



STARTERS

HOT SMOKED WINGS

By Weight: 1 lb. 16 1 ½ lbs. 21

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

ROCKY MOUNTAIN NACHOS 16

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 12

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

SALT & PEPPER CALAMARI 17

Breaded calamari over arugula with chipotle aioli.

FRIED PICKLES & PEPPERS 13

Battered sweet pickle chips and Jalapeno with BBQ ranch dip

Our Beers on Tap

Herman Joseph, AC Golden 7

Modelo, Especial 7

Elephant Rock IPA, Pikes Peak B. 7

Apricot Blonde, Dry Dock 7

White Rascal, Avery B. 7

Scottish Ale, Laughing Lab 7

Kolsch, Prost 7

Stella Artois 7

Coors Light 7

90 Shilling, O'Dell B. 7

Guinness Stout 8

Hazy IPA, Goat Patch B. 7

SALADS

CAESAR SALAD 10

Crisp romaine lettuce, Caesar dressing, parmesan, fried capers & garlic croutons
Add grilled or blackened chicken breast 8
Add grilled or blackened salmon 9
Add grilled flatiron steak 12

THE WEDGE SALAD 13

Iceberg lettuce wedge, candied Nueske's bacon, gorgonzola crumbles, cucumber, grape tomatoes, sliced red onion, creamy blue cheese dressing.
Add grilled or blackened chicken breast 8
Add grilled or blackened salmon 9
Add grilled flatiron steak 12

COBB SALAD 17

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

CHICKEN APPLE & AVOCADO SALAD 17

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

Our Wines by the Glass

Whites and Roses:

William Hill Chardonnay 11

Sea Sun Chardonnay 11

Sartori Pinot Grigio 11

Rapaura Springs Sauv. Blanc 11

Fossil Point Grenache Rosé 11

Da Luca Prosecco 11

Gloria Ferrer Brut 13

Reds:

Sea Sun Pinot Noir 11

A to Z Pinot noir 11

Bonanza Cabernet 11

J. Lohr Seven Oaks Cab 11

Muriel Crianza Tempranillo 12

Piattelli Malbec 12

J Lohr Merlot 11

Danzante Tuscan Red Blend 11



BURGERS & SANDWICHES

Charbroiled
7oz fresh Beef
 on a sesame brioche bun
 Served red, pink, or well.

MUSHROOM SWISS BURGER* 16.50

Sautéed mushrooms, caramelized onions and Swiss

BLACK & BLUE BURGER* 16.50
 Gorgonzola cheese, bacon, onion strings & balsamic drizzle

BEAR DANCE BURGER* 16.50
 Bacon, avocado, smoked mozzarella & aioli

NEW MEXICO BURGER * 16.50
 Guacamole, green chilies, fried jalapeno, pepper jack cheese & Chipotle mayo.

GRILLED CHICKEN CLUB 16
 Grilled chicken breast, avocado, mayo, bacon, smoked mozzarella, lettuce, tomato on sesame brioche bun.

REUBEN 16
 Boar's Head pastrami with braised red cabbage kraut, Swiss & thousand island on rye.

FRENCH DIP 17
 Shaved Prime Rib, Havarti cheese, Horseradish mayo on hoagie roll, au jus.

BEAR DANCE SUPREME 16
 Hot Italian sandwich with grilled ham, salami, pepperoni, provolone, bruschetta, and shredded lettuce on a hoagie roll.

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 19
 Beer battered walleye served with fries, coleslaw, tartar sauce & lemon

CHICKEN SCALLOPINI 20
 Pan seared chicken breast with Boursin crema and lemon onion reduction over sautéed spinach and crispy potato cake

ATLANTIC SALMON 26
 Grilled salmon, Harissa Choron sauce, Fingerling asparagus hash Arugula salad

STEAK & FRIES* 24
 Grilled 6oz Flatiron, herb steak butter, shoestring fries, topped with balsamic drizzle, fried onion & Arugula salad.

CHICKEN POT PIE 17
 Pulled chicken in creamy vegetable velouté. with a puff pastry cap.

MAHI MAHI 35
 Achiotte rubbed, couscous and quinoa salad, avocado salsa fresca, mango purée.

FILET OF BEEF 40
 Grilled 7oz, herb butter, crispy gold potatoes, asparagus,

SHRIMP BALLANDO 28
 Sautéed jumbo shrimp, garlic, heirloom tomatoes, capers, asparagus, white wine butter sauce

14" PIZZAS

MARGHERITA 18
 Fresh mozzarella, basil, tomatoes, red sauce

BEAR DANCE PIZZA 20
 Italian sausage, mushroom, caramelized onions, balsamic, arugula, red sauce

ITALIAN 20
 Meatballs, salami, roasted red pepper, spinach, pesto, red sauce

THREE CHEESE 18
 Shredded Mozzarella, Provolone, Parmesan, red sauce

BBQ CHICKEN PIZZA 20
 BBQ sauce, chicken, bacon, caramelized onions, jalapeno, Colby-Jack cheese

CUSTOM PIZZA 17
(Build your own masterpiece)
 "Add your choice of toppings. to our basic cheese pizza with red sauce"
*Meatballs \$1; Salami \$1
 Pepperoni \$1; Italian Sausage \$1
 Bacon \$1; Taco beef \$1
 Pulled Chicken \$1
 Green Peppers \$0.50
 Onions \$0.50 Black Olives \$0.50
 Caramelized Onions \$0.50
 Fresh Basil \$0.50
 Roasted Red Peppers \$0.50
 Spinach \$0.50 Jalapeno \$0.50
 Mushrooms \$0.50
 Fresh Mozzarella \$1 Extra Cheese*

SIDES

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

Friday nights
"PRIME RIB NIGHT"
 at Bear Dance
 8oz \$27 12oz \$32

Wine down
Wednesdays
And
Thursdays
20% off
any bottle of wine

*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.