 2 Cheese Enchiladas, Spanish Rice, Charro Beans, Red or Green Chile, Flour Tortillas


Smoked St. Louis Ribs GFA

Full rack 26 - Half rack 17

Served with BBQ Sauce, Charro Beans, Coleslaw & Fries

Steak Toppers

7 oz. Cold Water Lobster Tail 28 
Blue Cheese Crumbles 3 
Three Fried Jumbo Shrimp 9

Four Sautéed Shrimp 9 
Horseradish Cream
Roasted Mushroom Demi-Glace

Filet Mignon 32

7 oz. Choice Angus Beef Filet

Prime Rib 27

Available after 4:00 p.m.

12 oz. Slow Roasted, USDA Choice Prime Rib

Grilled Rib Eye 29

14 oz. Choice Boneless Rib Eye Steak

New York Strip 25

12 oz. Choice New York Steak

Governor's Surf and Turf 48

7oz. Choice Angus Beef Filet, 7oz. Cold Water Lobster Tail with Clarified Butter

Cuts Served with choice of two:

Side Salad, Garlic Mashed Potatoes, Green Chile Mashed Potatoes, Seasonal Vegetables, Charro Beans, Lemon Thyme Wild Rice, or Baked Potato—Loaded 1.99

How It's Done

Rare—Cool, Very Red Center

Medium Rare—Warm, Red Center, With A Hint Of Pink

Medium—Warm Pink Center

Medium Well—Slightly Pink Center

Well—No Pink, Cooked All The Way Through

Council Room Cuts

Vegetarian Entrees

Sun Dried Tomato Penne Pasta 13

Penne Pasta, Onion, Sun Dried Tomato Alfredo, Parmesan

Cheese Enchiladas 12 GFA

3 Cheese Enchiladas, Spanish Rice, House Made Red or Green Chile, Flour Tortillas

Beverages

San Pellegrino | 5

Sparkling Water/Limonata

Perrier Sparkling Water | 5

Red Bull | 4

Bottled Soda | 2.99

Root Beer or Cream Soda

Sides

Fruit - cup 3/ bowl 7

Seasonal Vegetables | 3

Sweet Potato or Regular Fries | 4

Red or Green Chile sm.50 / lg 1 GFA

Mashed Potatoes | 3

Charro Beans | 3

Lemon Thyme Wild Rice | 3

Baked Potato | 3 Loaded add 1.99

 Gluten-free item GFA Gluten-free options are available

While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

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