

Starters

Artichoke-Spinach Spread

Baked to golden brown. Served with grilled bread. \$9.5

Bruschetta

Grilled French baguette served with balsamic tomatoes, Calamata olives & roasted garlic. \$8.5

Chicken Strips

Regular served with BBQ sauce or Buffalo style served with bleu cheese. \$8

Crab Cakes

A blend of snow and lump crab, herbs and bread crumbs. Crisp fried and topped with chipotle dressing. \$12.5

NEW Smoked Chicken Quesadilla

Grilled tortilla wedges filled with smoked chicken, gouda & caramelized onions. \$9

Shrimp Cocktail

Jumbo Shrimp, steamed & chilled. Served with zesty horseradish cocktail sauce. \$10.5

Tequila Lime Shrimp

Marinated shrimp grilled over an open flame. \$10.5

Walleye Fingers

Walleye strips hand breaded in our pecan crust, served with a jalapeno raspberry dipping sauce. \$11.5

NEW Chili Cheese Fries

Fries smothered in our Prime Rib chili and topped with shredded cheese & sour cream. Sub waffle fries (\$2). \$8

Chicken Wings

Choose from Plain with Hot-N-Honey sauce, Buffalo style with Bleu cheese or Jamaican Jerk with raspberry sauce. \$9

Mozzarella Sticks

Lightly breaded, served with marinara. \$8

Onion Rings

Beer battered rings served with Chipotle mayo. \$8

Happy Platter

A combination of onion rings, mozzarella sticks & chicken wings (No substitutions please) \$14

Soups

Chicken & Wild Rice Soup

\$6 Bowl \$4.75 Cup

Soup Du Jour

\$5.50 Bowl \$4.25 Cup

Prime Rib Chili

\$6 Bowl \$4.75 Cup

Salads

Caesar Salad

Crisp Romaine, Parmesan and croutons with creamy dressing. \$7

NEW

Spinach Salad

Fresh spinach with mushrooms, carrots, tomato & cucumber with house made creamy bacon dressing. \$7

Orange Almond Oriental Salad

Mixed greens, Mandarin oranges, toasted almonds, wonton strips & raspberry vinaigrette. \$7.5

NEW

Southwest Smoked Chicken Salad

House smoked chicken breast with peppers, onion, tomatoes, crispy tortilla strips and our house made chipotle dressing over mixed greens. \$8

Black Bear House Salad

Mixed greens, carrots, cauliflower, parmesan cheese & bacon pieces tossed with our secret dressing. \$7.5

Adds:

Chicken (\$2), Shrimp (\$4) or Salmon (\$4)

Dressings:

Ranch, French, Thousand Island, Blue Cheese, Italian, House, Caesar, Raspberry Vinaigrette, Fat Free Ranch & Fat Free French

Soup * Salad * Sandwich

Choose any two: *Sandwich - 1/2 Reuben, 1/2 Club, 1/2 Turkey Melt, Grilled Cheese.
*Salad - Caesar Salad, House Salad, Tossed Salad. *Soup - Chicken & Wild Rice, Soup Du Jour, Chili. \$9

Dinners

Choose 2 to accompany your entrée:

Baked Potato (Loaded \$1.50), White Au Gratin Potatoes, Red Skinned Mashed Potatoes, French Fries, Wild Rice Blend, Chicken & Wild Rice Soup, Soup Du Jour, Small Tossed Salad, Caesar Salad (\$1.75), House Salad (\$3.5)

Broiled Lobster

\$37.5

Shrimp

6 Jumbo Shrimp. Choose from beer battered, broiled, grilled or scampi style. \$22

Walleye

A Minnesota favorite. Served broiled with almonds. \$21

^{NEW} Pork Medallions

Boneless petit chops, pan seared with fresh rosemary & Robert sauce. \$19

BBQ Ribs

Mesquite smoked pork ribs smothered in a bold BBQ sauce. Full rack \$23, 1/2 rack \$18

Fisherman's Platter

A trio of broiled scallops, grilled shrimp and pan fried walleye. \$26

Minnesota Surf-N-Turf

A 4-6oz. walleye prepared your way paired with an 8oz slice of our Prime Rib. \$26

Prime Rib

100% US Choice Prime Rib seasoned and slow roasted. 10oz. \$22, 18oz. \$25

Add one of the following to any dinner entrée:

3 Shrimp, 3 Broiled Scallops, 6oz Walleye, 6oz. New York \$8

Steaks

All steaks are US Choice beef, hand cut & char broiled to order

8oz. Filet Mignon

\$26

12 oz. New York

\$24

12oz. Ribeye

\$23

10 oz. Peppered Sirloin

\$19

Toppings

Garlic Mushrooms, Port Wine Reduction, Béarnaise Sauce, Sautéed Onions or Bleu Cheese Butter \$1.5 Each

Pasta and More...

