

The Bear Creek Café

New Year's Eve, Saturday, December 31, 2016

Prix Fixe Five Course Menu

First Course

Jumbo Shrimp Cocktail

Second Course

Lobster Bisque

Third Course

Selection of one of the following salads

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

\$

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

Fourth Course

Selection of one of the following entrées

All entrées come with a twice-baked potato

Prime Rib - 16oz Black Angus prime rib with rosemary au jus,
served with asparagus with hollandaise sauce - ~~\$50~~

make it Surf & Turf with a 8oz Prime Rib and lobster tail - ~~\$60~~

\$

Butter-poached Lobster Tail - 10oz lobster tail served with asparagus with hollandaise sauce - ~~\$50~~

\$

Stuffed Chicken Breast- fresh chicken breast stuffed with spinach, sundried
tomatoes, & fresh mozzarella cheese, topped with garlic scampi sauce - ~~\$45~~

Fifth Course

Selection of one of the following desserts

Homemade Rum Raisin Parfait

Homemade Chocolate Hazelnut Crème Brulee

Homemade Tiramisu

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

* Vegetarian option available upon request

*Corkage fee \$10