



STARTERS & SHARE PLATES

POTATO CHEDDAR PIEROGIES 15

with Chorizo crumble, caramelized onions and crème fraiche

BURRATA & MANGO CROSTINIS 15

Burrata mozzarella, prosciutto, mango 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

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

Our Dressings

Dressings: Ranch, 1000 Island, Blue Cheese and Caesar

Vinaigrettes: Balsamic, Gorgonzola and Champagne

***“14” ARTISANAL
PIZZAS”***

See Pizza menu

Our Beers on Tap

Herman Joseph 7,

Modelo Especial 7,

Elephant Rock IPA 7

Dry Dock Apricot Blonde 7

Laughing Lab Scottish Ale 7

Stella Artois 7 Coors Light 6

Guinness Stout 8

Goat Patch Hazy IPA 7

Odell 90 Shilling 7

Avery White Rascal 7

WINTER HOURS:

***Open for dinner only Wednesday
through Saturday
4pm - 8:30pm***

*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 grilled chicken breast** 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

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

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.

CHICKEN POT PIE 18

Pulled chicken in creamy vegetable velouté with a puff pastry cap

Friday nights **"PRIME RIB NIGHT"**

8oz cut \$30

12oz cut \$36

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

TONIGHT'S SPECIALS

Lobster Bisque 12

with crème fraiche and minced lobster

Artisan cheese & cured meats plate 15

with lavash bread and English wafers

SURF & TURF 45

Grilled petit filet mignon & broiled lobster tail, scallion chèvre duchess potatoes, asparagus béarnaise sauce

RACK OF LAMB 42

Espresso crusted rack of lamb, Godiva chocolate demi-glace, scallion chèvre duchess potatoes, asparagus

COQUILLE ST JACQUES 36

Broiled sea scallops in a creamy seafood broth with wild mushrooms, asparagus and duchess potatoes

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

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

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