

SUMMER SALADS

GARDEN SALAD 8

Farmers Lettuces, Fresh Tomatoes, Carrots, Croutons, Choice of House Dressing

SIDE CAESAR 8

BERRY CHICKEN ARTISAN GREEN SALAD 21

Herb-Grilled Chicken, Fresh Spinach, Farmers Lettuces, Strawberries, Crumbled Bacon, Slivered Almonds, Blue Cheese Crumbles, Strawberry-Balsamic Vinaigrette

HOUSE CAESAR 15

+ Grilled Wild Caught Salmon 24
+ Grilled Chicken Breast 21

SUNFLOWER BRASSICAS BOWL 19

Spinach, Broccoli, Brussels, Strawberries, Hummus, Avocado, Sesame-Sunflower Seeds, Strawberry-Balsamic Vinaigrette

HOUSE DRESSINGS

Ranch, Blue Cheese, 1000 Island, Strawberry-Balsamic Vinaigrette, Sesame-Ginger Vinaigrette, Italian Herb Vinaigrette

HOUSEMADE SOUP

SOUP DU JOUR cup 6 bowl 11

ALASKAN SEAFOOD CHOWDER cup 8 bowl 14

Wild Caught Salmon & Cod, Shrimp, Clams, Bacon, Potatoes, Herb Fish Broth, Cream, Herbs

+ House Bread to any soup 4



BEVERAGES

FOUNTAIN SODA 2.5

Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade, Unsweetened Ice Tea

CANNED SODA 2.5 Ginger Ale, Root Beer

NORTH POLE COFFEE 3 Regular or Decaf

ASSORTMENT OF HOT TEAS 3

HOT CHOCOLATE 3

MILK 3 Whole, 2%, Skim

JUICE Orange, Apple 3 Small 4 Large

FROM THE LOUNGE

Beautiful selection of craft beer & wine available, kindly ask your server. Full cocktail bar options as well!

Thank you for choosing
Golden Bear Restaurant
at Bear Lodge!

Open Daily
May – September

Breakfast Buffet 6am – 9am
Breakfast to order 9am – 11am
Lunch 11am – 2pm
Dinner 5:30pm – 10pm
Lounge 2pm - Midnight

CHEF Jameson Kapec

www.fountainheadhotels.com

GOLDEN BEAR RESTAURANT

DINNER



SHARE

BAKED PRETZELS 12

Beer-Cheese Sauce & Stone Ground Mustard

FRIED ZUCCHINI 10

House Ranch

BLUE CHIPS 12

Guacamole, House Salsa, Beer Cheese Sauce

FRIED CHEESE 10

Marinara Sauce

ARTISAN BREAD & OLIVE OIL small 6 large 10

Our Daily Bread

SMALL PLATES

TOMATO & MOZZ BRUSCHETTA 12

Toasted Baguette, Shaved Parmesan, Sweet Balsamic, Basil Olive Oil

HUMMUS PLATE 14

Olive Oil, Grilled Pita Bread, House Blue Chips (v)

CRISPY DUCK SPRING ROLLS 16

Sesame-Ginger Vinaigrette, Local Micro Sprouts

ASIAGO KING CRAB & ARTICHOKE DIP 18

Grilled Pita Bread, Blue Chips

PORTABELLA FRIES 13

House-Crusted, Hints of Garlic & Lemon, Herbs, Sweet & Smoky Dipping Sauce

MAIN FARE

BEEF TIP STROGANOFF 28

Garlic, Roasted Mushrooms, Peppers, Pasta du jour, Madeira-Demi Sauce, Blue Cheese Crumbles

HERB GRILLED CHICKEN 23

Herb Butter, Garlic Mash, Seasonal Vegetables

ALASKAN AMBER GLAZED PORK TENDERLOIN 28

Grill-Glazed Medallions, Hardwood-Smoked Bacon-Cheese Grits, Seasonal Vegetables

NORTH BISTRO RIBEYE 36

Chimichurri-Bearnaise Butter, House Demi-Glace, Garlic Mash, Seasonal Vegetables

PARMESAN-HERB CRUSTED FILET MIGNON 36

Garlic Mashed Potatoes, House Demi-Glace, Seasonal Vegetables

FIRE GRILLED WILD CAUGHT ALASKAN SALMON 35

Alaskan Amber-Blueberry Butter, Herb Rice, Seasonal Vegetables

SHRIMP & GRITS 28

Wood-Smoke Bacon-Cheese Grits, Roasted Mushrooms, Seasonal Vegetables

ALASKAN COD & CRAB MORNAY 34

Garlic, Panko, White Wine, Havarti-Cream Sauce, Herb Rice, Seasonal Vegetables

BEER BATTERED HALIBUT TACOS 28

Soft Corn Tortillas, Sweet & Tangy Slaw, Creamy Avocado Sauce, Lime Wedge, Herb Rice

SEAFOOD PASTA 32

Wild Caught Alaskan Salmon, Cod, Pacific Crab, Jumbo Shrimp, Garlic, Tomatoes, White Wine-Saffron Sauce

SWEET & SPICY STICKY RIBS 28

Slow Roasted Pork Ribs, Tangy Slaw, Hardwood-Smoked Bacon-Cheese Grits, Seasonal Vegetables

BISTRO BEEF BURGER 18

Artisan Roll, Thick-Sliced Bacon, Lettuce, Tomato, Red Onion, House-Made Burger Sauce, House Fries (+add Cheddar 1)

VEGETARIAN

VEGGIE-GUACAMOLE BURGER 17

'Beyond Meat' Burger, Artisan Roll, House Guac, Parmesan-Mayo, Roasted Peppers, Local Micro Greens, House Fries (+add Cheddar 1)

HERB ROASTED CAULIFLOWER 'STEAK' 21

Chimichurri, Panko-Parmesan-Herb Crust, Cheese Grits, Seasonal Vegetables

BEEF & GOAT CHEESE GOCCE PASTA 24

Brown Butter-Parmesan-Herb Sauce, Seared Cabbage, Balsamic Reduction , Toasted Walnuts, Micro greens

SUMMER VEGETABLE CURRY RICE BOWL 24

Seasonal Vegetables, Chickpeas, Potatoes, Micro Greens, Herb Rice (v)

DESSERTS

NEW YORK CHEESE CAKE 8

Wild Berry Coulis, Whipped Topping

DARK CHOCOLATE TORTE 8

Vanilla Ice Cream, Whipped Topping (gf)

CHOCOLATE MOUSSE 8

Chocolate Shavings, Whipped Topping

BLUEBERRY COBBLER 8

Vanilla Ice Cream, Whipped Topping

CINNAMON BREAD PUDDING 8

Caramel-Bourbon Sauce, Whipped Topping

CHOICE ICE CREAM 4

Vanilla, Chocolate, Huckleberry, Sugar-Free Vanilla

