

## Small Plates & Soups

**Black Bean and Chicken Quesadilla**  
Spicy Black Beans with Cilantro, Grilled Chicken and Chihuahua Cheese in a Toasted Flour Tortilla...\$6.50

**Grille Specialty Soup**  
Chicken Chipotle ...\$3.50

**Spinach Dip**  
Spinach and Local Raclette Cheese Fondue served with Pita Crisps...\$6.00

**Potato Chips**  
Crisp Thick Cut Chips with Blue Cheese Sauce and Blue Cheese crumbles garnished with Fresh Parsley...\$5.00

**Five Spice BBQ Ribs**  
Crispy Pork Ribs dusted with Chinese Five Spice and served with Soy Ginger Honey Sauce...\$7.50

**Soup of the Day**  
Made daily with the freshest ingredients...\$3.50

**Wild Mushroom Crepes**  
Sautéed Wild Mushrooms rolled up in a Savory Crepe with Thyme Demi Glace...\$6.50

**Buffalo Chicken Wings**  
Eight Tender Wings dressed with Traditional Buffalo Style Hot Sauce, served with Blue Cheese Dressing and Celery Sticks...\$7.50

**Shrimp Skewers**  
Two Grilled Shrimp Skewers with Sweet Chili Sauce...\$7.50

## Lighter Fare

**Grilled Chicken Caesar Salad**  
Crisp Romaine Lettuce tossed in our Classic Caesar Dressing topped with Grilled Chicken Breast, Parmesan Cheese, and French Bread Croutons served with a Roll and Butter...\$8.50

**New York Style Reuben Sandwich**  
Thinly Sliced Corned Beef piled high with Sauerkraut, Russian Dressing and Melted Swiss Cheese on Grilled Marbled Rye, served with French Fries or Fruit Compote...\$8.95  
Add a House Salad ~ 3

**Baby Spinach, Chicken and Feta Salad**  
Fresh Baby Spinach tossed with Grilled Chicken, Feta Cheese, and Applewood Smoked Bacon Bits and your choice of Dressing...\$8.00

**"The Bear" Burger**  
A ½ lb. Ground Sirloin with Crisp Lettuce, Ripe Tomato, and Red Onion on a Toasted Sourdough Bun and your choice of Cheddar, American, or Swiss Cheese...\$8.95

Add Bacon, Mushrooms or Onions .50  
Served with French Fries or Fruit Compote  
Add a House Salad...\$3.00

## Features

Served with a House Salad and Seasonal Fresh Vegetables

**Grilled Alaskan Salmon Niçoise Style**  
Crisp Green Beans, Roasted Tomatoes, Niçoise Olives, Grilled Artichokes and Red Skin Potatoes...\$17.50

**Slow Roasted Pork Shank**  
Creamy Whipped Potatoes and Thyme Demi Glace...\$17.95

**Grilled Breast of Chicken**  
Linguine with Oven Roasted Tomatoes, Garlic and Olive Oil...\$16.50

**Grilled Sirloin of Beef**  
Topped with a Blue Cheese Butter Crust and your choice of Potatoes...\$18.00

**Perch**  
Lightly Breaded Perch Filets with Homemade Tartar Sauce...\$16.50

**Grilled Bone in Rib Eye Steak**  
Grilled to your liking with your choice of Potatoes and Chef Bill's Special Sauce...\$24.50

**St. Louis Style BBQ Ribs**  
A Full Slab with Homemade Sweet and Spicy BBQ Sauce with your choice of Potatoes...\$18.25 or ½ Slab ...\$15.00

**Grilled Tuna Steak**  
Wasabi Mashed Potatoes, Spicy Coleslaw, Ginger Soy Reduction...\$18.25

**Herb Roasted Chicken Breast**  
Garlic Mashed Potatoes and Pesto Cream Sauce...\$16.95

**Shrimp and Ribs**  
Grilled Shrimp Skewer paired with a ½ Slab of our St. Louis BBQ Ribs, served with your choice of Potato...\$18.25

## Pasta

Served with a House Salad

**Linguine**  
Sautéed Shrimp and Roasted Red Peppers in White Wine Garlic Sauce...\$16.50

**Gemelli**  
Grilled Chicken Breast, Sun Dried Tomato, Mozzarella and Basil...\$15.50