

# *The Bear Creek Café*

*Dinner Celebrating the New Year*

*Saturday, December 29, 2018*

*Prix Fixe Four Course Menu*

## **FIRST COURSE**

*Shrimp Cocktail or Cheese Plate*

## **SECOND COURSE**

*Selection of one of the following salads*

*Crisp iceberg lettuce wedge topped with homemade bleu cheese dressing, heirloom tomatoes, red onion, & bacon*

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*Traditional salad of field greens, diced green peppers, cheddar jack cheese, grape tomatoes, & red onion, with side of the Café's own original dressing*

## **THIRD COURSE**

*Selection of one of the following entrées*

*All entrées come with a twice-baked potato and grilled asparagus topped with hollandaise*

*Twin-Stuffed Lobster Tails - two 7oz lobster tails stuffed with lump crab stuffing - \$49*

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*Prime Rib - 18oz seasoned Black Angus prime rib with rosemary au jus - \$49*  
*Surf & Turf with a 12oz Prime Rib and a 7oz stuffed lobster tail - \$59*

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*Free-Range Chicken Saltimbocca - boneless, skinless chicken breast sautéed in a sherry and fresh rosemary sauce, topped with parma ham & fresh mozzarella cheese, surrounded by sautéed spinach - \$44*

## **FOURTH COURSE**

*Selection of one of the following desserts*

*Homemade Coconut Crème Cake*

*Homemade Chocolate Mousse Parfait*

*Homemade Amaretto Crème Brûlée*

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**Call The Bear Creek Café at (570) 472-2299 for reservations**

*\* Vegetarian option available upon request*

*\*Corkage fee \$10*