

# 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](http://www.fountainheadhotels.com)

# GOLDEN BEAR RESTAURANT

## LUNCH



# SUMMER SALADS

## GARDEN SALAD 7

*Farmers Lettuces, Choice of House Dressing, Tomatoes, Carrots & House Croutons*

## BLACKENED SALMON CAESAR 24

*Alaskan Wild Caught Salmon Rubbed with an Array of Creole & Cajun Seasonings, Crisp Romaine, House-Made Dressing, Shaved Parmesan, House Croutons*

## BERRY CHICKEN ARTISAN GREEN SALAD 21

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

## SUNFLOWER BRASSICAS BOWL 18

*Broccoli, Spinach, Brussels, Farmers Lettuces, Crisp Romaine, Strawberries, Blueberries, 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*

# À LA CARTE

## FRENCH FRIES 4

## SUMMER PASTA SALAD 4

## SWEET & TANGY COLE SLAW 4



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# LUNCH

*All lunch entrées come with choice of side:  
Sweet & Tangy Coleslaw, Summer Pasta Salad, or House Fries*

## FIRE GRILLED CHICKEN SANDWICH 17

*Artisan Roll, Parmesan Aioli, Hardwood-Smoked Bacon, Lettuce, Tomato, Red Onion, Local Micro Greens*

## PUB-HOUSE BEER BATTERED HALIBUT 24

*Deep-Fried Alaskan Halibut, Tartar Sauce, Lemon Wedge*

## ALASKAN COD TACOS 18

*Soft Corn Tortillas, Pan-Seared Wild Caught Cod with Hints of Cumin & Lime, Sweet & Tangy Slaw, Creamy Avocado Sauce, Lemon Wedge*

## SMOKED SALMON BLT 18

*Toasted Whole Grain Bread, Thick-Sliced Bacon, Lettuce, Tomato, Parmesan Aioli*

## CRAB-ARTICHOKE MELT 18

*Pacific & Chilean Rock Crab, Artisan Roll, Artichokes, Parmesan & Seasonings*

## WILD CAUGHT ALASKAN SALMON 18

*Fire-Grilled Hand-Cut 4 oz. Salmon Filet, Lettuce, Tomato, Parmesan Aioli, Artisan Roll, Lemon Wedge*

## BISTRO BEEF BURGER 18

*Artisan Roll, Thick-Sliced Bacon, Lettuce, Tomato, House-Made Burger Sauce*

## STEAK BAGUETTE FRENCH DIP 18

*Slow-Roasted Beef, Toasted Baguette, Parmesan Aioli, House-Made Au Jus*

## CHICKEN-BACON GUACAMOLE WRAP 16

*Whole Wheat Wrap, House Guac, Lettuce, Red Onion, Tomato*

## FRESH VEGETABLE HUMMUS WRAP 16

*Spinach, Broccoli, Brussels, Tomatoes, Roasted Peppers, Mushrooms*

## VEGGIE-GUACAMOLE BURGER 17

*'Beyond Meat' Burger, Artisan Roll, House Guac, Parmesan-Mayo, Roasted Peppers, Local Micro Greens, House Fries*

*+ add Cheddar 1*

## PASTA DU JOUR 18

*Ask your Server for today's creation.*