



Dinner

ON THE EDGE

Salads

COBB CHOPHOUSE SALAD \$14.95

Marinated And Grilled Breast Of Chicken Served On A Bed Of Fresh Field Greens Topped With Avocado, Roma Tomato, Bleu Cheese Crumbles And Diced Bacon. Served With Dijon Vinaigrette.

OUR CLASSIC CAESAR SALAD \$11.95

Crisp Chopped Romaine Lettuce Tossed In Our Rich Anchovy Dressing, Croutons, Parmesan Cheese And Diced Roma Tomatoes.
Topped With Marinated Grilled Breast Of Chicken Add \$3.00

THAI NACHO SALAD \$13.25

Fresh Field Greens And Shredded Cabbage Tossed In Thai Chili Ranch Dressing With Oven Roasted Yellow Corn, Diced Roma Tomato And Grilled Shrimp Skewer. Served On A Bed Of Tri-Colored Tortilla Chips With Melted Cheese. And Dusted With Sesame Seeds.

SRIRACHA COD BITE SALAD \$16.95

Spicy Sriracha Cod Bites, With Roma Tomato, Red Onion, Carrot Slivers, Cucumber And Diced Celery On Fresh Field Greens, Tossed In Our Buffalo Ranch Dressing, Topped With Crumbled Bleu Cheese.

From The Grill

Add Our Soup Of The Day, Award Winning Chili Or Side Salad \$2.99

PICK TWO MIX AND MATCH SIDES

*Cavatappi Mac And Cheese Topped With Bread Crumbs And Truffle Oil
Or Spicy Cajun Flavor With Bleu Cheese*

*Garlic Mashed Potatoes • Baked Potato • Scalloped Potatoes • Fresh Vegetable Of The Evening
Creamed Spinach • Wild Rice Pilaf • Fried Cheese Curds • Single Fried Green Tomato
Hand Dipped Onion Rings • Fettuccini In White Sauce*

Load Your Potato With Our Table Side Topping Wheel - Add \$2.00

BONE-IN PORK CHOP \$22.25

Topped With Sautéed Central Valley Apples And Yellow Onion, Seven Pepper Blend And Cognac.

PARMESAN SCAMPI TOPPED FILET OF BEEF \$43.25

Two Medallions Of Beef Tenderloin Topped With Sautéed Prawns Scampi in a Saffron/Parmesan Cream Sauce.

RIBEYE STEAK \$32.95

16 Ounce Hand Cut Daily And Finished With A Whiskey Peppercorn Glaze.

NEW YORK STEAK

Petite 8 Ounce \$ 24.95 Or 12 Ounce \$28.95 Hand Cut Daily And Topped With Caramelized Onion.

Steak Toppers

Sautéed Mushrooms \$1.50 • Bleu Cheese \$2.00 • Grilled Onion \$1.50

Country Gravy \$2.00 • Hand Dipped Onion Rings \$3.50 • Brown Gravy \$2.00

Make It A Surf And Turf. Add Three Tempura Prawns Or Prawns Scampi To Any Steak \$9.95

We are not responsible for any beef cooked over medium.

Net Results

Your Choice Of Two Mix And Match Sides.

Add Our Soup Of The Day, Award Winning Chili Or Side Salad \$2.99

CEDAR PLANK SALMON \$24.95

Topped With Our Whiskey Maple Glaze.

LOCAL SOLE PICCATA \$22.75

Fresh Locally Caught Sole In A Rich Caper Burre-Blanc.



Dinner ON THE EDGE



House Favorites

TACO TRIO PLATTER \$14.95

Mix And Match (Pick Three - Any Combination) Pacific Cod, Marinated Salmon Or Grilled Shrimp.
White Corn Tortillas, Provolone Cheese, Corn Salsa And Cilantro Cream.
Served With Fresh Tri-Colored Chips And Salsa Fresca.

FISH AND CHIPS* \$15.95 (THREE PIECE) \$13.95 (TWO PIECE)

Hand-Battered In Our Own Ale Tempura Batter And Served With Fried Potato Rounds And Coleslaw.

BACON WRAPPED STACKED MEATLOAF \$17.95

Locally Raised Ground Beef Baked In A Local Ale And Served On Garlic Mashed Potatoes.
Topped With Mushroom Gravy.

CHICKEN FRIED STEAK \$13.95

Hand-battered To Order And Never Frozen.
Served On Garlic Mashed Potatoes, Topped With Country Gravy.
Add Two Fried Eggs \$3.00



Pastas

*Served With Asiago Cheese Bread And Parmesan Crisp.
Add Our Soup Of The Day, Award Winning Chili Or Side Salad \$3.99*

CREATE YOUR OWN CLASSIC FETTUCCINI \$14.95

Topped With Marinated Breast Of Chicken And Your Choice Of Classic White Alfredo,
Cajun Cream, Marinara Sauce Or Marsala Sauce. Topped With Oven Roasted
Garlic Cloves And Parmesan Cheese.

CAJUN SHRIMP AND WILD MUSHROOM RAVIOLI \$26.75

Cajun-Dusted Prawns And Wild Mushroom Ravioli In A Rich Cream Sauce
With Fresh Chives, Julienned Bell Peppers And Charbroiled Lemon.

Specialty Burgers

*All Burgers Are Hand Formed Using Humboldt Grass Fed Beef.
On Your Choice Of Pretzel Bun, Ciabatta Roll, Focaccia Bread Or Wheat Bun.*

THE BEAR RIVER RESORT BURGER \$14.95

Topped With Our BBQ Sauce, Cheddar Cheese And Fried Onion Straws.

BLACK AND BLEU BURGER \$16.95

Cajun Rubbed And Topped With Crumbled Bleu Cheese, Diced Bacon And Cajun Aioli Sauce.

THE 101 NORTH BURGER \$18.95

Your Choice Of Bun Topped With Our Asiago Cheese Spread And Broiled To A Golden Brown.
Topped With Fried Loleta Cheese Curds, Roasted Garlic Cloves And Fresh Basil Chiffonade.

BREAKFAST BURGER \$17.25

Topped With Fresh Grilled Hash Browns, Hollandaise Sauce,
Grated Cheese Blend And A Fried Egg.

Add French Fries, Coleslaw, Soup Of The Day or Side Salad \$2.99

All Parties of seven or more will be charged an 18% gratuity. Parties of 10 or more may only split payment three ways.
Consuming raw or undercooked meats, seafood, eggs or shellfish may greatly increase your risk of foodborne illness.

*Our beer batter is made using our own Bear River Ale brewed in-house.