

The Bear Creek Café

Dinner Celebrating Fathers, Saturday, June 17th, 2017

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

\$

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

Prime Porterhouse Steak – fire-grilled 18oz Porterhouse Prime Steak topped with garlic & bleu cheese butter, served with brown sugar butter-baked sweet potato & romano-grilled corn

\$

Free-range Blackened Chicken Alfredo – Cajun-blackened free-range chicken breast over thick pasta in a romano cheese alfredo sauce, topped with roast tomatoes

\$

Seafood Casserole – lobster, shrimp, scallops and crabmeat baked in a garlic butter & white wine sauce, served with duck fat poached fingerling potatoes & romano-grilled corn

HOMEMADE DESSERTS

Selection of one of the following desserts

Strawberry Rhubarb Pie

Banana Split

Chocolate Raspberry Cake

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

** Vegetarian option available upon request*

**Corkage fee \$10*