

The Bear Creek Café

Dinner Celebrating New Year's Eve

Saturday, December 30, 2017

Prix Fixe Four Course Menu

FIRST COURSE

Shrimp Cocktail

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 fresh green beans sautéed with roasted red peppers

Twin-Stuffed Lobster Tails

two 7oz lobster tails stuffed with lump crab stuffing - \$48

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Prime Rib - 18oz seasoned Black Angus prime rib with rosemary au jus - \$48
make it Surf & Turf with a 10oz Prime Rib and a 7oz stuffed lobster tail - \$58

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Chicken Cordon Bleu

fresh free-range chicken breast, stuffed with black oak ham and imported swiss cheese, topped with a lite cream sauce - \$43

FOURTH COURSE

Selection of one of the following desserts

Homemade New York Cheesecake

Homemade Chocolate Mousse Parfait

Homemade Coffee-Caramel Crème Brûlée

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

** Vegetarian option available upon request*

**Corkage fee \$10*