



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,
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

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 **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

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**

CHARCUTERIE BOARD 12

Truffle sausage, prosciutto,
chicken liver pâté, triple cream
brie, quince paste, cornichons
and crostini

BISON NY STRIP 35

Grilled 10oz,
herb butter,
fried onions,
French green beans,
crispy gold potatoes

SEA SCALLOPS 35

Pan seared,
couscous & quinoa
salad,
butternut purée,
asparagus

**“14” ARTISANAL
PIZZAS”**

Available after 4pm

See Pizza menu

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