

# THE BLONDE BEAR TAVERN

Executive Chef Bill Hartig

## Small Plates

**Caesar Salad** **15**
*Romaine, Radicchio, Creamy Anchovy Dressing, Croutons, Pecorino Romano*
*Add Grilled Chicken* **+8** *Add Salmon* **+22**

**Pear & Bleu Cheese Salad (V) (GF)** **17**
*Spinach, Radicchio, Pickled Red Onions, Poached Pear, Bleu Cheese, Candied Walnuts, Champagne Vinaigrette*
*Add Grilled Chicken* **+8** *Add Salmon* **+22**

**Cream of Tomato Soup (V)** **8/15**
*Classic, Creamy & Delicious! Served with Baguette*

**Cured Salmon Duo** **23**
*Beet & Horseradish Gravlax, Smoked Salmon Rillettes, Whole Grain Dijon Mustard, Pickles, Served with Housemade Rye Bread*

**Cheese Plate (V)** **21**
*A Selection of Cheeses, Breads, Preserves, Candied Walnuts, Dijon, Cornichon, Marinated Olives & Tomatoes, Served with Toasted Baguette*

**Spinach Artichoke Dip (V)** **16**
*Hot, Creamy, & Cheesy. Served with Baguette*

**Fish & Chips** **16/25**
*Golden Fried Northern Atlantic Cod, Steak Fries, Malt Vinegar, Tartar Sauce, Chip Shop Curry*

**Polpette** **16**
*House Made Beef & Pork Meatballs Simmered in Marinara, Served with Toasted Baguette*

**Crispy Brussels Sprouts** **14**
*Remoulade, Three Pepper Gastrique, Fried Shallots*

**Baked Brie** **16**
*A Wheel of Brie Wrapped in Puffed Pastry & Baked to Order, Served with Dried Fruit Compote & Toast Points*

## Large Plates

**Filet Mignon (GF)** **61**
*Grilled 7 Oz. Filet Mignon, Tallow Fried Fingerling Potatoes, Crispy Brussels Sprouts, Salsa Verde*
***Pairing: 2023 Bedrock Zinfandel***

**Steak Frites** **51**
*Grilled 12 Oz. Ribeye, Maître d'Hôtel Butter, House Made Steak Sauce & Aïoli, Served with Fries*
***Pairing: 2023 Bedrock Zinfandel***

**Pan Seared Salmon** **37**
*Mushroom Farrotto, Rouille, Scallion Pancake*
***Pairing: 2024 Acrobat Pinot Gris***

**Coq au Vin** **34**
*Red Bird Natural Chicken Thigh, Drumstick & Pancetta Stewed in a Silky Red Wine Sauce, Served with Egg Noodles, Served with Toasted Sourdough*
***Pairing: 2024 Valravn Pinot Noir***

**Edelweiss Smashed Cheeseburger** **23**
*Two Quarter Pound Beef Patties, American Cheese, Special Sauce, Lettuce, Tomato, Red Onion, Pickles, Served on a Housemade Sesame Bun with Fries*
***Pairing: La Cumbre Beer***

**Braised Lamb Shank** **39**
*Buttery Polenta, Roasted Root Vegetables, Zinfandel Sauce, Served with Herbed Focaccia*
***Pairing: 2023 Bedrock Zinfandel***

**Bucatini alla Ragù** **29**
*Pasta Tossed in a Beef Ragù, Topped with Pecorino Romano & Served with Herbed Focaccia*
***Pairing: 2023 Bedrock Zinfandel***

**Penne alla Vodka** **29**
*Pasta Tossed in a Creamy & Cheesy Tomato Sauce Served with Herbed Focaccia*
*Add Grilled Chicken* **+8** *Add Shrimp* **+14**
***Pairing: 2024 Valravn Pinot Noir***

**Cioppino** **24**
*Mussels, Cod, Shrimp & Calamari Simmered in a Tomato-Fennel Broth, Served with Sourdough*
***Pairing: 2024 Acrobat Pinot Gris***

(V)- Vegetarian (GF)- Gluten Free (Veg)- Vegan
Parties of 6 or more are subject to automatic gratuity of 20%. Split checks are limited to 2 checks.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any known food allergies.