

The Bear Trap



Since the late 1800's people from all over the Midwest have gathered together in the Northwoods of Wisconsin to enjoy the company of family and friends, take in the beauty and splendor of the lakes and streams and rest and relax from the rigors of daily life. For almost 75 years, those same folks have found their way to Land O'Lakes and came to the warm, friendly atmosphere of the Bear Trap Inn. We are proud to carry on the Bear Trap tradition of great food and drink with another generation dedicated to making your evening a special event. Thanks for joining us and rest assured we will do our very best to serve you the finest cuisine in Northern Wisconsin.

We invite you to Taste the Tradition

Andy Hammes

Richie and Elizabeth Suarez

APPETIZERS

BEAR PAWS - EMPANADAS

4 Spanish style pasties stuffed with seasoned meat and potatoes, then fried to perfection. Accompanied by a roasted red pepper sauce with onion, vinegar, and cilantro - made mild and tangy or hot and spicy. Sure to be a new favorite at the Trap \$8

CHEESE CURDS

White Cheddar Cheese Nuggets with our Parmesan Peppercorn Ranch Sauce \$9

STUFFED POTATO SKINS

Homemade and Deep Fried, then Smothered with Cheddar Cheese and Bacon Bits and served with Sour Cream and Chives \$8

SHRIMP COCKTAIL

Chilled Tiger Shrimp with Tangy Cocktail Sauce \$9

ONION DEVILS

Breaded onions with our own Spicy Devil Sauce \$7

STUFFED MUSHROOMS

Mushrooms packed with bacon, onions, and cheese and Roasted to Perfection \$8

CHICKEN GIZZARDS

An Old Favorite at the Trap served with Barbecue Sauce \$8

CHICKEN WINGS

Your choice of 10 breaded or unbreaded wings, served with your choice of mild, hot, or teriyaki sauce \$10

CRAB CAKES

Premium Crab Cakes made with Blue Crab Meat, seared to perfection, and served with our Remoulade Sauce \$9

SMOKED SALMON DIP

Fresh Smoked Salmon combined with Cream Cheese and Herbs, served with an assortment of Crackers and Vegetables \$8

SOUP & SALADS

GARDEN SALAD

Artisan lettuce and organic spring mix blend, served with tomatoes, red onion and croutons \$9

CAESAR SALAD

Fresh romaine lettuce with our house dressing and croutons dusted with parmesan cheese \$10

Salad Dressings: Burgundy Poppyseed (House), Parmesan Peppercorn Ranch, French, Ranch, Italian, Thousand Island, Caesar, Balsamic Vinaigrette, Bleu Cheese Crumbles, and Vinegar and Oil

PASTA SALAD

A toss of Fresh Tomato, Carrots, Cucumbers and Purple Onions in our Italian Dressing with Rainbow Rotini \$7

ADDITIONS FOR PASTAS & SALADS

CHICKEN \$5

SHRIMP \$5

SALMON \$7

SIRLOIN \$8

PASTA

BUTTERNUT SQUASH PASTA

Butternut squash ravioli served in a Browned Butter Sage Sauce \$17

THAI PASTA

A fresh medley of sauteed vegetables in a spicy Thai peanut sauce, served over angel hair pasta \$16

FROM THE LAND

GARLIC STUFFED TENDERLOIN*

A Bear Trap Favorite! A Center Cut Tenderloin of Beef Filet lightly stuffed with Garlic to compliment this very tender steak. Grilled to your liking and served with our Courvoisier Cognac Mustard Sauce. 6 oz - \$24 8 oz. - \$27

RIBEYE*

Our "Eye of the Rib" Steak. Deep marbling, thick cut and always juicy. \$25

FILET MIGNON*

Center Cut Beef Tenderloin filet. The most tender of all steaks. 6 oz - \$23 8 oz. - \$26

PORTERHOUSE*

Our Filet Mignon and New York Strip Steaks all in one. Truly a Steak Lover's delight! \$29

TOP SIRLOIN*

10 oz. Dry aged top sirloin, grilled to perfection \$18

NY STRIP*

10 oz. Dry aged center cut strip loin charbroiled \$28

ROAST DUCK

One half Duck baked to perfection, then glazed with our own Special Cranberry-Orange Gran Marnier Sauce \$22

HERB CHICKEN

Tender chicken breast with wing, marinated in our special white wine seasoning \$19

PORK CHOPS

A thick bone-in Porterhouse Pork Chop, seasoned with Garlic Butter and grilled to perfection. Two Chops - \$20 Single Chop - \$16

