

The Bear Creek Café

Dinner Celebrating Fathers, Saturday, June 16th, 2018

Prix Fixe Menu, \$38 per person, tax & gratuity not included

SALAD

Selection of one of the following salads

Bleu Cheese Wedge

Iceberg lettuce wedge topped with homemade bleu cheese dressing, heirloom tomatoes, bacon, and red onion

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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

ENTRÉE

Selection of one of the following entrées

All entrees served with a loaded baked potato and grilled Romano corn-on-the-cobb

Bone-in Rib Eye Steak - a grilled mini-tomahawk bone-in 20 oz rib eye steak topped with garlic butter

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Asian BBQ Roast Duck - chargrilled half duck cooked crisp and covered in Asian BBQ sauce

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Cedar Plank Sock-eye Salmon

fresh Sock-eye Salmon cooked on a wine-infused cedar plank on the open fire, and topped with lemon caper butter

HOMEMADE DESSERTS

Selection of one of the following desserts

Strawberry Rhubarb Pie

Old Fashioned Banana Split

Strawberry Shortcake Parfait

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

** Vegetarian option available upon request*

**Corkage fee \$10*