

APPETIZERS

<b>Beer Baked Crab Dip</b>	<b>20.00</b>
oven baked lump crab / sierra nevada / smoked cheddar / pita	
<b>Buffalo Chicken Croquettes</b>	<b>15.00</b>
panko breaded buffalo chicken / blue cheese dressing / buffalo sauce	
<b>Hard Cider Mussels</b>	<b>18.00</b>
apples / fried genoa / ripped sourdough	
<b>House Brined Wings</b>	<b>14.00</b>
buffalo / blackberry bourbon BBQ / texas rub / hot honey / thai chili	
<b>Tempura Cauliflower</b>	<b>17.00</b>
thai chili glaze / everything seasoning	
<b>French Onion</b>	<b>12.00</b>
sourdough croutons / twin cheese gratin	
<b>Chili</b>	<b>12.00</b>
shredded smoked cheddar / sour cream / chive	
<b>Pistachio Crusted Brie</b>	<b>17.00</b>
bacon apple jam / crispy bacon / apple cider reduction / pickled grapes	
<b>Grilled Swordfish Tacos</b>	<b>17.00</b>
avocado crème / mango salsa / grilled flour tortilla	

SALADS

add chicken 10.00, add shrimp 12.00

<b>Caesar Salad</b>	<b>14.00</b>
romaine hearts / parmigiano romano / sourdough croutons	
<b>Steak House Salad</b>	<b>22.00</b>
grilled steak / romaine / spring mix / cucumber / tomato / smoked cheddar / sourdough croutons / dijonaise dressing	
<b>Chopped Cobb</b>	<b>20.00</b>
compressed tomato / bacon / hardboiled egg / cheddar cheese / bleu cheese crumbles / red onion / sourdough croutons / avocado ranch	

HANDHELDS

<b>Grilled Pork Bahn Mi</b>	<b>20.00</b>
tenderized, marinated pork cutlet / mini-french baguette / fresh carrot & cabbage slaw / cilantro / bo (vietnamese mayo) / french fries	
<b>Big Bear Burger</b>	<b>20.00</b>
double smash burger / cheddar cheese / shredded lettuce / french fries / pickles add apple bacon jam 3.00	
<b>Grilled New York Strip Gyro</b>	<b>18.00</b>
grilled new york strip steak / grilled pita / red onion / tomato / feta tzatziki / hummus, carrots, cucumber	

ENTREES

<b>Rib &amp; Wing Platter</b>	<b>29.00</b>
smoked baby back ribs / four wings / mac & cheese / tomato & cucumber salad / blackberry bourbon BBQ	
<b>Rabbit Pot Pie</b>	<b>26.00</b>
tender confit rabbit / white wine cream sauce / mire piox / crisp puff pastry	
<b>Shrimp Bolognese</b>	<b>28.00</b>
bucatini / shrimp / sofrito / white wine	
<b>Grilled New York Strip</b>	<b>46.00</b>
mushroom & pepper hash / roasted carrots / au poivre	
<b>Caribbean Jerk Chicken</b>	<b>28.00</b>
coconut rice / mango salsa / spiced orange glaze / fried plantain	
<b>Baked Lump Crab Cakes</b>	<b>45.00</b>
mashed potatoes / roasted carrots / chipotle remoulade	
<b>Smoked Bone-In Pork Chop</b>	<b>34.00</b>
mac & cheese / roasted brown butter cauliflower / maple herb compound butter	
<b>Alan Brothers Center Cut Filet Mignon</b>	<b>85.00</b>
mashed potatoes / broccolini / red wine demi	
<b>Grilled Swordfish</b>	<b>34.00</b>
warmed mediterranean chic pea, white bean, olive / kaleidoscope tomato / lemon vinaigrette	
<b>Southern Dirty Rice &amp; Tofu</b>	<b>26.00</b>
coconut-soaked fried tofu / sofrito / wild rice / creamy yogurt hot sauce	
<b>Creole Chicken Pasta</b>	<b>26.00</b>
blackened chicken / andouille sausage / pimento / cajun bechamel	

KIDS MENU

<b>Chicken Fingers</b> breaded chicken fingers / french fries	<b>12.00</b>
<b>Grilled Chicken Breast</b> with carrots / fingerling potatoes	<b>12.00</b>
<b>Grilled Cheese</b> with french fries	<b>12.00</b>
<b>Kids Pasta</b> with butter	<b>12.00</b>

DESSERTS

<b>Seasonal Crème Brûlée</b>	<b>10.00</b>
<b>Apple Dumpling</b>	<b>10.00</b>
<b>Frecon Farms Pies</b> assorted pies, please ask your server for options. warmed and ala mode 12	<b>8.00</b>

DRAFT BEER

<b>Blue Moon</b>	<b>8.00</b>
<b>Fiddlehead</b>	<b>8.00</b>
<b>Left Hand Nitro Milk Stout</b>	<b>8.00</b>
<b>Michelob Ultra</b>	<b>5.00</b>
<b>Miller Lite</b>	<b>6.00</b>
<b>Seasonal Cider</b>	<b>9.00</b>
<b>Sierra Nevada</b>	<b>8.00</b>
<b>Voodoo Ranger</b>	<b>8.00</b>
<b>Yuengling Lager</b>	<b>6.00</b>

Ask about our rotating taps!

COCKTAILS

<b>Drifter’s Dirty Martini</b> tito’s / olive brine / blue cheese stuffed olives	<b>15.00</b>
<b>Flavored Mules</b> pear / lime / wild berry / kentucky / mexican / moscow	<b>14.00</b>
<b>Bear Creek Signature Old Fashioned</b> bear creek exclusive high west / orange simple / angostura bitters / smoked	<b>21.00</b>
<b>Mountain Runner</b> bacardi / malibu / peach schnapps / pineapple juice / pomegranate juice	<b>13.00</b>
<b>White Cranberry Cosmo</b> kettle one / cointreau / white cranberry juice / lime	<b>15.00</b>
<b>Spicy Margarita</b> tequila / jalepeno / triple sec / orange juice / sour mix	<b>14.00</b>
<b>Negroni</b> gin / campari / sweet vermouth	<b>15.00</b>
<b>New York Sour</b> bulleit bourbon / sour mix / orange bitters / red wine float	<b>15.00</b>
<b>Espresso Martini</b> vanilla vodka / kahlua / espresso	<b>15.00</b>

MOCKTAILS

<b>Black Cherry Limeade</b> muddled luxardo cherries / lemon & lime juices / simple syrup	<b>8.50</b>
<b>Sparkling Pomegranate Martini</b> pomegranate juice / ginger ale / lemon juice / cranberry juice	<b>8.50</b>
<b>Cucumber Mint Spritz</b> muddled cucumber and mint / simple syrup / club soda	<b>8.50</b>
<b>Lavender Haze</b> lavender syrup / lemonade / splash pomegranate juice	<b>8.50</b>

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