Appetizers

Fresh Idaho Potato Skins Topped with melted cheddar cheese, green onion and fresh bacon bits. Served with sour cream on the side	\$9
Bison Nachos Topped with homemade bison chili, tomatoes, shredded cheddar cheese & freshly sliced jalapeños	\$12
Steak Fingers Tender strips of Top Sirloin battered and fried Choice of BBQ or Ranch dipping sauces	\$12
Pasta Dishes Served with fresh grilled garlic bread. Add soup OR salad: \$4 each	
Spaghetti with Marinara Thin spaghetti topped with marinara	\$14
Spaghetti and Meatballs Served with our house meatballs	\$18
Fettuccine Alfredo Fettuccine topped with alfredo sauce	\$15
Chicken Alfredo	

Burgers and Sandwiches

Served with grilled chicken breast

baked Italian roll

Includes cheese, lettuce, tomato, pickles, onions & french fries. Add soup $\underline{\text{OR}}$ salad: \$4 each

Hand-Pressed Angus Beef Burger 1/3 lb. Lean grilled Angus Beef patty. Make it a Mushroom Swiss or Bacon Cheeseburger for an additional \$1.50	\$11
Hand-Pressed Bison Burger 1/3 lb. Lean grilled bison patty. Make it a Mushroom Swiss, or Bacon Cheeseburger for an additional \$1.50	\$14
Beyond Meat Burger Plant-based, Soy-Free, Vegan friendly	\$13
Chicken Sandwich A juicy tender 6 oz. chicken breast Your choice of Fried or Grilled Chicken	\$11
Prime Rib Sandwich Thinly sliced 8 oz. prime rib served on a	

Specialty Salads

Served with a home baked dinner roll.

Chicken Garden Salad Topped with a sliced grilled chicken breast filet	\$14
Salmon Garden Salad Topped with grilled salmon	\$18
Fresh Caesar Salad Crispy romaine, croutons & parmesan	\$1 ⁻
Chicken Caesar Salad Topped with a sliced grilled chicken breast filet	\$15
Salmon Caesar Salad Topped with grilled salmon	\$19

Side Items & A La Carte

Add any side item for \$4 each

- Baked Potato / make loaded (add \$2.50)
- Rice Pilaf
 Mashed Potatoes
 French Fries

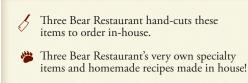
\$18

\$15

Wegetable of the Day Homemade Mac & Cheese Baked Beans

House Salad

Soup of the Day



Please be patient with us as we specially prepare each and every meal to order. We do this to ensure the best quality and the best taste that people have come to expect from us at Three Bear Restaurant.

These items are Gluten-Free per FDA Guidelines.

Thank you,

Bill Cornelius G.M. & EXECUTIVE CHEF

Chef's Specialties

Chef's Specialties include your choice of soup **OR** salad and one Side Item.

Prime Rib Wrangler Cut 10 oz. Slow-cooked daily Prime Rib Cattleman's Cut 16 oz. Slow-cooked daily	\$30 \$36	Baked Pork Chop Dinner A juicy fork-tender home-style favorite; 12 oz. Porterhouse Breaded pork chop baked in a mushroom and pork gravy Prepared daily (available until sold out)	\$20
Bison Ribeye Steak 10 oz. Healthy cut This succulent cut is a favorite and visitors	for locals \$38	Pot Roast Dinner A hearty portion of slow cooked pot roast, carrots and potatoes – Side options excluded	\$20
Angus Beef Ribeye Steak 12 oz. Angus Beef Ribeye	\$30	Open Faced Roast Beef Thinly sliced Prime Rib covered with brown gravy and served on Big Sky toast	\$19
Petite Filet Mignon 7 oz. Top of the line, tender & juicy filet	\$32	Big Game Meatloaf Combination of Elk, Bison and Beef Prepared daily	\$20
Bison Sirloin Tips Seared on the grill with sauté onions Surf & Turf	\$31	Baked Chicken A full 1/2 Chicken prepared daily to perfect tenderness	\$18
7 oz. Filet & (2) Butterflied and Tempura battered jumbo shrimp	\$36	Broasted Chicken – A Three Bear Tradition Hand prepared with our unique blend of seasonings	\$18
Pork Ribeye Steak 8 oz. Incredibly tender pork ribeye steak	\$22	Butterfly Shrimp Butterflied and Tempura battered jumbo shrimp	\$28
Bison Filet Tenderloin 7 oz. Prime cut Bison filet	\$32	Grilled Salmon Filet Grilled and seasoned salmon filet	\$23

Beverages Free refills on coffee, tea & soda.

Soda Pop Coke, Diet Coke, Sprite, Dr. Pepper, Fanta Orange, Root Beer or Mello Yello	\$2.50
Coffee Fresh ground in-house	\$2.25
Hot Tea	\$2.25
Hot Chocolate	\$3
Iced Tea	\$2.50
Lemonade	\$2.50
Milk 8 oz./16 oz.	\$2/\$3
Chocolate Milk 8 oz./16 oz.	\$2/\$3
Fruit Juice 8 oz./16 oz.	\$2/\$3

Desserts

Apple Brown Betty Apple filling with crunchy oats, topped with vanilla ice cream. Our signature dessert since 1955.	\$8
Three Bear Brownie A large warm chocolate chip brownie topped with vanilla ice cream & a drizzle of chocolate & caramel syrup.	\$9
Warm Triple Chocolate Cake – Big Enough for 2 Made from scratch & served with vanilla ice cream, topped off with whipped cream and chocolate syrup.	2 \$10
Chocolate Sundae Choice of 2 scoops of ice cream covered in chocolate syrup, walnuts & topped with a cherry.	\$6
Local Ice Cream Your choice of french vanilla or chocolate ice cream from Wilcoxson's Ice Cream Company.	\$5

Consuming raw or undercooked seafood, beef or eggs could increase risk of foodborne illness.

A required local 4% resort tax will be added to your final bill. Gratuities are not included.