Includes a tossed salad

Crab Stuffed Jumbo Shrimp

5 jumbo shrimp stuffed with a blend of snow & lump crab, herbs & bread crumbs.
Served with our wild rice blend. \$23

NEW

Planked Salmon

Minnesota hardwood planked Atlantic salmon with a honey lemon glaze. Served with our wild rice blend. \$20

Halibut

8oz. Fillet encrusted with almonds, sautéed and served with Amaretto infused butter.
Served with our wild rice blend. \$20

NEW

Cod Parmesan

Cod loins crusted with parmesan cheese & seasoned bread crumbs, roasted & served over mashed potatoes & fresh seared spinach. \$18

Shrimp & Scallops Sauté

Jumbo shrimp & Sea Scallops sautéed with mushrooms, onions, white wine & cream, tossed with Linguini. \$21

Pasta Jambalaya

Shrimp, Andouille sausage, ham, peppers, onions, garlic & tomatoes tossed with penne pasta. \$17

NEW

Chicken Piccata

A sautéed chicken breast with a lemon caper beurré blanc. Served over penne pasta. \$18

Linguini

Top it with Alfredo or Marinara Sauce. Add chicken (\$3), vegetables (\$3), or shrimp (\$5). \$13

Cabin Favorites

Served with mashed potatoes & fresh steamed veggies. No substitutions please.

Pan Fried Walleye

\$11

Meatloaf

\$11

Beef Liver & Onions

\$11

BBQ Rib Plate

\$11

Burgers & Sandwiches

Served with kettle chips & a pickle spear

Substitute one of the following: Fries (\$1.5), Waffle Fries (\$2) or Onion Rings (\$2)

Black Bear Burger

1/3 lb fresh US choice beef, char broiled and served on a sourdough bun with lettuce, tomato & onion. Sub a grilled chicken breast or a veggie burger. \$8

Add Cheese

American, Cheddar, Pepperjack, Swiss or Bleu Cheese \$.75 Each

Extras

Bacon, Mushrooms, Pineapple, Canadian Bacon, BBQ Sauce, Chipotle Mayo or Sautéed Onions \$.75 Each

Prime Rib French Dip

Thinly sliced, house roasted Prime Rib on a toasted hoagie served with Au Jus. Add cheese (\$.75). \$10

Prime Rib Philly

House roasted Prime Rib chopped with green peppers, onions & Swiss cheese served on a toasted hoagie. \$11

NEW Cuban

Roasted pork, ham, Swiss cheese, pepperoncinis & a Dijon red wine vinaigrette on a baguette, pressed and grilled. \$9

Walleye Sandwich

Black Bear's favorite! Have it beer battered, pan fried or broiled. \$11

Steak Sandwich

A 6oz. U.S. Choice New York strip grilled and served on a hoagie. \$11

Patty Melt

A burger topped with cheddar, Swiss, sautéed onions & peppers served on grilled marble rye. \$9

Hobo Burger

A burger topped with chili and shredded cheese. \$10

NEW Smoked Chicken Wrap

House smoked chicken, mixed greens, tomatoes, cucumber, shredded cheese & chipotle dressing in a herb tortilla. \$9

NEW Club

House roasted turkey, ham, cheddar cheese, lettuce, tomato, bacon & chipotle mayo served on a ciabatta roll. \$9

Reuben

Choose from our house roasted corned beef or turkey grilled with sauerkraut, Swiss cheese & Thousand Island dressing on marble rye. \$9

NEW Chicken Caesar Melt

A grilled chicken breast with bacon, tomato, Swiss cheese & Caesar dressing on grilled ciabatta. \$9

Add on to any sandwich:

Tossed Salad (\$2), Caesar Salad (\$3), House Salad (\$4), Cup of Soup (\$3.75)

Daily Lunch Specials

Monday

Hot Beef Sandwich \$7.25

Tuesday

Roast Pork Dinner \$7.25

Wednesday

Baked Chicken Dinner \$7.25

Thursday

Chicken Fried Steak \$7.25

Friday

Battered Cod & Fries \$7.25

Soup Du Jour

Monday

French Onion

Tuesday

Split Pea

Wednesday

Beef Barley

Thursday

White Chicken Chili

Friday

New England Clam Chowder

Children's Menu

Hamburger & Fries

\$6

Grilled Cheese & Fries

\$6

Linguini with Sauce

\$6

Mini Corn Dogs & Fries

\$6

Cheeseburger & Fries

\$6.5

Grilled Chicken Breast & Fries

\$6.5

Macaroni & Cheese

\$6

Chicken Strips & Fries

\$6

Gluten Free Selections

Sandwiches made with a gluten free roll!

Chicken Wings

Oven roasted and served with Hot-N-Honey dipping sauce. \$8

Black Bear Burger

1/3 lb fresh US choice beef, char broiled and served with lettuce, tomato & onion. Sub a grilled chicken breast. \$9

Club

House roasted turkey, ham, cheddar cheese, lettuce, tomato, bacon & chipotle mayo. \$9

Hobo Burger

A burger topped with chili and shredded cheese. \$11

Portabella Sandwich

A grilled Portabella mushroom topped with a roasted onion relish. \$10

Prime Rib French Dip

Thinly sliced, house roasted Prime Rib piled high. Add cheese (\$.75). \$11

Halibut

8 oz. fillet broiled. \$20

Shrimp

6 Jumbo Shrimp. Choose from broiled, grilled or scampi style. \$22

Pork Medallions

Boneless petit chops, pan seared. \$19

Fisherman's Platter

A trio of broiled scallops, grilled shrimp and broiled walleye. \$26

And much, much more...

