

# WELCOME TO GLACIER BEAR LODGE



## Dinning Room Hours

*Breakfast served  
Saturday & Sunday  
9am—2pm*

*Lunch served daily  
11am to 2pm*

*Dinner served daily  
6pm to 10pm*

# Beverages

<b>Coffee, Hot Tea &amp; Cocoa</b>	1.00
<b>Milk (2%)</b>	2.75
<b>Juice</b> —Tomato, orange, apple, pineapple, grapefruit & cranberry	2.50
<b>Pink Lemonade, Iced Tea</b>	1.50
<b>Soda</b>	
(Tap) Coca Cola, Diet Coke, Sprite	1.50
(Can) Pepsi, Diet Pepsi, Mountain Dew	1.50
<b>Homemade Shakes</b>	6.00
Vanilla, Chocolate & Strawberry	

## Beer

### Draft

Select Alaskan Brews  
Pint 4.00—Pitcher 12.00

### Domestic Bottles

Bud Light Platinum, Coors Light,  
MGD, & Miller Light  
3.50

### Imports and Micro Brews

Alaskan White, Amber, IPA, Sierra Nevada  
Pale Ale, Moose Drool Brown Ale, Coopers  
Australian Pale Ale, New Castle Brown Ale,  
Hoegaarden Belgian White, Shock Top Belgian  
White, Blue Moon, Corona, & Heineken  
4.00

### Cans

Budweiser, Bud Light, Coors, Rainer  
3.00

Guinness Pub Draft  
5.00

Bud Chelada

16 ounces of the "King of Beers"  
Infused with Clamato Juice, salt & lime  
4.50

### Non Alcoholic

Kaliber  
3.50

# Appetizers

### Seafood Platter

A mountain of deep fried Oysters,  
Halibut, Shrimp, Scallops, Clam Strips, French Fries  
and Onion Rings—Feeds Four!  
49.95

### Calamari Fingers

Served with Chipotle Mayonnaise  
12.25

### Beef Finger Steaks

13.95

### Beef or Chicken Nachos

13.95

### Potato Skins

Topped with cheddar cheese,  
crumbled bacon & diced tomatoes.  
Served with sour cream.  
10.95

### Buffalo, Teriyaki or BBQ Wings

11.95

### Pork Egg Rolls

Served with Sweet & Sour Sauce  
11.25

### Mozzarella Sticks

Served with Marinara Sauce  
8.95

### Cheese Curds

8.95

### Clam Strips

Served with Cocktail Sauce  
10.95



# GOOD MORNING!

## BREAKFAST

*Served 9am-2pm Saturday & Sunday*

### TRADITIONAL BREAKFAST

Your choice of ham, bacon, sausage links or patties, with 2 eggs any style, hash browns and toast	10.95
Two eggs, hash browns and toast	7.95
Biscuits & Gravy with hash browns	8.95

### BREAKFAST FAVORITES

*The following items are accompanied with hash browns and your choice of toast.*

Reindeer Sausage and Eggs	13.95
Chicken Fried Steak and Eggs	13.95
Corned Beef Hash and Eggs	10.95
Steak and Eggs	16.95

### CHEF'S SPECIAL

<b>Glacier Bear Ultimate Skillet</b> - Home fried potatoes, bacon, ham, sausage, green peppers, onion, mushrooms & cheddar cheese topped with 2 eggs any style & country gravy. Served with your choice of toast.	12.95
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### FROM THE GRIDDLE

2 Pancakes, 2 eggs, choice of meat	9.50
2 Pieces of French Toast, 2 eggs, choice of meat	9.75
Short Stack Pancakes	5.75
Full Stack Pancakes	6.50
Short Stack French Toast	6.00
Full Stack French Toast	6.75

### THREE EGG OMELETS

*The following items are accompanied with hash browns and your choice of toast.*

<b>Glacier Bear Ultimate</b> - Bacon, ham, sausage, green peppers, onions, mushrooms & cheddar cheese	12.95
<b>Denver</b> - Green peppers, onions, ham & cheddar cheese	10.95
<b>Meat</b> - Ham, bacon or sausage with cheddar cheese	10.95
<b>Veggie</b> - Sautéed fresh vegetables & cheddar cheese	9.95
<b>Three Cheeses</b>	8.95

