

The Cuisine of Soaring Eagle Lodge

Another outstanding ingredient of Soaring Eagle Lodge is our restaurant Jake's Place. As the San Juan River's only restaurant with two professional chefs; we provide an experience that sets us apart from other accommodations. Each fishing season, the restaurant menu is carefully planned to provide our guests a combination of long-standing favorites as well as introducing new culinary plates.

Our cuisine has a distinctive American regional focus with an affinity of balanced flavors incorporating continental techniques. My recipes have been developed over many years and others are created each season especially for Jake's Place. We stay true to our cuisine and never chase food trends or experiment on you with unrecognizable flavor combinations. The refined comfort of Soaring Eagle Lodge graciously extends from our clean and comfortable guest suite cabins to our popular restaurant.

My second college degree was in Culinary Arts and I have been a professional Chef for more than a decade. As a former chef instructor, I have competed in culinary competitions and coached several culinary teams, served on boards of directors and consulted numerous food service operations. As a Certified Hospitality Educator who ran the hospitality program at the second largest college in New Mexico, I managed to find the time to discover the fly-fishing lifestyle. It is the fly fishing that landed me at Soaring Eagle Lodge.

I cannot do the work alone each season and this year I am proud to have Chef Steve Stone return to the kitchen for his second season. Chef Steve was a former culinary student of Chef Michael – several years ago and compliments our kitchen at the Lodge. Since graduating from culinary school, Chef Steve has worked in many kitchens; from large scale hotels to a Montana fishing lodge and he even found time to complete fly-fishing guide school. His culinary philosophy is grounded to the traditions of fine foods and we are very fortunate to have him at Jake's Place. He too casts a fly rod on the San Juan where Steve's father taught him at a young age how to land our famous rainbows.

As chefs who fly fish, we fully cherish the role we play in your overall experience at Soaring Eagle Lodge. Whether or not the fish of a lifetime was landed, a great meal is waiting for you – cooked with care and the anticipation that a great fish story will be enjoyed at the table.

We serve two meals daily - breakfast and dinner. During our High and Shoulder seasons, Jake insists that each meal is served promptly at 7:00. Our door opens for Breakfast at 7:00 AM and includes juice, coffee and tea as well as fruits, cereals and toasting breads. Each morning we cook hot breakfast items; eggs, breakfast meats, Lodge potatoes and one daily specialty item such as buttermilk pancakes, cinnamon French toast, biscuits & gravy or our guides' favorite - spicy carne adovada or chorizo for breakfast burritos – a true New Mexican favorite.

In the evenings we again open our door promptly at 7:00 PM for our signature three course Dinner. The night's entrée might be; a generous cut of slow roasted Prime Rib au Jus, or a plate of smoky BBQ with the fixings, or maybe it will be our handmade three layer Spinach and Ricotta Lasagna paired with a pan-roasted Italian sausage.

During our Winter season the meal times are altered to match shortened days. Winter menus are custom designed for warmth and comfort. Generally breakfasts are cook to order including fresh made omelets, and the dinner menu maintains our culinary philosophy of “Great Foods Cooked Well”.

On occasion the fishing might keep you on the water well past mealtime, so we will happily place your dinner in your cabin. This allows you to keep casting those dry flies till sundown and know there is a three course meal for you to enjoy at your leisure that evening upon your return from the water.

Due to our high popularity, Jake' Place is often filled to capacity providing breakfast and dinner for our lodging guests; however, if space is available we gladly offer “advanced reservations only” for non-Lodge customers. Unfortunately, our remoteness and limited seating preclude the accommodation of daily walk-ins. As a non-lodging guest, please contact our office 48 hours in advance of your intended reservation.

Our menus are planned to provide a culinary variety for those guests that stay multiple nights at the Lodge. Chef Steve and I are sensitive to diet lifestyles that might include the avoidance of food allergens or animal products. We request that you complete the Booking Form found elsewhere on this website and please include all pertinent information so we may accommodate your food needs as best as possible.

For group bookings we are pleased to coordinate a daily selection of hors d'oeuvres with each evening's meal in mind. Please contact the office when your group books to add hors d'oeuvres to your experience.

We bake our own breads for dinner, use only fresh shell eggs in the morning and of course our much admired bacon is "Jake Approved". Our portions are ample and well received each season. One item we do not serve is the trout from the river – we keep that inventory swimming!

Bon Appétit,
Chef Michael Williams