

# the grille

AT BEAR CREEK  
MOUNTAIN RESORT

## LIGHT FARE

**TEMPURA CAULIFLOWER** 15  
thai chili glaze / everything seasoning

**PISTACHIO CURSTED BRIE** 17  
Bacon Apple Jam / Crispy Bacon / Apple  
Cider Reduction / Pickled Grapes / House  
sourdough croutons

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

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

**BEER BAKED CRAB DIP** 20  
oven baked lump crab / sierra nevada  
/ smoked cheddar / pita

**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** 24  
grilled filet mignon / romaine &  
watercress / cucumber / tomato /  
smoked cheddar / croutons /  
apricot horseradish vinaigrette

**GRILLED NEW YORK** 22  
**STRIP GYRO**  
grilled new york strip steak, warmed  
pita, red onion, tomato, feta tzatziki  
sauce served with a side of hummus,  
carrots, and cucumbers

**BIG BEAR BURGER** 20  
double smash burger / cheddar  
cheese / shredded lettuce / french  
fries / pickles

## SIGNATURE DISHES

**SMOKED SEABOARD** 32  
**BABY BACK RIBS**

all natural - non antibiotics / tajin fries /  
green tomato and cucumber salad /  
blackberry bourbon BBQ

**SHRIMP BOLOGNESE** 28  
bucatini / shrimp / sofrito / white wine

**CARIBBEAN JERK CHICKEN** 24  
coconut rice / mango salsa /  
fried plantain

**HEREFORD 1881** 38  
**NEW YORK STRIP STEAK**  
mushroom & pepper hash /  
kaleidoscope carrots / stout demi

**SOUTHERN DIRTY RICE & TOFU** 26  
coconut-soaked fried tofu / sofrito / wild  
rice / creamy yogurt jalapeno hot sauce

**GRILLED SWORDFISH** 34  
warmed mediterranean chic pea, white  
bean, olive / kaleidoscope tomato

**RIB & WING PLATTER** 26  
smoked seaboard baby back ribs - all  
natural non antibiotics / 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