

SHARE

Pretzel Bites

Soft bite-sized pretzels served with an aged cheddar and local ale dipping sauce | 8

Sweet Potato Poutine

Sweet potato waffle fries with house made pimento cheese and smoked corn gravy | 10

Skillet Ahi Tuna

Cast iron blackened ahi tuna with lemon ash aioli, sweet potato nest and fresh avocado | 12

Mozzarella Sticks

Herb fried and served with roasted tomato marinara | 8

Fried Green Tomatoes

Crispy green tomatoes served with local hot jam, cream cheese, and spicy mustard | 10

Carolina Charcuterie

North Carolina cured meats, assorted cheeses, served with toasted baguette, olives, and spicy mustard | 16.50

SANDWICHES

Served with one side

Cheese Selection: American, Blue Cheese, Cheddar, Provolone, or Smoked Gouda

Chicken Parmesan

Panko and parmesan breaded chicken breast served on toasted ciabatta with garlic roasted tomato marinara and melted mozzarella | 12

Bear Lake Burger*

8 oz Black Angus ground sirloin with lettuce, tomato & choice of cheese on a butter-grilled brioche. Topped with golden beer-battered onion ring and Bear Lake Gold Sauce | 14

Grilled Chicken Caesar Wrap

Flame grilled chicken breast, tomato, crispy romaine, parmesan cheese, and creamy caesar dressing | 12

Salmon Club Wrap

Lemon grilled salmon with Applewood smoked bacon, lettuce, tomato, avocado, and lemon ash aioli | 13

Beyond Burger

Veggie beet burger with lettuce, tomato, choice of cheese, and spicy aioli on a grilled brioche bun | 14

Prime Rib Dip

Shaved Black Angus beef with sautéed onions, sweet peppers, mushrooms, and melted provolone on a grilled hoagie with au jus for dipping | 15

Buffalo Chicken Sandwich

Crispy panko breaded chicken breast tossed in buffalo sauce with melted blue cheese, lettuce, and tomato on toasted ciabatta | 14

Turkey Bacon Provolone

Thin sliced turkey, Applewood smoked bacon, provolone cheese, crispy fried onions, lettuce, tomato, and cranberry sauce on butter toasted ciabatta | 14

EST 2016



BEAR LAKE

TAPROOM

SALADS

Add Chicken or Shrimp | 5

Lake Club Salad

Mixed greens, tomatoes, cucumbers, red onion, candied pecans & sun-dried cherries | 12
Choice of Bear Lake Buttermilk Ranch, Honey Pecan Vinaigrette, Honey Mustard, or Herb Blue Cheese Dressing.

Greek Salad

Fresh mixed greens, tomatoes, red onions, Kalamata olives, cucumber, pepperoncinis and pecans, tossed in a feta and herb dressing | 14

Caesar

Crispy Romaine tossed in a creamy Caesar dressing. With grated parmesan and cracked pepper croutons | 12

Blueberry Apple Pecan

Tofu, fresh blueberries, Granny Smith apples, candied pecans and feta cheese on a bed of mixed greens with honey pecan vinaigrette | 16

PASTA

Greek Pasta

Lemon grilled chicken or shrimp with sun-dried tomatoes, olives, fresh baby spinach, red onion, and feta, tossed with penne pasta in a creamy parmesan garlic sauce | 22

Short Rib Ravioli

Slow braised beef short rib, sautéed Brussels sprouts, and mushrooms tossed in a smoked bourbon cream sauce | 18

Broccoli Fettuccini Alfredo

Sautéed broccoli, sweet peppers, and tomatoes tossed with fettuccine in a cheddar alfredo sauce | 16

Shrimp and Grits

Garlic sautéed shrimp tossed in a creole brandy sauce over creamy stone ground grits with Applewood smoked bacon, tomato, and bell pepper | 22

Chicken Parmesan

Panko & parmesan breaded chicken breast over fettuccine tossed in roasted garlic marinara with mozzarella | 18

TACOS

Each dish comes with two warm flour tortilla tacos and choice of one side

Corn tortillas available upon request.

Slow Roasted Short Rib

With smoked gouda cheese, baby bella mushrooms, caramelized onions, and horseradish cream | 14

Crispy Fried Shrimp

With hot honey drizzle, mango & spicy slaw | 14

Blackened Ahi*

Cast iron seared blackened ahi tuna with sweet potato crisp | 14

PIZZA

Cheese

Artisan cracker crust with garlic roasted tomato marinara, blended herbs, and shredded mozzarella. 10

Additional Toppings

Grilled Chicken. 5
Pepperoni, Ham, or Bacon. 2
Avocado, Kalamata Olives, Bell Pepper, Baby Spinach, Onion, Tomato, or Mushrooms. 1

