

Pointe 18

STARTERS

GOLDEN BEAR CHICKEN WINGS

10 Wings Your Choice of Buffalo, Mild, Garlic Parmesan, BBQ, or Ranch Dry Rub - Grilled or Fried
14

TOMATO MOZZARELLA CAPRESE

Vine Ripe Tomatoes, Fresh Buffalo Mozzarella, and Fresh Basil with Sweet Balsamic Reduction
10

GIANT PRETZEL

Bavarian Style House Crafted Beer Cheese Sauce and Honey Mustard
10

FIRE ROASTED GARLIC SHRIMP

Large Tiger Shrimp Prawns Cooked in Garlic Butter with Fresh Thyme. Served with Fresh Bread
13

CHICKEN QUESADILLA

Marinated Chicken Breast with Mixed Feather Colby Jack Cheese. Served in a Tomato Basil Tortilla - Substitute Brisket 3
12

AHI POKE STACK

Fresh Yellow Fin Ahi Tuna with Ripe Avocado, Seasoned Jasmine Rice, Green Onion, Soy Sauce, and Wasabi Cream
22

SOUP DU JOUR

6

ON THE GREEN

GOLDEN BEAR HOUSE SALAD

Crisp Iceberg and Romaine Lettuce with Fresh Cucumber, Tomato, and Red Onion. Served with Choice of Dressing
11 Full 6 Half

CLASSIC CEASAR SALAD

Fresh Romaine Lettuce Gently Tossed with Caesar Dressing, Parmesan Cheese, and Croutons
11 Full 6 Half

SMOKED SALMON SALAD

Honey Smoked Salmon Presented Atop Mixed Greens. Tossed In Raspberry Vinaigrette, Tomatoes, Cucumbers, Red Onions, Egg, and Topped with Lemon Zest and Capers.
18 Full 10 Half

RED TEE AVOCADO SALAD

Made With An Abundance Of Rich Creamy Avocados, Vibrant Tomatoes, Crisp Cucumbers, And Pickled Red Onions With A Fresh Citrus Dressing
12

SALAD PROTEINS

Grilled Chicken 7 , Grilled Salmon 12, Grilled Mahi 12, Grilled Shrimp 11, Smoked Salmon 12, Filet Tip Medallions 12

SALAD DRESSINGS

Buttermilk Ranch, Blue Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, Honey Mustard

PIZZA & FLATBREAD

16" Hand Tossed Pizza Crust
14

12" Flatbread or Gluten Free
12

6" Flatbread
8

TOPPINGS

MEAT Pepperoni, Ground Beef, Sausage

CHEESE Mozzarella, Blue Cheese

Crumbles, Grated Parmesan

VEGGIES Red Onions, Sautéed

Mushrooms, Baby Spinach, Roasted Red

Bell Peppers, Fresh Pineapple, Black

Olives, Jalapenos, Fresh Basil
1

PREMIUM Feta Cheese, Crumbled Goat

Cheese, Applewood Smoked Bacon,

Bruschetta, Chicken
2

MARGHERITA

Tomato Sauce, Mozzarella, & Basil and Bruschetta Mix

13 Flatbread 15 Pizza

BUFFALO CHICKEN

Buffalo Sauce, Blue Cheese, Diced Tomatoes, Red Onion, Grilled

Chicken, & Ranch Drizzle

13 Flatbread 16 Pizza

SUMMER GOAT

Grilled Zucchini & Squash, Roasted Red Peppers, Goat Cheese,

Mozzarella, & Tomato Bruschetta

13 Flatbread 16 Pizza

BARBECUE CHICKEN

Grilled Chicken, Barbecue Sauce, Mozzarella, Cheddar,

Red Onion

13 Flatbread 15 Pizza

Bar & Grille

SANDWEDGES AND IRONS

GOLDEN BEAR TAVERN BURGER

½ Pound Hand Crafted Beef Patty Grilled to Perfection
Choice of Cheese and Served on a Brioche Bun with
Lettuce, Tomato and Pickle Spear - *Substitute with
Chicken or Black Bean Burger*

15

PHILLY CHEESE STEAK

Thin Sliced Beef with Sauteed Onions and Peppers with
Smokey Provolone Cheese on a Hoagie roll

15

STEAKHOUSE SANDWICH

Beef Filet with House Made Bacon Jam with Local
Arugula and Onion Straws Served on a Brioche Bun

17

FRENCH DIP

Shaved Prime Rib cooked in Au Jus with Smokey
Provolone Cheese Served with Creamy
Horseradish Sauce and Au Jus for Dipping - Add
Onions and Peppers 2

17

SOUTHERN CHICKEN TENDERS

Fried Chicken Tenders Served with Fries

13

CHICKEN SALAD SANDWICH

Homemade Chicken Salad Seasoned to
Perfection with Mayo, Celery, Onion and
Cranberries. Served on Choice of Bread

12

ENTREES

GOLDEN BEAR 8 OZ. FILET

Flame Grilled to Order with a Cognac Demi, Served with Choice of Two
Sides

42

14 OZ. GOLDEN BEAR RIBEYE

14oz Beef Ribeye Grilled To Perfection, Served with Choice of Two Sides

38

GRILLED PRAWNS & CHORIZO

Jumbo Prawns, Spanish Chorizo Grilled and Finished with Fresh Citrus and
Roasted Garlic.

25

SHRIMP & LOBSTER ALFREDO

Gulf Shrimp Sautéed with Lobster, Sun-dried Tomatoes and Fresh Basil.
Tossed with Fettuccine in a Roasted Shallot Creme Sauce, Topped with
Parmesan Cheese

31

CEDAR PLANK SALMON

Atlantic Salmon Brushed with Bourbon and Honey then Grilled on a Cedar
Plank

28

CHICKEN PARMESAN

Sautéed Parmesan Chicken with Garlic, Fettuccine Pasta, Sweet Tomato
Basil Marinara and Mozzarella Cheese

19

CHEF BUBBA'S CILANTRO LIME PORK

Tender Pulled Pork Slow cooked with Cilantro Lime Sofrito Served with
Rice and Black Beans

24

GBC SIDES

Seasoned French Fries

Sweet Potato Fries

Onion Rings

Whipped Potatoes

Vegetable Medley

Fresh Hand Cut Fruit

Truffle Fries 10



EXECUTIVE CHEF

Adam Mauro

SOUS CHEF

Ryan Glenville