



Three Bear Restaurant

BREAKFAST | DINNER

DINNER

STARTERS

- Cowboy Nachos** 15
House made tortilla chips loaded with our signature five bean chili, beer cheese, black olives, diced tomatoes, shredded cheddar, and sour cream.
- Signature Wings** 17
8 deep fried wings, tossed in our signature sauce, garnished with sesame seed and green onion. Served with julienned carrots and celery.
- Classic Quesadilla** 15
Choice of smoked chicken or pork, pico de gallo, mozzarella, and huckleberry chipotle sauce. Served with a side of sour cream .
- Truffle Fries** 18
Signature sidewinder fries tossed in authentic truffle oil, topped with parmesan and parsley. Served with a side of truffle aioli.
- Coconut Shrimp** 18
6 Tiger shrimp, hand battered and fried in our Chef's premier coconut batter. Drizzled with sweet heat sauce. Garnished with green onion and sesame seed.

SPECIALTY SOUPS & SALADS

ADD CHICKEN, SALMON OR SHRIMP 6

Wild Game Chili 13

Choice elk and bison, combined with our Chef's 5 bean chili. Complemented with sour cream, green onion and aged white cheddar.

•Ask about our Soup of the Day•

House Garden Salad - v, gf 13

Blend of green leaf lettuce, cucumber, tomato and shredded carrots.

Traditional Caesar - v 13

Romaine lettuce, garlic croutons, parmesan and Caesar dressing.

SANDWICHES

Burgers/sandwiches served with fries

Signature Burger

BEEF 18

BISON 22

8oz beef or bison caramelized onion, shredded lettuce, diced tomatoes, candied bacon, white cheddar Yellowstone sauce, bacon jam, served on a brioche bun.

Reuben 17

Corned beef, Swiss cheese, Yellowstone sauce, sauerkraut, on grilled rye bread.

Impossible Burger - vg 17

Plant based patty, with tomato pickle and onion served on a gluten free or brioche bun.

SIDES

Add any side item for \$6 each

Baked Potato

Mac n Cheese

Wild Rice

Yukon Mash

Fries

Veggie of the Day

BEVERAGES 3

Free refills on coffee, tea & soda

Sodas

Coke, Diet Coke, Sprite, Orange, Ginger Ale, Root Beer

Coffee

Fresh ground regular or decaf

Fruit Juice

Orange, Apple, Cranberry

Hot Tea Iced Tea

Lemonade Hot Chocolate

Milk (Regular, Chocolate, Almond)

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.



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STEAKS

Includes dinner roll, choice of soup or salad and item from a la carte. Sides may be substituted.

River Bend Meats Prime Rib - gf

Local certified Black Angus Prime Rib. Served with a savory au jus.

QUEEN CUT (10oz) 40

KING CUT (16oz) 48

Bison Rib Eye - gf 46

16 oz cut of Montana grass fed Bison Ribeye. Served with garlic herb butter and demi-glace.

New York Strip 34

16 oz cut of our classic NY Strip grilled to perfection. Served with garlic herb butter.

Surf and Turf 48

14 oz cut of our local beef ribeye and three grilled Tiger Shrimp with clarified butter



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HOUSE FAVORITES

Includes dinner roll, choice of soup or salad and item from a la carte. Sides may be substituted.

Broasted Chicken 26

Two thighs and two drumsticks marinated and deep fried in our signature buttermilk batter.

Glazed Pork Loin - gf 25

Tender slow cooked pork loin glazed with our house made huckleberry jalapeno jus.

Local Idaho Trout - gf 24

Pan seared or southern fried with a white wine lemon butter Beurre Blanc. With wild rice.

Pan Seared Salmon - gf 26

Seasoned and grilled served with a white wine huckleberry Beurre Blanc. With wild rice.

Country Fried Steak 26

8 oz breaded and golden fried ribeye, smothered in country gravy with yukon mash. A savory Montana favorite!

Three Bear Meatloaf 25

House blend of bison, elk, and beef, herbs and veggies baked fresh daily. Served with huckleberry chipotle BBQ sauce.

Three Bear Lasagna 26

A classic lasagna made with elk, Italian sausage, beef, and bison. Complemented with fresh Parmesan and parsley. Garlic bread and vegetable on the side.

Mushroom Pappardelle 25

A rich blend of portobello and oyster mushrooms in a creamy garlic Parmesan sauce served over pappardelle pasta.

Open Face Roast Beef 22

7oz shaved prime beef, brown gravy, served on bread

gf-GLUTEN FREE, v-VEGETARIAN, vg-VEGAN

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