

SPECIALTY COCKTAILS

Grey Goose Bloody Mary 9

ABSOLUT Black Russian 9

Tanqueray Martini 9

Milagro Margarita 9

Belvedere Cosmopolitan 9

Grey Goose Martini 9

WINE BY THE GLASS

Maso Canali Pinot Grigio

Trentino 9

Estancia Chardonnay

Monterey 8

Montevina Sauvignon Blanc

California 8

Saint M Riesling

Germany 8

Joel Gott Sauvignon Blanc

California 8

DOMESTIC BEER

Bud Light, Budweiser, Coors Light,
Miller Lite, O'Doul's, Sam Adams

PREMIUM BEER

Heineken, Heineken Light, Blue Moon,
Corona, Corona Light, Michelob Ultra,
Stella Artois

NON-ALCOHOLIC BEVERAGES

Red Bull

Vitalizes body and mind 4

Vitamin Waters

Power-C: Dragonfruit
Squeezed: Lemonade Zero
Energy: Tropical Citrus
XXX Zero: Acai-Blueberry-
Pomegranate 3

STARTERS

Cajun Crab Fritters

Horseradish cream and Old Bay remoulade 9.50

Buffalo Shrimp

Crispy rock shrimp served with a side of ranch dipping sauce 9

Blackened Chicken Nachos

Crispy corn tortillas, black beans, pepper jack cheese, blackened chicken and pico corn relish 9

Pesto & Prosciutto Flatbread

Classic Italian flatbread baked with prosciutto ham, basil pesto, fresh mozzarella and balsamic glaze 8.50

Chef's Soup Crock

Selection changes daily 5.25

360 Salad

Trio of baby greens, sun-dried cranberries, spiced pecans, feta cheese and honey balsamic vinaigrette 5.25

Beer Battered Onion Rings

BLT ranch dipping sauce 7

ENTRÉE SALADS

Classic Cobb

Mixed greens with avocado, tomato, egg, crisp bacon, blue cheese, grilled chicken and your choice of dressing 13.75

Greek

Crisp romaine, grilled chicken breast, feta cheese crumbles, kalamata olives, tomatoes, toasted pita croutons and oregano dressing 12.75

*Classic Caesar

Traditional favorite served with your choice of grilled chicken or beef tenderloin 11.50

Santa Fe Crab Cake

Seasonal greens, pico de gallo, jack cheese and chipotle-ranch dressing 13.75

BEAR'S BEST TRADITIONS

Private Events

A truly attentive southern host, Bear's Best Atlanta is the perfect location for your next private event. We handle all of the intricate details for formal dinners and casual corporate cocktail events to meeting space. For more information, contact our Director of Food & Beverage: Mike Selk at (678) 714-2582 x5.

Golf Outings and Tournaments

Packages are available seven days a week for sixteen or more players. We are happy to customize a package to meet your group's specific needs. For more information, contact our Director of Sales and Marketing: Steve Stonecypher at (678) 714-2582 x4.



Bear's Best Specialty

CLUB SPECIALTIES

Double-Decker Club

Bacon, turkey, ham, crisp lettuce, tomato and American cheese served on your choice of bread 11.50

Baja Fish Tacos

Corn tortillas with blackened tilapia, black beans, peppers, onions, queso fresco and pico de gallo 12.75

*Bistro Steak Sandwich

Caramelized onions, Creole mustard, sliced tomatoes and crisp lettuce all served on a potato roll 11.50

BBQ Chicken Melt

Grilled sourdough bread layered with BBQ chicken breast, jack cheese, avocado and crispy onions 11

House Smoked Pulled Pork Sandwich

Applewood smoked pork and crispy onions served on Texas toast 10

Sesame Shrimp Wrap

Crispy shrimp, cabbage, carrots, ponzu and wontons all wrapped in a flour tortilla 10.50

SANDWICHES

Served with your choice of one side

Softshell Crab

Old Bay aioli and tidewater coleslaw 13.75

California Turkey Club

Grilled sourdough bread with warm shaved turkey, brie cheese, avocado, lettuce and tomato 11.50

*Burger Sliders

Three pan fried mini Angus burgers with caramelized onions and American cheese 10.50

Bear's Best Nutty Chicken Salad

Havarti dill cheese, pecans, lettuce, tomatoes and apple butter served on a toasted croissant 10.50

Tex Mex Wrap

Crispy chicken tenderloin, pepper jack cheese, lettuce, tomato and chipotle ranch dressing wrapped in a grilled jalapeño cheddar tortilla 11.50

SIDES

Your Choice \$4.25

Coleslaw

French Fries

Seasonal Fruit Cup

Sweet Potato Fries

Ranch Chips

Executive Chef Kevin Murphree

GOURMET BURGERS

All burgers are served on a brioche bun with your choice of one side

*Bear's Best Classic

Fire grilled Angus burger, cheddar cheese, lettuce, tomato and onion 11.50

*Caprese Burger

Fire grilled Angus burger, fresh mozzarella cheese, basil, tomato and balsamic reduction 11.50

*Patty Melt

Choice of cheese and grilled onions served on sourdough toast 11.50

Southwestern Black Bean

Pepper jack cheese, pico de gallo cilantro crèma 11.50

Spinach & Mushroom Turkey

Fire grilled turkey burger with spinach, mushrooms and provolone cheese 11.50

Cordon Bleu Chicken

Chicken burger with ham and brie cheese 11.50

SWEETS

Fruit Parfait

Fresh fruit, vanilla yogurt and granola 5

Miniature Carrot Cupcakes

Toasted pecans and cream cheese mousse 5

Deep Fried MARS Sundae

Fried MARS® bar topped with vanilla ice cream, whipped cream and a cherry 5

Consumer Advisory

The consumption of raw or undercooked foods such as meat, poultry, fish, shellfish and eggs, which may contain harmful bacteria, may increase your risk of foodborne illness, especially if you have a pre-existing medical condition.

For your convenience, the Club will add a 20% service charge to your food and beverage purchase for groups of six or more.