



20-oz. bone-in ribeye
served with fingerling
potatoes and Brussels
sprouts roasted with
cherry tomatoes

HIGHLAND

**SPRING
FORWARD**

BEAR SPRINGS BISTRO &
LOUNGE DISHES UP AN
INNOVATIVE MENU.

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Bistro House Burger

■ The American bistro concept has taken hold in the foothills of the San Bernardino Mountains with the opening of Bear Springs Bistro by the San Manuel Band of Mission Indians. The new high-end restaurant anchors the Bear Springs Hotel, which San Manuel renovated from a former Hampton Inn into a classy yet comfortable hotel property not far from its bustling casino.

The bistro is attractively decorated in earth tones, with accents that call to mind nature and the outdoors.

Every dish is made in-house, including sauces, dressings and pasta. Menu items bear Chef Kyle Luke's distinctive twist with enhancements that are delicious.

We started our recent meal munching on crunchy, freshly fried yucca chips that resemble home-made potato chips. An indigenous plant, the yucca root has long been a staple food for tribe members.

Perfectly seasoned and cooked medium rare, our 20-ounce bone-in ribeye was juicy and tender, its flavor enhanced by a sweet Cabernet-balsamic reduction.

Also earning kudos is the Grilled Pork Tenderloin. It's served with a sweet apple purée along with sautéed asparagus and carrots, garlic mashed potatoes and a rich Luxardo maraschino cherry sauce. Rosemary tuile crackers offer a bit of crunch.

Lighter eaters will enjoy the deliciously moist and flavorful seared salmon fillet, served over red Himalayan rice with grilled broccolini, sweet roasted balsamic-glazed whole carrots and a garlic cream sauce.

Veggie lovers can order the Bistro Pasta laden with broccolini, asparagus and cherry tomatoes, blanketed with garlic cream sauce.

Also made in-house are the desserts. We finished our meal with the triple chocolate mousse cake and were quite happy spooning through the layers of dark, milk and white chocolate arranged over an Oreo cookie crust and flavored with home-made raspberry jam.

BEAR SPRINGS BISTRO

Bear Springs Hotel
27959 Highland Ave., Highland
1-833-258-4745, bearspringshotel.com

Cuisine: Eclectic

Open: Daily 6 a.m. to 10 p.m.

Extras: Lounge open from noon to midnight. Shuttle runs regularly from the hotel to San Manuel Casino.



Chef Kyle Luke shows off one of his signature dishes, chicken thighs stuffed with fresh burrata mozzarella, asparagus and fresh basil and served with spinach mashed potatoes over a herb cream sauce.