



GROUP DINNER MENU

Plated dinners include your entrée choices, salad choice, fresh seasonal vegetables, house bread & dessert choice.

ENTRÉES

Choose three entrées for your group.

Prime Rib Au Jus

10 oz. of U.S. choice beef prime rib, seasoned & slow cooked. Served with a baked potato.

BBQ Ribs

A half rack of smoked pork ribs smothered in our BBQ sauce. Served with a baked potato.

Pan Fried Walleye

8 to 10 oz. walleye fillet pan fried with a lightly seasoned breading. Served with our wild rice blend.

Vegetable Primavera

Fresh vegetables tossed with linguini and Alfredo sauce.

New York Strip

12 oz. U.S. choice strip loin steak char-broiled. Served with baked potato.

Salmon

8 oz. fillet of salmon, grilled and brushed with butter & lemon. Served with our wild rice blend.

Broiled Shrimp

Five jumbo shrimp broiled in butter. Served with our wild rice blend.

Chicken Piccata

A sautéed chicken breast with a lemon caper beurre blanc. Served with our wild rice blend.

SALADS

Choose one for your group.

Garden Salad

Caesar Salad

Black Bear House Salad

DESSERTS

Choose one for your group.

Strawberry Cheesecake

Chocolate Chip Cheesecake

Lemon Poppy Seed Cake

Carrot Cake

\$24.95 per person. Price is subject to tax and an 18% service charge.

Prices are subject to change.