

Wines by the Glass

House Wines

Salmon Creek Vineyards, California
Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel
6.00

Premium Selections

Kendall Jackson Vintners
Reserve Chardonnay
8.50

Smoking Loon Merlot
7.50

Cavit Pinot Grigio
6.50

Louis Martini Cabernet
8.00

Wines by the Bottle

White Wines

Louis Jadot Bourgogne Chardonnay, France
29.00

Kendall Jackson Vintners Reserve Chardonnay
35.00

Sonoma-Cutrer "Russian River Ranches"
Chardonnay, Sonoma, California
41.00

White Haven Sauvignon Blanc, New Zealand
32.00

Santa Margherita Pinot Grigio, Italy
46.00

Martin Codax Albariño, Spain
(Pinot Grigio Style)
25.00

Pacific Rim Dry Riesling, Washington, Germany
18.00

J. Lohr, Riesling, Monterey Bay California
24.00

Sparkling Wines

Korbel Brut
32.00

Veuve Clicquot "Yellow Label"
85.00

Dom Perignon
195.00

Red Wines

Red Rock Merlot, Monterey County, California
22.00

Sterling Vineyards Merlot, California
48.00

Ghost Pines Merlot, Napa and Sonoma County
41.00

St. Francis "Old Vines" Zinfandel, Sonoma County,
California
36.00

Ruffino Chianti Classico, Tuscany, Italy
26.00

St. Hallett Shiraz, South Australia
42.00

Clos Du Bois Pinot Noir, North Coast, California
37.00

King Estate Pinot Noir, Oregon State
54.00

Mac Murray, Pinot Noir, Sonoma
28.00

Sebastiani Cabernet Sauvignon, Sonoma County,
California
36.00

Jekel Vine yards Cabernet Sauvignon
25.00

Franciscan Oakville Cabernet Sauvignon,
Napa Valley
49.00

Small Plates and Sharables

Shrimp Spring Rolls

Duo of Coconut Shrimp Spring Rolls on a bed of black and white sesame seeds. Sweet Chili Lime and Honey sauce.
\$6.95

Steamed Clams

One pound of Steamed Littlenecks. Lemon and drawn butter.
\$8.95

Little Jack Sliders*

Three Black Angus Sliders with American Cheese. Russian Dressing, Lettuce, Tomato and Onion.
\$7.95

Asian Lettuce Wraps

Fresh Ground Beef seasoned with an Asian Hoisin sauce of soy, ginger, garlic, green onion and water chestnuts. Fresh Lettuce Leaves for Wrapping.
\$6.95

Caesar Salad

Crispy Romaine, tossed with Imported Locatelli Pecorino Romano Cheese, Homemade Garlic Croutons, Caesar Dressing. Parmesan Tuille.
\$6.95 Add Chicken \$9.95

Lobster Mac and Cheese

\$9.95

Chinese Pork Pot Stickers

Joyce Chen's Original Dipping Sauce. Traditional Pork or Chicken Lemongrass
\$6.95

Bacon Wrapped Scallops

Pommery Mustard Maple Glaze
\$9.95

Calamari Rings Fra Diavlo

Crispy Calamari breaded with Lemon Pepper Semolina Crust. Homemade Spicy Tomato Sauce.
\$7.95

Great Bear Wings

Crispy Brine Tenderized Wings. Choice of Plain, Barbeque, or Chef Robert's Famous Buffalo. Bleu Cheese Dressing and Celery Sticks.
\$8.95

Fried Asian Oysters

Fried, Panko breaded Jumbo Oysters. Oriental Tartar Sauce.
\$8.95

Spinach and Crab Dip

Pita Croutons.
\$7.95

Appetizers

Soup Du Jour

\$3.95

Home Smoked Shrimp Quesadilla

Tomato Salsa and Sour Cream.
\$6.95

Colossal Shrimp Cocktail

Trio of Chilled Colossal Shrimp. Lemon and Zesty Brandied Cocktail Sauce.
\$9.95

Assiette of Home Smoked Seafood

Pastrami Salmon, Peppered Bluefish, Trout and Scallops. Horseradish Cream Sauce. Carrs Wheat Biscuits, Capers, Cornichons and Hard Boiled Egg
\$11.95

Garden Stack

Summer's Finest Tomato and Fresh Mozzarella Stack. Balsamic Glaze and Parmesan Tuille.
\$8.95

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

Entrées

All appropriate entrées served with vegetable of the day and a choice of baked potato, potato du jour or rice du jour and a Great Bear Salad with your choice of dressing.

Bleu Cheese - Roast Garlic Red Wine Vinaigrette - Oriental Sesame Vinaigrette - Buttermilk Ranch - Low Calorie Italian – Homemade Balsamic vinaigrette – Caesar – Thousand Island

Sautéed Sea Scallops

Roasted Corn and Tomato Cream Sauce. Fresh Basil.
\$20.95

Veal Medallions “Maryland”

With Crab Meat and Sherry Mushroom Cream Sauce.
\$22.95

Rigatoni Bolognese

Rigatoni tossed in a Traditional Bolognese Sauce. Ground Veal, Pork, Beef, slow cooked with Tomatoes, Vegetables, Cream and Fresh Herbs.
\$13.95

Radiatore “Grant”

Roasted Confit of Garlic, Grilled Marinated Chicken, Asparagus and Field Greens. Light Chicken Stock with Feta and Parmesan.
\$15.95

Jumbo Lump Crab Cakes

Buttered Spinach. Lemon Caper Dill Sauce
\$19.95

Tilapia Parmesan

Broiled with a parmesan lemon aioli and butter.
\$16.95

Filet Mignon*

Eight ounce Choice Filet Mignon Grilled to Perfection. Plain or Topped with Wild Mushroom Butter.
\$25.95

New York Strip*

Twelve ounce Choice Hand Cut Steak. Plain or Au Poivre.
\$18.95

Lobster Ravioli

Lobster Cream and Fresh Basil Sauce.
\$16.95

Five Spice Short Ribs

Coconut Braised Short Ribs with Lemongrass, Coconut, Ginger and Asian Spices.
\$19.95

Balsamic Salmon

Atlantic Salmon Filet crowned with Two Grilled Shrimp. Balsamic Glaze.
\$18.95

Chicken Normande'

Sautéed Cutlets. Apple, Mushroom, Reduced Cider Cream Sauce.
\$16.95

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