



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. &&

MANSION STEAK 29

NEW YORK 16 OZ. 29

FILET 8 OZ. 2*

6 OZ. FILET TOPPED WITH KING
CRAB AND BERNAISE

PORTERHOUSE 24 OZ. 35

BONE-IN RIB EYE 20 OZ. 34

BASEBALL SIRLOIN 10 OZ. 22

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

ALASKAN KING CRAB - MARKET PRICE

WILD ALASKAN SALMON 16

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.