

the grille

AT BEAR CREEK
MOUNTAIN RESORT

LIGHT FARE

TEMPURA CAULIFLOWER 15
thai chili thai glaze / everything seasoning

FRIED BRIE 16
roasted garlic crostini / apricot jam /
beet juice / pistachio and graham cracker
crumble

GRILLED SWORDFISH TACO 17
avocado crème / mango salsa /
fried flour tortilla

HOUSE BRINED WINGS 14
buffalo / blackberry bourbon BBQ /
texas rub / hot honey

DIP TRIO 14
hummus / olive tapenade / smoked
pimento cheese / pita bread scoops

GRILLED FILET 18
MIGNON SKEWERS
green tomato kimchi / peanut gremolata

FRENCH ONION SOUP 12
toasted croutons / twin cheese gratin

CAESAR SALAD 10
romaine heart / parmigiano romano /
house seasoned croutons

STEAK HOUSE SALAD 20
grilled filet mignon / romaine &
watercress / cucumber / tomato /
smoked cheddar / croutons /
apricot horseradish vinaigrette

PASTRAMI SANDWICH 16
frecon farms salted rye / swiss /
whole grain mustard

CHARRED BROILED 16
ANGUS BURGER
smoked pimento cheese / LTO /
brioche bun / fries

SIGNATURE DISHES

FULL RACK 28
hickory smoked ribs / tajin fries /
green tomato and cucumber salad /
blackberry bourbon BBQ

SHRIMP N GRITS 24
grilled shrimp / southern green pea
succotash / tasso ham /
smoked cheddar

CARIBBEAN JERK CHICKEN 22
coconut rice / mango salsa /
fried plantain

RIBEYE "FILET" 28
mushroom & pepper hash /
kaleidoscope carrots / stout demi

MUSHROOM RISOTTO 21
soy-roasted maitake / white wine risotto /
wasabi pea gremolata

GRILLED SWORDFISH STEAK 28
watercress & tricolor quinoa salad /
blood orange supremes / blood orange
gastrique

RIB & WING PLATTER 23
hickory smoked half rack of ribs / four
wings / tajin fries / green tomato and
cucumber salad / blackberry bourbon
BBQ

PRIME RIB SUNDAYS 25
16oz. prime rib / mashed potatoes /
broccolini / horseradish cream sauce /
au jus / *available only on Sundays*

Menu curated by;
Chef Brian Dischinat
Sous Chef Ben Summers

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. EVERY CARE IS TAKEN TO AVOID CROSS CONTAMINATION WHEN PREPARING A SPECIFIC ALLERGEN FREE ORDER. HOWEVER, OUR KITCHEN PREPARES ALLERGENIC INGREDIENTS AND DOES NOT HAVE SPECIFIC ALLERGEN FREE ZONES, DEDICATED FRYERS OR GRILLS.

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE