



STARTERS

HOT SMOKED WINGS

By Weight: 1 lb. 15 1 ½ lbs. 20

Seasoned and house smoked wings in your choice of Korean BBQ sauce, sesame garlic, hot sauce or our house dry rub with carrots, celery & bleu cheese or ranch

DRY RUB PORK RIBLETS*

By Weight 1 lb. 14 1 ½ lbs. 18

Fried crispy & tossed in kosher salt with coarse cracked black pepper w/ Ranch or Blue cheese

ROCKY MOUNTAIN NACHOS 15

Your choice of pulled chicken or beef, includes shredded cheese, cilantro sour cream, Pico de Gallo, guacamole, ranch beans & jalapenos

Add pork green chili 2

CHICKEN QUESADILLA 15

Pulled chicken, ranch beans, shredded cheese, Pico de Gallo, Guacamole & cilantro sour cream

AHI TUNA TATAKI* 16

Sesame seared tuna tossed with sweet chili sauce, green onions and avocados served with crispy wontons & cucumber slices

GORGONZOLA CHIPS 11

House-made chips with Gorgonzola fondue, scallions, Nueske's bacon, Balsamic drizzle & fried onions.

SALT & PEPPER CALAMARI 16

Breaded calamari over arugula with chipotle aioli.

SHISHITO & SPROUTS 13

Crispy Brussel sprouts and shishito peppers aioli dipping sauce

SALADS

CAESAR SALAD 10

Crisp romaine lettuce, Caesar dressing, parmesan, fried capers & garlic croutons
Add grilled chicken breast 6
Add grilled salmon 8
Add grilled flatiron steak 11

THE WEDGE SALAD 13

Iceberg lettuce wedge, candied Nueske's bacon, gorgonzola crumbles, cucumber, grape tomatoes, sliced red onion, creamy blue cheese dressing, grilled crostini
Add grilled chicken breast 6
Add grilled salmon 8
Add grilled flatiron steak 11

COBB SALAD 16

Chopped romaine, grilled chicken breast, hardboiled egg, bacon, avocado, gorgonzola crumbles & choice of dressing

CHICKEN APPLE & AVOCADO SALAD 16

Grilled chicken breast, avocado, apple, candied walnuts, cranberries & mixed greens with a gorgonzola vinaigrette

Our Dressings

Dressings: Ranch, 1000 Island, Blue Cheese and Caesar

Vinaigrettes: Balsamic, Gorgonzola and Champagne

"BURGERS"

BEEF OR BISON

Your choice of Charbroiled **7oz fresh Beef** or **6 oz Bison** on a sesame brioche bun, served red, pink, or well

MUSHROOM SWISS BURGER* 16

Sautéed mushrooms, caramelized onions and Swiss

BLACK & BLUE* 16

Gorgonzola cheese, bacon, onion strings & balsamic drizzle

BEAR DANCE BURGER* 16

Bacon, avocado, smoked mozzarella & aioli

NEW MEXICO BURGER * 16

Guacamole, green chilies, fried jalapeno, pepper jack cheese & chipotle mayo



SANDWICHES

BEAR DANCE CLUB 16

Smoke Master ham, Pitcraft turkey, avocado, mayo, bacon, smoked mozzarella, lettuce, tomato, choice of bread

REUBEN 16

Boar's Head pastrami with braised red cabbage kraut, Swiss & thousand island on thick-cut rye

BD ITALIAN SUPREME 16

Warm ham, pepperoni, salami, provolone on a grilled hoagie with bruschetta, shredded lettuce and creamy Italian dressing

FRIED CHICKEN SANDWICH 16

Breaded thigh meat with Sriracha truffle glaze topped with Slaw on a brioche bun

SIDES

All Sandwiches and Burgers come with a choice of:

- Shoestring fries
- Sweet potato fries +\$1
- Ranch Style Beans
- Fresh fried potato chips
- Coleslaw
- Cottage cheese +\$1
- Truffle Parmesan Fries +\$1
- Side Salad +\$1
- Side Caesar +\$1.
- Side Wedge with Blue cheese, onion & bacon +\$2.50

CLASSICS

BEAR DANCE BURRITO 16

Choice of pulled chicken or beef, ranch beans, shredded cheese, pork green chili, topped with Pico de Gallo, cilantro sour cream & guacamole

FISH & CHIPS 18

Beer battered walleye served with fries, coleslaw, tartar sauce & lemon

STEAK & FRIES* 23

Grilled 6oz Flatiron, herb steak butter, shoestring fries, topped with balsamic drizzle, fried onion & Arugula salad

CHICKEN SCALLOPINI 19

Pan seared chicken breast with Boursin crema and lemon onion reduction over sautéed spinach and crispy potato cake

ATLANTIC SALMON 25

Grilled fillet, Crispy gold potatoes, Chipotle lime butter & Asparagus

FRIED CHICKEN

MAC & CHEESE 18

Breaded chicken thighs, Jack cheddar bechamel, cavatappi pasta, sriracha truffle glaze

FILET OF BEEF 35

Grilled filet mignon of beef, Crispy gold potatoes, asparagus, gorgonzola cream, red wine reduction

Our Beers

Draught

AC Golden Brewery
Herman Joseph 6

Modelo Especial 6

Pikes Peak Brewing
Elephant Rock IPA 6

Dry Dock Apricot Blonde 6

Avery White Rascal 6

Laughing Lab Scottish Ale 6

Stella Artois 6

Bud Light 5

Coors Light 5

Breckenridge Avalanche 6

Guinness Stout 7

Brew of the month:
Rotating: (Ask your server)

Bottle

Coors Light 5

Coors Banquet 5

Bud Light 5

Budweiser 5

Modelo Especial 6

Blue Moon Wheat 6

Michelob Ultra 5

Miller Lite 5

Stella 6

Gluten Free (can)

Holiday Riva Stout 7

Holiday Favorite Blonde 7

Angry Orchard Hard Cider 5

Non-Alcoholic Beer

O'Douls Amber 5



*These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.