ENTREES

Served with two sides

Scallops

Lemon pan seared jumbo sea scallops with blueberry bacon jam. 24

Pork Chop

Herb breaded Heritage Farms pork chop topped with sweet corn gravy. 18

8oz Filet Beef Tenderloin*

Flame grilled, served with au jus. 28

Ribeye*

10oz pepper grilled ribeye. 24

Coconut Shrimp

Coconut breaded shrimp served with mango habanero dipping sauce. 18

Atlantic Salmon*

Sesame grilled, with red curry cream. 20

SIDES, 3

Small Lake Club Salad
Aged Cheddar Mac and Cheese
Sautéed Squash and Zucchini
Smoked Gouda Mashed Potatoes
Sweet Potato Fries
House Chips
Steak fries
Spicy Cole Slaw
Buttermilk Ranch Pasta Salad
Maple Mustard Braised Carrot
Beer Battered Onion Rings

KIDS' MENU, 8

Served with drink and one side

Chicken Tenders
Burger with American cheese
Fettuccini with Marinara or Butter Sauce
Cheese Quesadilla

DESSERTS, 8

Chocolate Espresso Cake Sundae
with salted caramel ice cream,
hot fudge drizzle and whipped cream

Banana Pudding & PB Cookies
Served with moonshine whipped cream
(non-alcoholic available upon request)

House Baked Apple Pie
with vanilla bean ice cream

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

BEER

ON TAP

Craft, 6 | Domestic, 5

Miller Lite

Pilsner | 4.2%

Blue Moon

Belgium White | 5.4%

Spaceman

Innovation Brewing, Sylva NC
IPA | 5.4%

Bear Lake Brown

Innovation Brewing, Sylva NC
Amber | 5.2%

Mama's Little Yella Pils

Oskar Blues, Brevard NC
Pilsner | 4.7%

AVL IPA

Highlands Brewing Asheville NC
American IPA | 6.5%

Trailmate

Lazy Hiker Brewing Co, Franklin NC
Golden Ale | 4.6%

Cherry Tart

Bull City Ciderworks, Durham NC
Tart Cider

Flight

Sample any four beers from our tap menu | 6

BOTTLED

Miller lite | 3

Coors Light | 3

Molson Canadian | 3

Corona | 4

Heineken | 4

Yuengling | 4

Allagash White | 4

Leinenkugel Grapefruit Shandy | 5

Ballast Point Sculpin | 5

Not Your Father's Root Beer | 5

Highlands Mocha Stout | 5

WHITE WINE

Sparkling

Borgo Prosecco 187ml Italy | g10
Bailly Reserve Brut | b32

Pinot Grigio

Line 39 California | g8 b26
Entwine California | b32

Chardonnay

Line 39 California | g8 b26
Heavyweight California | b38
Mer Soliel Silver California | g14 b 52

Sauvignon Blanc

Line 39 California | g8 b26
Cloudy Bay New Zealand | g12 b47
Nautilus New Zealand | b40

Whites to Discover

Shelton Yadkin Riesling NC | b30
Cane and Fable Chard California | b38

RED WINE

Pinot Noir

Stonewood California | g8 b26
Elouan Oregon | g12 b50
Belle Glos California | g20 b80

Merlot

Stonewood California | g8 b26
Hayes Ranch California | g9 b29
Tomassi Tuscany | b40

Cabernet

Stonewood California | g8 b26
Barter and Trade Washington | g12 b45
Heavyweight California | b38

Zinfandel

HULLABALOO California | g12 b45

Reds to Discover

Shelton Blush NC | g9 b32
Decero Malbec Argentina | g8 b32
Writers Block Malbec California | g10 b 36
Chehalem Ridgecrest Pinot Noir Oregon | b80

THE NEXT BIG THING IN WINE

Tap wine—wine poured from the cask—is always served fresh and allows us to eliminate excess packaging.

WHITES

North X NorthWest Chardonnay, Columbia Valley Washington | 12
Monvin Pinot Grigio, Veneto Italy | 7

REDS

Line 39 Pinot Noir, California | 7
Liberty School Cabernet, California | 12

COCKTAILS

Tuckasegee Tea | 9

Sweet Tea Vodka, lemonade, lemon wheel

Black Bear-y Mojito | 11

Rum, fresh blackberries, sugar cube, splash soda, mint

Mountain Mule | 11

Whiskey, lime juice, Mint leaves, Ginger beer

Sunrise Mimosa | 8

Champagne, Orange juice, grenadine

Stress Reliever | 12

Gin, sweet vermouth, lemon, grapefruit, thyme, Orange Bitters

Southern Gentleman | 11

Bourbon, ice tea, Mint, Cointreau, Lemon

Bee's Knees | 10

Hendricks Gin, sweet honey, lime

Waterside Punch | 10

Rum, Pineapple and Orange Juice, Bitters, Orange Slice

Bear Lake Signature Cocktail | 9

Fresh Squeezed Margarita