

THE LAKE CLUB

AT BEAR LAKE RESERVE

Welcome to the Lake Club, the social and culinary gathering center of Bear Lake Reserve. Right now, you're sitting approximately 2,400 feet above sea level amidst the beautiful and timeless Appalachian Mountains. You're also sitting just a few hundred feet away from the calm, glassy waters of Bear Creek Lake: the crown jewel of Bear Lake Reserve. As you take in the breathtaking views of the lake and mountains, we hope you truly enjoy your freshly prepared cuisine from our team of inspiring chefs.

EXECUTIVE CHEF SANTIAGO

A native of Argentina who was inspired by his Sicilian grandmother to pursue culinary arts professionally, Chef Santiago brings passion, ambition, and culinary excellence to the table. Literally! After culinary school, he worked at some of New York's most famous restaurants including the luxury, five-star Baccarat Hotel and Restaurant Jean-George under Michelin-Star & James Beard Award-Winning Chef Gabriel Kreuther. In addition to his valuable experience in New York City, Chef Santiago has honed his skills in his native country of Argentina and in Spain with other cutting-edge establishments. He's a well-traveled, Michelin-trained chef with extensive experience utilizing Italian, French, and Appalachian techniques and ingredients. In addition to creating this menu, Chef Santi co-owns the award-winning Italian restaurant ILDA in Sylva with his wife, Crystal.

EXECUTIVE PASTRY CHEF GABRIELLE

A locally celebrated pastry chef with a personality as warm as her treats, Chef Gabrielle (or "G" for short) was similarly inspired by her grandmother. It was "Mamaw Bobbie Mae" who gifted Gabrielle her first kitchen utensil: a rolling pin made of cedar wood, which she still cherishes to this day. She studied baking and pastry arts at Sullivan University before furthering her career at world-renowned establishments including The Edelweiss in Germany, The Biltmore in Asheville, NC and Canyon Kitchen in Sapphire, NC. Be sure to enjoy her specialty desserts and visit her downstairs at the Bear N' Bean to taste her delicious fresh baked treats.

WESTERN NORTH CAROLINA FARM TO TABLE

WNC Farm to Table is a locally grown and produced food marketplace in Jackson County, NC and surrounding counties. They make it possible for farmers to work together to meet the growing demand for fresh, local, and sustainable food in Western North Carolina. Much of our restaurant's produce and our "garden market" at the Greeter's Cottage is provided by WNC Farm to Table. Bear Lake Reserve is proud to support local farmers and provide our homeowners and guests with the freshest ingredients.

BEAR N' BEAN CAFE & GENERAL STORE

Are you looking for a great morning option? Then, head downstairs to the Bear N' Bean, where you can enjoy fresh, locally roasted coffee, delicious pastries and browse our general store for our specialty Bear Lake apparel and beer.

M E N U

S O U P S & S A L A D S

GUEST | HOMEOWNER

FRENCH ONION SOUP 12 | 10

Grilled Sourdough Bread, Gruyere Cheese

CAESAR SALAD 18 | 15

Romaine Lettuce, White Anchovies, Parmesan Cheese

GRILLED SALMON SALAD 22 | 19

Basmati Rice, Local Squash, Kale, Lemon Vinaigrette

BEAR LAKE GREENS 15 | 12

Fall Greens, Apples, Pumpkin Seeds, Apple Cider Vinaigrette
Add Chicken 6 • Add Salmon 8

S A M M I E S

SMOKED BLT 14 | 12

Sourdough, Applewood Smoked Bacon, Heirloom Tomatoes,
Romaine Lettuce & Avocado Spread

SPICY SHRIMP BURRITO 16 | 13

Cilantro Cream, Pico de Gallo, Achiote Rice

"THE BURGER" 18 | 15

Smash Burger, House Aioli, Bacon & Onion Jam, All the Fixings

FRENCH DIP 18 | 15

Slow-Roasted Ribeye Steak, Whole Grain Mustard, Horseradish

M A I N S

GUEST | HOMEOWNER

QUINOA & CARROT BOWL 18 | 15

Orange Segments, Fresh Herbs, Pistachios, Roasted Carrots
Add Chicken 6 • Add Salmon 8

CHICKEN PARMESAN 24 | 20

Tomato Sauce, Provolone Cheese, Oregano, Arugula

BUTTERNUT SQUASH RISOTTO 18 | 15

Local Squash, Brussels Sprouts, Goat Cheese

RIGATONI BOLOGNESE 22 | 18

Fresh Rigatoni Pasta, Pork Bolognese, Local Greens,
Pecorino Cheese

FILET MIGNON 42 | 36

8 oz. Filet Mignon, Mushroom Ragù, Grilled Brussels Sprouts,
Malbec Reduction

NEW YORK STRIP 38 | 32

Grilled 8 oz. New York Strip Steak, Sauce Gribiche, Served
with Truffle Fries

BRAISED LAMB SHANK 30 | 25

Whipped Potatoes, Heirloom Carrots, Lamb Jus, Chives

NORTH CAROLINA TROUT 34 | 28

Sautéed Asparagus, Local Mushrooms, Brown Butter,
Lemon Caper Sauce

We're proud to use fresh, local produce from Western North Carolina Farm to Table in our cuisine.

Homeowners receive an exclusive discount on menu options