



DINNER MENU

Starters

Soup of the Day

Always made from scratch and changes daily.
3.79 / 3.29

Baked Onion Soup

Slow roasted onions in a traditional sherry broth, housemade croutons, with mozzarella, asiago and parmesan cheeses. 4.59



Maytag Potato Chips

For serious bleu cheese lovers! Housemade potato chips covered with our Maytag Bleu Cheese crumbles and sauce. 8.59

Calamari Provençal

Tender calamari deep-fried and topped with fresh tomatoes, garlic, scallions and white wine. 7.99

Spinach and Artichoke Dip

A creamy blend of spinach, artichokes and water chestnuts served hot out of the oven with corn chips and roasted tomato salsa. 7.99

Coconut Shrimp

Jumbo gulf shrimp rolled in sweet coconut and deep fried golden and served with an orange marmalade dipping sauce. 8.99

Crab Cakes

Jumbo lump crabmeat blended with fresh herbs and bread crumbs. Pan-seared and served with fire-roasted red pepper remoulade. 9.99

Chicken Strips

Tender chicken breast strips, lightly fried and accompanied by your choice of dipping sauces. 8.49

Chips and Fire-roasted Salsa 4.99

Sides

Red Skin Garlic Mashed Potatoes 3.29

Baked Potato 3.29

French Fries 3.29

Chef's Vegetable Choice 3.29

Vegetable Couscous

With fresh sautéed veggies 3.29

Broccoli

Steamed with herb butter 3.29



Candied Sweet Potato Casserole

Whipped sweet potatoes oven roasted with pure maple syrup, sweet butter and mini marshmallows. 3.59



Woodrow's pawprint designates our House Specialties.

Signature Wood-Fired Angus Steaks*

All of our steaks are hand selected, well-marbled and naturally aged for 21 Days. We use the finest Midwestern grain-fed, U.S.D.A. Angus Beef. We sear our steaks over a live hardwood fire on our special wood-burning grill to bring out their full flavor.

The Lodge House Grilled Sirloin Steak

12 oz. top sirloin, center cut, caramelized onion, mushrooms and herb steak butter. 16.99

New York Strip

Classic steak with a close trim, short tail and always center cut.
10 oz. 14.89 14 oz. 20.29

Flame Grilled Porterhouse Steak

Hearty 22 oz. porterhouse topped with our herb steak butter. 25.99



Filet Mignon

An 8 oz. cut of the tenderest of all steaks finished with a roasted shallot and red wine sauce. 22.99
Stuffed with Maytag Bleu Cheese, add 2.50

Prime Rib

Herb rubbed then slowly rotisserie turned over a live wood fire for the most unique woodsy flavor you'll ever taste in a prime rib anywhere.
12 oz. cut 17.99 16 oz. cut 21.99



Teriyaki Steak and Chicken

Marinated 6 oz. house sirloin and chicken breast fire-grilled and finished with a teriyaki glaze. 14.99

Steak Combo Ideas

Lobster & Mushroom Topping 4.99

Cajun Grilled Shrimp 4.99

Five Blackened Amaretto Scallops 7.49

Grilled Salmon Filet 6.49

Sautéed Onions and Mushrooms 1.99

Steaks are served with choice of a house salad or small Caesar†, and choice of potato, couscous or Chef's vegetable and our house bread.

A Well-Done Notice: Due to the thickness of the cut of our steaks and the nature of our live hardwood fired grill, we cannot be held responsible for steaks ordered "medium well" to "well done."

Salads



Mary's Camp Mix

Mixed greens with Traverse City sun-dried cherries, roasted pine nuts, Maytag Bleu Cheese, vine-ripened tomatoes, chopped bacon, scallions, cucumbers and wood-grilled turkey breast cutlet. All tossed with a sun-dried cherry vinaigrette. 10.99

Grilled Salmon Salad

Grilled salmon filet with mixed greens, roasted corn and black bean relish, cukes and tomatoes. Tossed with honey mustard dressing and topped with crunchy onion strings. 10.79

Buttermilk Fried Chicken Salad

Mixed greens with buttermilk fried chicken tenders, chopped tomato, boiled egg, jack and cheddar cheese, and cornbread croutons. Tossed with bacon ranch dressing. 10.79

Cajun Salmon Caesar Salad

Seared cajun spiced salmon fillet, chopped hearts of romaine, parmesan cheese and garlic croutons tossed with Caesar† dressing. 10.79

Field of Greens House Salad

Mixed greens, tomato, housemade garlic croutons, choice of dressing. 4.50

Wood-Fired Pizzas

Thin crust chef inspired wood-fired pizzas with premium fresh toppings.

