



STARTERS & SHARE PLATES

SHISHITO & SPROUTS 12

Crispy fried Brussel sprouts and Shishito peppers with chili aioli

SALT & PEPPER CALAMARI 17

Breaded calamari over arugula with chipotle aioli.

GORGONZOLA CHIPS 12

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

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

AHI TUNA TATAKI* 16

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

CHICKEN QUESADILLA 15

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

GREEN CHILI CRAB CAKES 20

2 fresh crab cakes enhanced by diced mild green chili topped with Pineapple slaw and a side of sweet chili aioli

Our Beers on Tap

**AC Golden Herman Joseph 7, Modelo ESP. 7,
Pikes Peak Elephant Rock IPA 7
Dry Dock Apricot Blonde 7
Laughing Lab Scottish Ale 7
Prost Kolsch 7 Stella Artois 7 Coors Light 6
Guinness Stout 8
Goat Patch Hazy IPA 7**

Wine down

**Wednesdays And Thursdays
20% off any bottle of wine**

SALADS

CAESAR SALAD 10

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

THE WEDGE SALAD 9

Iceberg lettuce wedge, candied Nueske's bacon, gorgonzola crumbles, cucumber, grape tomatoes, sliced red onion, creamy blue cheese dressing.
Add grilled or blackened chicken
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

BEET & BUTTERNUT SALAD 12

Heirloom beets & tomatoes, candied butternut, chèvre cheese, couscous quinoa salad, mixed greens, pumpkin seeds, Champagne 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 Chard., 11
Sea Sun Chard., 11
Sartori Pinot Grigio 11
Rapaura Springs Sauv. Blanc 11
Peitan Albarino 11
Fossil Point Grenache Rosé 11
"Y" San Giovese Rosé 9
Da Luca Prosecco 11 Gloria Ferrer Brut 13**

Reds:

**Rodney Strong Pinot Noir 12
Bonanza Cab 11
J. Lohr Seven Oaks Cab 12
Valpolicella Red Blend 11,
J Lohr Merlot 11
Piattelli Reserve Malbec 12**

*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.



BURGERS & SANDWICHES

Charbroiled **7oz fresh Beef or chicken breast** on a sesame brioche bun.

MUSHROOM SWISS BURGER* 17

Sautéed mushrooms, aioli, caramelized onions and Swiss

BLACK & BLUE BURGER* 17

Gorgonzola cheese, aioli, bacon, onion strings & balsamic drizzle

BEAR DANCE BURGER* 17

Bacon, avocado, smoked mozzarella & aioli

NEW MEXICO BURGER * 17

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

BEAR DANCE SUPREME 17

Hot Italian sandwich with grilled ham, salami, pepperoni, provolone, bruschetta, and shredded lettuce on a hoagie roll

CRISPY CHICKEN SANDWICH 17

Breaded chicken breast, Havarti cheese, honey mustard, arugula salad, on sesame brioche bun

Friday nights

“PRIME RIB NIGHT”

8oz \$28 12oz \$34

CLASSICS

ACHIOTE SALMON 24

Grilled Achiote rubbed fillet, pineapple slaw, lime butter, jasmine rice pilaf

CHICKEN POT PIE 18

Pulled chicken in creamy vegetable velouté with a puff pastry cap

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

STEAK & FRIES* 24

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

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.

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 \$1

“Gluten free crust available” +\$3

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

TONIGHT'S SPECIALS

BLACK MUSSELS 17

Andouille sausage, onions, tomatoes, cilantro, white wine butter broth, grilled crostini

SHRIMP & SCALLOP SCAMPI 28

Sautéed shrimp and bay scallops with garlic, herb, grape tomatoes, white wine and butter over cheese raviolis, arugula salad

FILET MIGNON 36

Grilled 7oz filet of beef, finger potatoes, asparagus, herb butter, crispy onions