

GROUP DINNER MENU

Plated dinners include seasonal vegetables & house bread.

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 seasoned 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.

Seafood Primavera

Penne pasta tossed with seafood, vegetables & Alfredo sauce.

Sirloin Steak

10 oz. U.S. choice sirloin steak char-broiled with demi glace. 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 Oscar

A breaded chicken breast topped with asparagus, crab and béarnaise sauce. 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

Peanut Butter Pie

Chocolate Chip Cheesecake

Carrot Cake

\$26.99 per person. Price is subject to tax and an 18% service charge.

Prices are subject to change.