



STARTERS & SHARE PLATES

BURRATA & PEACH CROSTINIS 15

Burrata mozzarella, prosciutto, palisade peach chutney on toasted crostinis.

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

**“WINE DOWN
WEDNESDAYS AND
THURSDAYS”
20% off any bottle
of wine**

SALADS

CAESAR SALAD 11

Crisp romaine lettuce, Caesar dressing, parmesan, fried capers & garlic croutons

Add grilled or blackened chicken 8

Add grilled or blackened salmon 9

Add grilled flatiron steak 12

THE WEDGE SALAD 12

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

Add grilled or blackened chicken 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

ASIAN SALAD 19

Mixed greens, bell peppers, onions, daikon radish, crispy rice noodles, sesame dressing with your choice of marinated grilled steak or sesame seared tuna

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 12

Dashwood NZ Sauvignon Blanc 10

Peitan Albarino 11

Fossil Point Grenache Rosé 11

“Y” San Giovese Rosé 9

Benvolio 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 **8oz fresh Beef, or Bison +\$1, Impossible patty +\$1** on a fresh bun.

MUSHROOM SWISS BURGER* 18

Sautéed mushrooms, aioli, caramelized onions and Swiss

BLACK & BLUE BURGER* 18

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

BEAR DANCE BURGER* 18

Bacon, avocado, smoked mozzarella & aioli

NEW MEXICO BURGER * 18

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

BEAR DANCE SUPREME 18

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

BEAR DANCE CLUB 18

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

FRENCH DIP 18

Shaved prime rib, horseradish chive havarti on a hoagie roll with au jus

REUBEN 18

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

BBQ BEEF BRISKET SANDWICH 18

House smoked beef brisket and kale slaw on a fresh bun

JERK CHICKEN SANDWICH 18

Charred chicken breast, palisade peach chutney and kale slaw on a fresh bun

SIDES

Shoestring fries
Sweet potato fries +\$1
Ranch Style Beans
Fresh fried potato chips
Kale slaw
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

Our Beers

on Tap

Herman Joseph 7,
Modelo Especial 7,
Elephant Rock IPA 7
Dry Dock Apricot
Blonde 7
Laughing Lab
Scottish Ale 7
Goat Patch Blonde 7
Stella Artois 7
Coors Light 6
Guinness Stout 8
Goat Patch Hazy IPA 7
Odell 90 Shilling 7
Avery White Rascal 7

CLASSICS

ACHIOTE SALMON 25

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

FISH & CHIPS 19

Beer battered walleye served with fries, kale slaw, tartar sauce & lemon

CHICKEN SCALLOPINI 21

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

STEAK & FRIES* 25

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

BEAR DANCE BURRITO 17

Choice of pulled chicken or beef, ranch beans, shredded cheese, pork green chili, topped with Pico de Gallo, cilantro sour cream & guacamole.

SMOKED BRISKET MAC & CHEESE 20

Smoked BBQ brisket, cavatappi pasta, cheesy bechamel sauce, crispy onions

CAJUN SHRIMP PASTA 25

Blackened shrimp, applewood bacon, peas, bell peppers, grape tomatoes over linguini in a white wine cream sauce

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