\*All extra sides will have a additional charge of .75\*

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



# LUNCH

11 a m - 2 p m Daily

## Hamburgers

*We proudly serve 1/3 lb ground chuck burgers broiled to perfection!  
All burgers come with lettuce, tomato, onion, pickle and mayo.  
Served with your choice of regular fries, seasoned curly fries,  
onion rings, potato salad,*

<b>Hamburger</b>	9.25
<b>Cheeseburger</b>	9.75
<b>Bacon Cheese Burger</b>	10.50
<b>Mushroom Swiss Burger</b>	10.50
<b>Double Grilled Cheese Hamburger</b>	12.95
<i>Large 8oz. Patty between two grilled cheese sandwiches, one with American cheese &amp; pickle the other with Swiss cheese &amp; onions</i>	
<b>Glacier Bear Burger</b>	12.25
<i>Large 8oz. Patty topped with sautéed onions &amp; Swiss cheese, served on a hoagie roll with Au Jus</i>	

## Sandwiches

*With choice of fries, seasoned curly fries, onion rings, potato salad, coleslaw, soup or garden salad.*

<b>Halibut Sandwich - Beer Battered or Grilled</b>	11.95
<b>Club</b>	11.95
<b>French Dip</b>	10.95
<b>Grilled Ham &amp; Swiss</b>	8.95
<b>Bacon, Lettuce &amp; Tomato</b>	9.95
<b>Extreme Chicken Burger</b>	10.95
<i>Blackened chicken breast, bacon and swiss cheese</i>	
<b>Turkey Melt</b>	9.95
<b>Patty Melt</b>	9.95
<b>Reuben</b>	9.95
<b>Steak Sandwich</b>	13.95
<i>6oz Top Sirloin, broiled to perfection, served on a hoagie roll</i>	

## Baskets

*With choice of fries, seasoned curly fries, onion rings, potato salad, coleslaw, soup or garden salad.*

### Captain's Basket

*Deep Fried Halibut, Shrimp, Oysters & Clams all in one* 13.95

**Beer Battered Fish-n-chips** 11.95

**Prawn Basket** 11.95

**Clam Basket** 10.95

**Oyster Basket** 10.95

**Chicken Strip Basket** 9.95

## Wraps

*Served with your choice of regular fries, seasoned curly fries, onion rings, potato salad, coleslaw, soup or garden salad.*

### Steak

*6oz Top Sirloin, broiled to perfection, romaine lettuce, red onion & homemade bleu cheese dressing in a flour tortilla* 14.95

### Halibut

*Grilled halibut, romaine lettuce, tomato & chipotle mayo in a flour tortilla* 12.95

### Chicken

*Grilled or fried chicken breast, romaine lettuce, parmesan cheese & Caesar dressing in a flour tortilla* 11.95

## Salads

**Grilled Steak Salad** 16.95

*6oz Top Sirloin, grilled to perfection, on a bed of tossed greens, bleu cheese crumbles, Fresh tomatoes, cucumbers & red onion.  
Served with your choice of dressing.*

**Taco Salad – beef or chicken** 12.95

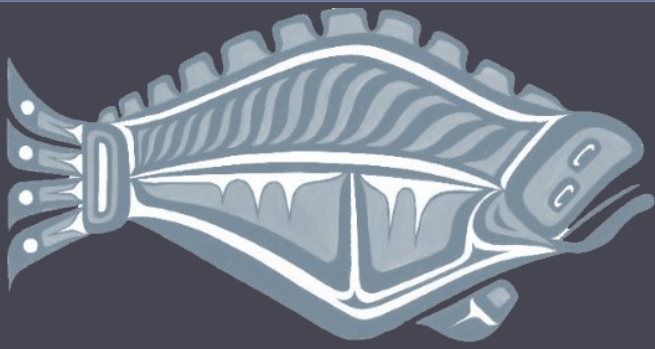
**Chef's Salad** 12.95

**Blackened Halibut Caesar** 15.95

**Chicken Caesar blackened or seared** 13.95

**Crispy Chicken Tender salad** 13.95

*Crispy chicken tenders, on a bed of tossed greens, cheddar cheese, bacon and tomato. Served with honey mustard poppy seed dressing.*



## DINNER SERVICE

6PM-10PM DAILY

### SEAFOOD

*The following items are accompanied with soup or salad, choice of starch, fresh vegetable and dinner roll.*

