



## 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

### 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**

### APRIL HOURS:

**Open for lunch and dinner**  
**Tuesday through Saturday**  
**11am - 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.*

*The following major food allergens are used as ingredients in this facility: Milk, Eggs, Fish, Crustacean or Shellfish, Tree nuts, Wheat, Peanuts, Soy and Sesame.*

*Please notify staff for more information about these ingredients*



## 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

### Friday nights

**“PRIME RIB NIGHT”**

8oz cut \$30

12oz cut \$36

*Au jus, horseradish sauce,*

*baked potato,*

*French green beans*

## 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

## 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

## 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.*

*The following major food allergens are used as ingredients in this facility: Milk, Eggs, Fish, Crustacean or Shellfish, Tree nuts, Wheat, Peanuts, Soy and Sesame.*

*Please notify staff for more information about these ingredients*