

Welcome to Bowman's Bear Creek Lodge



SOUPS AND SALADS

Smoked Salmon Chowder

bowl \$8.00

Rich and creamy with plenty of potatoes and Bear Creek's house-smoked Alaskan salmon.

Soup Du Jour

cup \$4.00/bowl \$6.00

Ask your server for today's special soup, always homemade and fresh.

Big Beautiful Salad

\$12.00

*Mixed greens, fresh and dried fruits, red cabbage, roasted
sunflower seeds, chickpeas and more!*

*Your choice of homemade chunky blue cheese dressing or garlic
vinaigrette*

Add grilled chicken to your salad \$16.00

Add spiced flank steak to your salad \$18.00

Add Tiger Prawns to your salad \$20.00

Small Dinner Salad

\$5.50

No separate checks please



STARTERS

Chips **\$6.00**

Fresh hot tortilla chips with homemade salsa

Brie **\$10.00**

*Baked Brie with basil pesto, roasted garlic, and fresh tomatoes
served with toasted crostini*

Portabello **\$10.00**

*Fresh portabello mushrooms battered and fried served
with blue cheese dressing and roma tomatoes*

Sweet Potato Fries **\$8.00**

*A basket of homemade sweet potato fries with maple-
chipotle aioli for dippin'*

Egg Rolls **\$8.00**

*Pork and vegetable egg rolls with Bowman's own Bear
Creek Pepper Jelly*

**We gladly accept Visa and Mastercard
with a 5% service charge**

Sample of Nightly Entrée Specials

Entrees:

Ribeye Steak 26.00

Ribeye Steak with smashed red potatoes and broccoli topped with sun-dried tomato butter, tomato relish and feta cheese.

Apricot Curry Glazed Pork Tenderloin 22.00

Lean and tender pork tenderloin with a sweet and tangy glaze. Served with jeweled quinoa and asparagus.

Fresh Seafood 22.00

Nut-crusted fresh Alaskan Rockfish served with Asian slaw and creamy coconut rice.

Pasta of the Day 22.00

Chicken cordon bleu. Gemelli pasta tossed with chicken breast onion and shallots in a creamy blue cheese sauce. Topped with crisp bacon and parmigiano cheese.

Vegetarian Entree 20.00

Mushroom risotto primavera. Classic risotto topped with a mixture of grilled and fresh vegetables.

Soup 6.00

Creamy Tomato and Basil

Appetizer Specials 12.50

Local fiddlehead ferns, lightly sauteed with onions and garlic, served with crostini.

Fresh Alaskan Sidesripe Shrimp served with cocktail sauce and fresh lemon.