



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 applewood smoked 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

DRY RUB PORK RIBLETS*

By Weight 1 lb. 15 1 ½ lbs. 19

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

Our Beers on Tap

AC Golden Herman Joseph 7,

Modelo Especial 7,

Odell 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

Odell 90 Shilling 7

Avery White Rascal 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

SEAFOOD SALAD 19

Grilled shrimp, bay scallops and halibut tossed with lemon caper vinaigrette over avocado, cucumbers, grape tomatoes, red onion, mixed greens and pea shoots and garlic croutons

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

Faustino Tempranillo 9

*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 **1oz 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

BEAR DANCE CLUB 17

Black Forest ham, roasted turkey breast, avocado, mayo, bacon, smoked mozzarella, lettuce, tomato, choice of bread

ROAST TURKEY BACON SANDWICH 17

Carved roasted turkey, candied bacon, smoked cheddar, cranberry spread, arugula salad on grilled jalapeno cheddar bread

FRENCH DIP 17

Shaved prime rib, Havarti, horseradish sauce on a hoagie roll with au jus

REUBEN 17

Pastrami with braised red cabbage kraut, Swiss, 1000 island on rye

CLASSICS

ACHIOTE SALMON 24

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

FRIED CHICKEN MAC & CHEESE 20

Breaded chicken breast, cavatappi pasta, cheesy bechamel, sriracha truffle glaze

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.

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”

8oz cut \$28

12oz cut \$34

Au jus, horseradish sauce, baked potato, French green beans

TONIGHT'S SPECIALS

PORK MARSALA 29

Sautéed pork scallopine, mushroom ragout, whipped garlic potatoes, French green beans

CAJUN SEAFOOD PASTA 29

Blackened shrimp and bay scallops, applewood bacon, sweet peas, grape tomatoes, bell peppers, white wine cream sauce over linguini

DRY AGED RIBEYE 36

Grilled 10oz beef ribeye, herb butter, caramelized onion gratin, asparagus

“14” ARTISANAL PIZZAS”

Available after 4pm

Ask your server