Pizza Margherita

Thin-sliced fresh tomato, fresh basil, garlic, mozzarella, freshly grated Parmesan cheese, and a drizzle of balsamic vinaigrette. 9.99

Pepperoni

Pepperoni, mozzarella cheese and our roasted tomato sauce. 9.99



Much 'Shroom

Wild mushroom blend with caramelized onions, alfredo sauce, scallions, five cheese blend and balsamic drizzle. 9.99



Pesto Chicken

Pesto marinated and wood-roasted chicken breast with roasted red peppers, pesto alfredo sauce, five cheese blend, balsamic drizzle and basil oil. 9.99



Artichoke and Goat Cheese

Roasted red peppers spiked with alfredo sauce, marinated artichokes, crumbled goat cheese, five cheese blend, balsamic drizzle and basil oil. 9.99



Steak and Blue

Thinly sliced char-crust steak, roasted mushrooms, bleu cheese, caramelized red onions, parmesan sauce, five cheese blend and balsamic drizzle. 9.99

Dressings

Honey Mustard, Ranch,
Sun-dried Cherry Vinaigrette,
Creamy Caesar†, Balsamic Vinaigrette,
Creamy Bleu Cheese

DINNER MENU



Big Bear's Favorites



Grilled Turkey Tenderloin Steak

Marinated turkey tenderloin fire grilled and served with our garlic mashed, green beans, a light pan gravy and cranberry relish. 11.99

Buffalo Meatloaf

Not your typical meatloaf. Fresh ground buffalo, well-seasoned, spicy and juicy, stacked high on garlic red skin mashed potatoes with barbecue gravy and vegetables. Topped with crispy onion strings. 11.99



Spit-fired Roasted Pork Loin

Fresh center-cut pork loin, herb-rubbed, maple-glazed and slow-roasted on our wood-fired rotisserie with garlic mashed potatoes and our warm red cabbage, apple slaw.

Single cut 13.99 Double cut 15.99

Garlic Encrusted Whitefish

Northern Michigan whitefish topped with garlic cream cheese and herbed bread crumbs. Cedar-planked and baked in our wood-burning oven. Served with red skin garlic mashed potatoes and vegetables. 14.99



Amish Free-Range Chicken

Buttermilk-fried Amish free-range chicken served with our candied sweet potato casserole, and fresh green beans. 15.99



Hunter's Style Beef Tips

Fire-roasted prime rib beef tips, fresh peppers, onions and wild mushrooms in a rich burgundy wine reduction served over our garlic red skin mashed potatoes. 14.99

House or Caesar[†] salad with any Big Bear Favorite 2.99

Big Bear Favorites are complete as described and are served with our house bread.

Pasta

Pasta Provençal

Provençal sauce of olive oil, white wine, shallots, garlic, fresh tomatoes, artichoke hearts, fresh herbs, linguine noodles. Tossed with choice of:

Gulf shrimp 15.29

Grilled chicken breast 14.99

Fresh vegetables 14.29



Roast Chicken and Wild Mushroom Alfredo

Wood-fired roast chicken with fresh wild mushrooms and fettuccini noodles, tossed in a creamy Alfredo sauce. 14.99



Spicy Chicken Chipotle Pasta

Honey glazed chicken, red and yellow peppers, peas, fresh garlic and onion in a spicy chipotle parmesan cream sauce. 14.99



Mary's Couscous (Vegetarian Friendly)

Fresh sautéed vegetables, spinach, olive oil, roasted pine nuts, lemon and steamed broccoli, tossed with warm couscous. 10.99

Our pasta dishes are complete as described and are served with a choice of house salad or small Caesar[†] salad and our house bread.

