



EST. 1881

# The LUNA MANSION

*Landmark Steakhouse*

## *- Appetizers -*

**SHRIMP WONTONS** -  
SERVED WITH OUR JALAPEÑO  
SWEET AND SOUR SAUCE.

**SHRIMP COCKTAIL** 9

**OYSTER ROCKEFELLER** 12

**BEEF STEAK TOMATO & FRESH  
BUFFALO MOZZARELLA** 9

**CALAMARI** ,  
SERVED WITH LEMON AIOLI AND  
MARINARA SAUCE.

**SOUP DU JOUR** \*

## *- Salads -*

**THE HOUSE GREENS** 5

**CLASSIC CAESAR** 7

**THE MAYTAG WEDGE** 9

CRISP ICEBURG LETTUCE LAYERED WITH BLEU CHEESE  
DRESSING, CRUMBLLED MAYTAG BLEU CHEESE, CHOPPED  
TOMATO AND CRISP BACON.

**MOONSHINE SALAD** 9

MIXED GREENS, TOMATOES, CUCUMBERS, CARROTS, BLEU CHEESE  
CRUMBLES, GRANNY SMITH APPLE SLICES, AND CANDIED WALNUTS  
DRIZZLED WITH HOUSE-MADE BALSAMIC VINAIGRETTE.

**ADD WILD ALASKAN SALMON  
OR GRILLED CHICKEN TO ANY SALAD \***

## *- Surf -*

21 DAY AGED BEEF, HAND-CARVED BY LOCAL BUTCHERS EXCLUSIVELY FOR THE LUNA MANSION

**PETITE FILET 6 OZ.** &&

**FILET 8 OZ.** 2\*

**BONE-IN RIB EYE 20 OZ.** 34

**MANSION STEAK** 29

6 OZ. FILET TOPPED WITH KING  
CRAB AND BERNAISE

**BASEBALL SIRLOIN 10 OZ.** 22

**NEW YORK 16 OZ.** 29

**PORTERHOUSE 24 OZ.** 35

**BONE-IN CHICKEN BREAST** 14

ALL STEAKS CAN SURF..... ADD CRAB LEGS OR LOBSTER TAIL MARKET PRICE

ALL ENTREES INCLUDE YOUR CHOICE OF WHIPPED YUKON GOLD POTATOES, BAKED POTATO, OR FRIES.

## *- Surf -*

**LOBSTER** - MARKET PRICE

**WILD ALASKAN SALMON** 16

**ALASKAN KING CRAB** - MARKET PRICE

**PASTA OF THE DAY**

## *- Sides -*

5

**STEAMED ASPARAGUS**

**CREAMED SPINACH**

**SAUTEED GARLIC SPINACH**

**WHIPPED YUKON GOLD POTATOES**

**SAUTEED MUSHROOMS**

**BAKED POTATO**

**FRIES**

Established in 1880, the Luna-Otero Mansion can easily be described as one of New Mexico's most prominent architectural treasures. In the early days, the Luna-Otero family took great pride in the estate and over the years developed it into the landmark you see today. They were extremely hospitable and entertained everyone from local families to President Theodore Roosevelt. Resurrected in 1978, the Luna Mansion quickly became one of the premier restaurants in New Mexico.

In 2009, the restoration and continued preservation of this historical crown jewel began. We have taken great pride and honor in hopes that this endeavor will offer the community a fine dining and cultural experience.

It must be noted that none of this would have been possible without the love, support, and teachings of our beloved mother and grandmother, the late Eligia Gurule Torres. We hope that her beliefs in celebrating family, passion for food, and consistency through hard work will be experienced by all who join us in this home.

Thank you for your patronage,

*The Torres Family*

18% GRATUITY ADDED FOR PARTIES OF SIX OR MORE. ONE CHECK PER TABLE.