BBQ RIBS

Hickory smoked baby back ribs served with our mouth-watering BBQ sauce Full Rack \$26 Half Rack \$19

ALA CARTE

SAUTEED ONIONS
Sweet Caramelized Onions. \$3.50

SAUTEED MUSHROOMS
Savory Mushrooms sauteed in our Wine Sauce. \$3.50

1/2 MUSHROOMS
& 1/2 ONIONS
\$3.50

SEAFOOD

LOBSTER

Premium Cold Water Tails - unmistakably the best found. Served with Drawn Butter and Lemon Market Price

CRAB CAKES

Premium Crab Cakes made with Blue Crab Meat, seared to perfection, and served with our Remoulade Sauce \$19

SALMON

Norwegian Salmon seasoned and prepared in a cast iron skillet, served with our Creamy Lemon Dill Sauce \$20

TUNA STEAK

8 oz. Yellowfin Tuna encrusted with sesame seeds and grilled to your liking. Served with Lemon Dill, or Asian Sauce. \$21

HALIBUT

Kettle-Cooked Potato Chip encrusted 8 oz. Halibut Steak broiled to perfection and served with Lemon Dill Sauce. \$22

BAKED STUFFED SHRIMP

Butterfied Shrimp stuffed with Crab meat and baked in a casserole on a bed of Bread Crumbles and touched with Wine \$21

WALLEYE DINNER

Served every night of the week! A Bear Trap favorite - our special beer batter creates light and crisp walleye. \$18

BROILED WALLEYE

Canadian Wild Caught Walleye, broiled to perfection and served with a lemon butter, white wine and caper sauce. \$23

GRILLED SCALLOPS

10 hand Skewered Scallops, lightly seasoned with Lemon Pepper, Grilled and Served with Drawn Butter. \$22

GRILLED SHRIMP

10 Tiger Shrimp hand skewered, lightly seasoned and grilled, and served with drawn butter. \$21

SIDE ITEMS

Entrees are served with our choice of two side items and toasted breadstick. Choices: Fresh Vegetable of the Day, Baked Potato, Mashed Sweet Potatoes with Caramel Sauce, Rice Pilaf, Yukon Gold Waffle Fries, Homemade Chips, Pasta Salad, Coleslaw, Cup of Soup, Garden Salad, Caesar Salad (\$3)

OUR SPECIALTIES



FRIDAY NIGHT FISH FRY

Our Famous Canadian Wild-Caught Walleye Fish Fry! Served with a Homemade Potato Pancake appetizer, Baked Beans, Coleslaw, Rye Bread, and your choice of Steak Fries, Homemade Chips, or Rice Pilaf. \$18

SATURDAY NIGHT PRIME RIB

Fresh, slowly roasted Prime Rib of Beef flavored with our Savory Bear Trap Seasonings, prepared to your liking and served fork tender. Indulge in a Saturday Night Classic! Queen Cut (10-12 oz) - \$24 King Cut (14-16 oz) - \$28

ALA CARTE

FRESH VEGETABLES

Ask your Server for Today's fresh vegetable \$3

BEAR PAW \$2.50

MOM'S TWICE BAKED
POTATO \$2.50

SIDE SALAD \$6

SHRIMP SKEWER \$8

SCALLOP SKEWER \$9

8 OZ. LOBSTER TAIL \$30

WALLEYE FILLET \$6

SANDWICHES & BASKETS

All of our sandwiches and baskets are served with Yukon Gold Waffle Fries or Homemade Chips, and your choice of Cole Slaw, Pasta Salad, Applesauce, or Fresh Fruit

6 OZ. RIBEYE STEAK SANDWICH*

Marinated in our Special Sauce, Char-grilled and served with Au Jus and creamy Horseradish Sauce. \$12

GROUND CHUCK BURGER*

Ground Chuck Burger Char-Grilled served with lettuce, tomato, onion, and pickles \$10
Add American, Swiss, Cheddar or Bleu Cheese \$1

CHICKEN STRIPS

4 Breaded Chicken Strips fried golden and served with Barbecue Sauce \$9

GRILLED CHICKEN FILET SANDWICH

Lightly Seasoned Chicken Breast, grilled to perfection and served with lettuce, Tomato and Onion. \$10

SHRIMP BASKET

6 Large Fantail Shrimp breaded and fried to perfection. \$11

WALLEYE NUGGETS BASKET

8 ounces of our Beer Battered Walleye served with Tartar Sauce and a Lemon. \$12

*Hamburgers and steaks that are served rare or medium-rare may be undercooked and will only be served upon the consumers' request. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.