

the grille

AT BEAR CREEK
MOUNTAIN RESORT

LIGHT FARE

TEMPURA CAULIFLOWER 15
thai chili glaze / everything seasoning

PISTACHIO CRUSTED 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