

The Bear Trap Menu

STARTERS

Chicken & Cheese Quesadilla - \$11.00

Spinach Tortilla with Cheddar and Jack Cheese, Guacamole and Pico de Gallo

South of the Border Nachos - \$11.00

Tortilla Chips with Nacho Cheese, Salsa Fresca, Guacamole, Sour Cream and Jalapeños

Buffalo Chicken Wings - \$12.00

Spicy Wing Sauce, Celery Sticks and Blue Cheese Dressing

Jumbo Lump Crab Cakes - \$15.00

Lemon Remoulade and Five Pepper Oil on Greens

Jumbo Shrimp Cocktail - \$15.00

Iced Jumbo Gulf Shrimp with Tomato and Horseradish Aioli

Calamari Fritta - \$12.00

"Point Judith" Fisherman-Style Served with Basil- Infused Aioli, Crisp Tender Calamari Tossed with Banana Peppers and Chiffonade of Basil

SALADS

Café Salad served with Mango Basil Vinaigrette

- \$10.00

Mixed Greens with Cucumber, Tomato and Carrot Threads, with a Mango Basil Vinaigrette

Insalata Caprese - \$8.50

Vine Ripe Tomatoes with Fresh Buffalo Mozzarella, Baby Field Greens, and a Balsamic Drizzle

Caesar Salad - \$10.00

- Grilled Chicken \$13

- Jumbo Shrimp \$15

- Blackened Mahi-Mahi \$15

The PGA National Classic Cobb Salad - \$15.00

Served with Avocado, Bacon, Grilled Chicken, Tomato, Gorgonzola and Egg

Champion's Chef Salad - \$23.00

Medallion of Filet Mignon, Jumbo Shrimp, Grilled Chicken Breast, and Brie Cheese over Mixed Field Greens

SANDWICHES

BBQ Pulled Pork Sandwich - \$13.00

Great Southern BBQ with Slaw on a Bun

Chicken Pesto Club - \$13.00

Grilled Chicken Breast, Pesto Mayo, Tomato, Provolone and Bacon on Focaccia

Corned Beef Reuben - \$12.00

Swiss Cheese, Sauerkraut, and Thousand Island Dressing

Fried Florida Grouper Sandwich - \$15.00

Served with Citrus Tartar Sauce on a Sesame Seed Bun

Black Angus Half-Pound Champburger - \$12.00

Choice of Cheese, Served on a Kaiser Roll with French Fries

SPECIALTIES

Tuscan Shrimp & Chicken - \$25.00

Grilled Shrimp and Chicken with Sweet Italian Sausage Tossed with Penne Rigate and a Roasted Shallot and Garlic Rosé Sauce, Finished with Mozzarella Cheese

Chicken Romano - \$21.00

Boneless Breast of Chicken Sauteéd with Shallots, Garlic, Basil, Mushrooms, and Tomatoes, Served Over Linguini

Chicken Alla Milanaise - \$21.00
Crispy Parmesan Breadflake Crust, Served with
Pasta Marinara & Julienne of Basil

BBQ Baby Back Ribs
- Half Rack \$14.00
- Full Rack \$21.00
Served with Sweet Baby Ray's BBQ Sauce and
Sweet Potato Fries

New York Sirloin Steak Pizziola - \$27.50
Topped with "Pizziola" Compound Butter Made of
Sundried Tomato, Peppers, Shallot & Parmigiana
Reggiano Served with Roasted Potatoes and Baby
Vegetables

Filet Mignon - \$32.50
Char-Grilled Filet with Forest Mushrooms and
Sauteéd Spinach, Baralo Demi Glace, and Roasted
Potatoes

Penne Primavera - \$18.00
Penne Rigate Tossed with Fresh Garden
Vegetables and a Light Basil Pesto Sauce

Blackened Mahi-Mahi - \$24.00
Grilled Fresh Florida Mahi-Mahi Served with a
Tomato Coulis and Fresh Vegetables

Fire-Grilled Salmon - \$24.00
Grilled Salmon Topped with Sundried Tomato
Pesto and Finished in the Oven, Served with
Island Rice and Asparagus

Stone Roasted Focaccia Pizza
- 11" pizza \$13.00
- 16" pizza \$17.00
Choice of Toppings, Additional \$1.00 per
Item: Pepperoni, Sausage, Mushrooms,
Spinach, Black Olives, Basil Pesto, Bell
Peppers, Sweet Onions, Bacon

DESSERTS

Ice Creams, Sorbets, & Gelatos - \$7.00
Haagen Daaz Vanilla, Chocolate, and Strawberry Ice
Creams, Mango and Raspberry Sorbet and Assorted
Gelatos

Key Lime Pie - \$8.00
Authentic Florida Key Lime Pie with Granola Crust

Mile High Carrot Cake - \$8.00
Moist Cake Studded with Raisins, Walnuts, and
Pineapple, iced with White Chocolate Ganache

Brulee Cheesecake - \$8.00
A Light Cheesecake Flecked with
Madagascar Vanilla and a Hand Fired
Caramel Finish

Deep Dish Apple Pie - \$8.00
Served Warm with Caramel Sauce

Chocolate Suchard Cake - \$8.00
Chocolate Layer Cake with Raspberry and
Walnut Filling

BEER & WINE SELECTIONS

Bottled Beers

Domestics

Budweiser

Bud Light

Coors Light

Michelob Ultra

Miller Lite

Non-Alcoholic Beers

Buckler's

Imports

Amstel Light

Corona

Heineken

Heineken Light

O'Douls

Draft Beers

Domestics

Bud Light

Sam Adams

Imports

Bass

Blue Moon

Heineken

Stella Artois

Sparkling Wines

	Split	Bottle
Domaine Chandon Brut, California	\$15.00	
<i>White Wines</i>		
<i>Chardonnay</i>		
Copperidge	\$7.00	\$22.00
Round Hill Chardonnay, California	\$8.00	\$30.00
Frei Brothers, Russian River	\$10.00	\$35.00
<i>Sauvignon Blanc</i>		
Oyster Bay New Zealand	\$8.00	\$28.00
<i>Pinot Grigio</i>		
Danzante, Delle Venezie	\$8.00	\$28.00
Swanson, Napa Valley	\$12.00	\$42.00
<i>White Zinfandel</i>		
Copperidge	\$7.00	\$22.00
<i>Red Wines</i>		
<i>Cabernet Sauvignon</i>		
Copperidge	\$7.00	\$22.00
Round Hill, California	\$8.00	\$30.00
Louis Martini, Napa	\$10.00	\$35.00
<i>Merlot</i>		
Copperidge	\$7.00	\$22.00
Round Hill, California	\$8.00	\$30.00
Chateau St. Michelle, Washington	\$10.00	\$35.00

18% gratuity and 6.5% sales tax added to all guest checks