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## Appetizers

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-  **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 & jalapenos. \$12
- Steak Fingers**  
Tender strips of Top Sirloin battered and fried \$12

## Pasta Dishes

Served with fresh grilled garlic bread.  
Add soup OR salad bar: \$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**  
Served over a bed of fettuccine alfredo \$18

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## Burgers and Sandwiches

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

- Hand-Pressed Angus Beef Burger**  
1/3 lb. Lean grilled Angus Beef patty. \$13  
Make it a Mushroom Swiss, or Bacon Cheeseburger for an additional \$1.50
- Hand-Pressed Bison Burger**  
1/3 lb. Lean grilled bison patty. \$15  
Make it a Mushroom Swiss, or Bacon Cheeseburger for an additional \$1.50
- Beyond Meat Burger**  
Plant-based, Soy-Free burger, Vegan Friendly \$13
- Chicken Sandwich**  
A juicy tender 6 oz. chicken breast Grilled Chicken \$11

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## Specialty Salads

Served with a home baked dinner roll.

-  **Chicken Garden Salad**  
Topped with a sliced chicken breast filet \$14
-  **Salmon Garden Salad**  
Topped with a grilled salmon filet \$18
- Fresh Caesar Salad**  
Crispy romaine, croutons & parmesan \$11
- Chicken Caesar Salad**  
Topped with a sliced chicken breast filet \$15
- Salmon Caesar Salad**  
Topped with a grilled salmon filet \$19

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## 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**
-  **Vegetable of the Day**

**House Salad**

**Soup of the Day**

**Baked Beans**

 Three Bear Restaurant hand-cuts these items to order in-house.

 Three Bear Restaurant's very own specialty items and homemade recipes.

 These items are Gluten-Free per FDA Guidelines.

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.

Thank you,  
*Randy Ratcliff* G.M. & EXECUTIVE CHEF

## Chef's Specialties

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

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|---|------|---|------|
|  <b>Prime Rib Wrangler Cut</b><br>10 oz. slow cooked daily  | \$34 |  <b>Chicken Fried Steak</b><br>A tender breaded cubed sirloin fried and smothered with homestyle country gravy         | \$22 |
|  <b>Prime Rib Cattleman's Cut</b><br>16 oz. slow cooked daily   | \$38 |  <b>Open Faced Roast Beef</b><br>Thinly sliced top round covered with brown gravy and served on Big Sky toast          | \$19 |
|  <b>Bison Ribeye Steak</b><br>This succulent cut is a favorite for locals and visitors<br>10 oz. Healthy cut bison ribeye | \$40 |  <b>Big Game Meatloaf</b><br>A unique Yellowstone favorite: Combination of Elk, Bison and Beef - <i>Prepared daily</i> | \$20 |
|  <b>Angus Beef Ribeye Steak</b><br>12 oz. Angus Beef Ribeye   | \$34 |  <b>Broasted Chicken – A Three Bear Tradition</b><br>Hand prepared with our unique blend of seasonings                 | \$19 |
|  <b>Petite Filet Mignon</b><br>6 oz. Top of the line, tender & juicy filet  | \$35 | <b>Butterfly Shrimp</b><br>Breaded and butterflied jumbo shrimp   | \$30 |
|  <b>Surf &amp; Turf</b><br>6 oz. Filet & (2) Butterflied and Tempura battered jumbo shrimp                               | \$39 |  <b>Grilled Salmon Filet</b><br>Grilled and seasoned with lemon pepper   | \$24 |

## Beverages Free refills on coffee, tea & soda.

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

## Desserts

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|  <b>Apple Brown Betty</b><br>Apple filling with crunchy oats, topped with vanilla ice cream. <b>Our signature dessert since 1955.</b>                          | \$8  |
|  <b>Three Bear Brownie</b><br>A large warm chocolate chip brownie topped with vanilla ice cream & a drizzle of chocolate & caramel syrup.                      | \$9  |
|  <b>Warm Triple Chocolate Cake – Big Enough for 2</b><br>Made from scratch & served with vanilla ice cream, topped off with whipped cream and chocolate syrup. | \$10 |
| <b>Apple Blueberry Cobbler</b><br>A' la Mode, made with fresh apples, blueberries & raw sugar   | \$10 |
| <b>Chocolate Sundae</b><br>Choice of 2 scoops of ice cream covered in chocolate syrup, walnuts & topped with a cherry.  | \$6  |
| <b>Local Ice Cream</b><br>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.  
Prices reflect current supply and demand fluctuations both of ingredients and transport.  
A required local 4% resort tax will be added to your final bill. Gratuities are not included.