



STARTERS & SHARE PLATES

SALADS

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

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
Dashwood NZ Sauvignon Blanc 10
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 \$30

12oz cut \$36

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

TONIGHT’S SPECIALS

BLACK MUSSELS 16
with andouille sausage, red onion, tomatoes white wine, cilantro, butter broth

RACK OF LAMB 35
Grilled New Zealand lamb, fig demi-glace, garlic whipped potatoes, French green beans

TRIPLE TAIL 32
Fillet of black perch cooked en papillote with zucchini, carrots, lemon, butter and pea tendrils over jasmine rice pilaf and asparagus

“14” ARTISANAL PIZZAS”

*Available after 4pm
See Pizza menu*

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