<b>Prawns</b>	21.95
<i>Deep Fried to a golden brown, served with cocktail sauce or sautéed in a garlic white wine sauce</i>	
<b>Scallops</b>	24.95
<i>Deep Fried to a golden brown, served with tartar sauce or sautéed in a garlic white wine sauce</i>	
<b>Oysters</b> - Pan Seared or Deep Fried to a golden brown, served with cocktail sauce	20.95
<b>Captain's Platter</b>	25.95
<i>A generous portion of halibut, shrimp, scallops and oysters deep fried to a golden brown, served with cocktail and tartar sauce</i>	
<b>Alaskan Halibut</b> - Pan seared, blackened or beer battered	21.95
<b>Alaskan Salmon</b> - Blackened or pan seared	22.95

### BEEF

*The following items are accompanied with soup or salad, your choice of starch, fresh vegetable and dinner roll.*

<b>Top Sirloin</b> , broiled to perfection, with a medley of sautéed prawns and scallops	29.95
<b>New York Steak</b> - 12oz, broiled to perfection	28.95
<b>Rib Eye Steak</b> - 12oz, broiled to perfection	28.95
<b>Top Sirloin</b> - 8oz, broiled to perfection	22.95
<b>Chicken Fried Steak</b> – Old time favorite	18.95
<b>Glacier Bear Smothered Steak</b>	18.95
<i>A stick-to-your-ribs classic ground beef patty topped with sautéed onions, mushrooms, green peppers and gravy</i>	

## PORK

*The following items are accompanied with soup or salad, your choice of starch, fresh vegetable and dinner roll.*

**Pork Marsala** 20.95

*Pork Medallions sautéed with mushrooms and green onions in a creamy Marsala wine sauce*

**Spinach Stuffed Pork** 21.95

*Pork loin stuffed with spinach, onion and mozzarella cheese*

BBQ Ribs

Half Rack 21.95

Full Rack 29.95

## CHICKEN

*The following items are accompanied with soup or salad, choice of starch, fresh vegetable and dinner roll.*

**Chicken Parmesan** 20.95

*Breaded chicken breast topped with marinara sauce and parmesan cheese served on a bed of pasta with garlic bread*

**Chicken Milan** 21.95

*Boneless, skinless chicken breast sautéed with artichoke hearts and mushrooms in a garlic cream sauce then finished with fresh Gorgonzola and Parmesan cheeses*

**Classic Fried Chicken** 18.95



## WINE

### Reds

- Glacier Bear Lodge Private Reserve  
Malbec 2009**, Yakima Valley, WA  
Glass 8.00, Bottle 30.00
- Glacier Bear Lodge Private Reserve  
Merlot 2008**, Walla Walla Valley, WA  
Glass 7.00, Bottle 26.00
- Glacier Bear Lodge Private Reserve  
Syrah 2008**, Walla Walla Valley, WA  
Glass 7.50, Bottle 28.00
- Hob Nob Pinot Noir** Glass 7.00 Bottle 26.00
- Silver Palm Cabernet** Glass 7.00 Bottle 26.00
- Bota Box Cabernet** Glass 5.50
- Chateau St. Michelle Cabernet** Bottle 29.00
- Ravenswood Lodi Zinfandel** Bottle \$27.00

### Whites

- Glacier Bear Lodge Private Reserve  
Chardonnay 2008**, Walla Walla Valley, WA  
Glass 7.50, Bottle 28.00
- New Harbor Sauvignon Blanc** Bottle 26.00
- Kendall Jackson Chardonnay** Bottle 27.00

### Sparkling Wine

- Segura Viudas Heredad  
Brut Reserva** Bottle 34.00
- Cook's Champagne** Bottle 24.00

## DESSERT

### "The Widow Maker"

6-layer Triple Chocolate Cake  
8.75

### "The Mother Lode"

Big Apple Crumb Pie  
7.25

### Red Velvet Cake

Four layers with a cream cheese and  
chocolate chip frosting  
7.25

### New York Cheesecake

with strawberry topping  
7.00

### Drunken Ice Cream

For our of-age patrons,  
2 scoops of vanilla ice cream drizzled  
with your choice of Amaretto or  
Crème de Menthe Liqueur  
6.50

### Ice Cream

(2 Scoops)  
Chocolate, Vanilla or Strawberry  
5.00

\*Make any desert ala mode for 2.75

