

ENTREES, PASTA & SAVORIES

Served with a side salad and your choice of our award winning house made dressings.

FETTUCCINE BOLOGNESE* OR MARINARA.....\$14.95

Your choice of Bolognese: a hearty tomato sauce with ground beef, spicy calabrese sausage, garlic, onion, fennel, basil, oregano and red wine. Or Marinara: a savory vegetarian tomato sauce with garlic and herbs. Served over fettuccine pasta, and topped with parmesan cheese. Extra sauce \$1.50.

FETTUCCINE SCAMPI.....\$16.50

Tiger shrimp sautéed with tomatoes, fresh basil and plenty of garlic in a white wine - lemon butter sauce. Tossed with fettuccine and topped with parmesan cheese.

PENNE PESTO ^{no}.....\$13.95

Simple and good, penne pasta in a creamy pesto sauce with diced tomatoes and parmesan cheese.

BROCCOLI CHICKEN ALFREDO.....\$14.25

Grilled chicken breast and fresh broccoli tossed in house made cream sauce with fettuccine pasta.

PASTA DELLA OSA.....\$15.95

Grilled chicken breast, mushrooms, tomatoes and a touch of garlic in a light cream sauce with penne rigate pasta and topped with parmesan cheese.

POLENTA MOUNTAIN ^{no}.....\$13.95

A mound of portabella mushroom laced polenta on a bed of sautéed fresh garden vegetables and local greens topped with your choice of pesto, marinara or bolognese sauces. Topped with parmesan cheese.

PLOUGHMAN'S SUPPER.....\$13.95

Andouille sausage, swiss cheese and caramelized onions wrapped in puff pastry served with mashed potatoes and gravy.

BANGERS AND MASH.....\$14.95

Homemade, English-style bangers from Ma Stokeld topped with caramelized onions on a bed of mashed potatoes and gravy with seasonal veggies.

BEEF POT PIE.....\$13.95

Our house made beef stew topped with a flaky pastry crust and baked to perfection. Served with mashed potatoes and gravy. A wintertime favorite!

BABY BACK RIBS.....\$17.95

So tender the bone falls out, but so juicy you will need extra napkins! Served with fries and cole slaw, topped with Peter Brown BBQ* sauce or jerk sauce.

BRBO GUMBO*.....\$15.50

A spicy bowl of comfort straight from the Louisiana Bayou. Hot andouille sausage, chicken, okra, red, green and yellow peppers and rice in a rich broth. Jazz it up with tiger shrimp for only \$3.25.

BREWER'S GRILL.....\$14.95

Aidelle's Spicy Cajun andouille, traditional bratwurst and Italian sausage each grilled to perfection and served with mashed potatoes. Topped with sauerkraut and caramelized onions.

DESSERTS*

DESSERT SHOT*.....\$2.50

Looking for a little something sweet? Full from a great dinner? Try our dessert shot! Mark's creation, maybe house made pudding, parfait or pie. Just a few bites to satisfy that sweet tooth!

CHOCOLATE MOUSSE*.....\$5.95

Our very own Sonoma County Harvest Fair Double Gold Award winning creamy chocolate mousse, made to melt in your mouth!

CHEESECAKE*.....\$5.95

Fresh cheese cake made right here at the Bear! Ask your server for today's selection.

FRUIT BOGGLER*.....\$5.95

Fresh fruit! Maybe apple, raspberry, pear or a delectable combination. Finished with a crumb topping and served hot with whipped cream.

TIRAMISU*.....\$5.95

Lady fingers soaked in kahlua and espresso, layered with a blend of mascarpone & zabaglione custard. Sprinkled with cinnamon, white and dark chocolate.

ROOT BEER FLOATS.....\$4.95

Homemade root beer with vanilla ice cream

A LA MODE Add vanilla ice cream for only \$0.99.



Please inform your server of any food allergies.

Looking for a fun place to have your next party? Call the Bear! Special party menus and reservations available. Large or small, we have room for you!