Seafood



Confetti Whitefish

Fresh Great Lakes whitefish filets wood-oven baked and topped with a fresh medley of confetti vegetables and Asiago mashed potatoes. 14.99



Baja Salmon

Oven baked, tortilla encrusted fresh Atlantic salmon served with a chipotle cream sauce and topped with fresh avocado salsa and sweet potato mashed. 14.99

Fisherman's Platter

Atlantic salmon, gulf shrimp, and bay scallops pan seared and oven broiled with garlic mashed potatoes and fresh steamed green beans. 16.49

Perch Florentine

Sautéed Great Lakes perch with angel hair pasta, baby spinach, toasted pine nuts and a white wine lemon butter sauce. 17.49

Honey Maple Salmon

Honey maple glazed fresh Atlantic salmon cedar planked and baked in our wood burning oven. Served with red skin garlic mashed potatoes and vegetables. 14.99

Above seafood dishes are complete as described and are served with a choice of house or small Caesar[†] salad and our house bread.

Fish Fry Friday

Market fresh catch, battered and deep fried with fries and coleslaw. 13.99

Wood-Fired Rotisserie Chicken and Barbecue

Our chicken and ribs are roasted throughout the day to ensure freshness.

Herb Garlic Chicken

Herb-marinated half chicken roasted on our wood-fired rotisserie. 11.99

Barbecue Chicken

A half chicken rubbed with our barbecue spices and slow roasted on our wood-fired rotisserie. Smothered with Big Bear Barbecue Sauce. 11.99
Single mesquite-fired chicken breast 11.49

Baby Back Barbecue Ribs

These meaty, fall-off-the-bone ribs are slow roasted then finished over our live wood fire and finally brushed with a sweet and tangy BBQ sauce.
Full Slab 19.99 Half Slab 13.99

Barbecue Combo Plate

Grilled chicken breast and our slow roasted ribs smothered with Big Bear Barbecue Sauce. 14.99

Rotisserie and barbecue items are served with choice of a house salad or small Caesar[†], and choice of potato, vegetable couscous or Chef's vegetable choice and our house bread.

Burgers* and Sandwiches

Big Bear Burger

A half-pound of Angus beef wood-fired and served with lettuce, tomato and mayonnaise. 8.99
Add your favorite cheese at no charge.

The Backpack Stack

Grilled chicken breast, bacon, avocado, mozzarella cheese, lettuce, tomato and honey mustard mayonnaise on our fresh-baked focaccia bread. 8.49

Steak Sandwich

Shaved Prime Rib with a stone-ground mustard and horseradish sauce stacked with lettuce, tomato and provolone cheese on our housemade focaccia. 9.49

Our burgers and sandwiches are served with fries.

BURGERS GONE WILD!

Our free-range and grass-fed exotic game burgers are all natural and free from any growth hormones or antibiotics. Cooked to medium, these delicious burgers are a juicy, lean and tasty choice. All burgers are served with cheese and fries.

Buffalo Burger

A half-pound of fresh-ground, ranch-raised bison. Wood-fired and served with lettuce, tomato and mayonnaise. 9.49



Ostrich Burger

Ostrich meat has a taste and color similar to beef, but much lower in fat and cholesterol. This "red meat" comes from the leg, thigh, and back, which has very little marbling. We serve this half-pound burger on a multi-grain bun with lettuce, tomato and mayonnaise. 11.99



Elk Burger

A delicious burger with a mild beef taste similar to venison without the gamey taste. Our elk burger is one half-pound served on a multi-grain bun with lettuce, tomato and mayonnaise. 11.99

For the Bear Cubs

If you have cubs age 10 and under, we have the perfect menu for them!

Cubby Sirloin Steak

Kid size portion of our Lodge House Sirloin with fries. 9.99

Macaroni and Cheese 3.79

Cubby Mini Burgers

Two mini cheeseburgers with fries. 3.79

Chicken Strips with fries 5.29

Grilled Cheese with fries 3.59

Pepperoni Pizza 4.79

Buttered Noodles 3.29

Cub Meals are complete with beverage and a goodie!

An 18% gratuity will be added for parties of 8 or more.

[†]Caesar dressing contains raw egg.

Despite our best intentions, we're pretty sure we've missed something on this menu. We reserve the right to fix our mistakes at any time.