



STARTERS & SHARE PLATES

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

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

Friday nights

“PRIME RIB NIGHT”

8oz cut \$30 12oz cut \$36

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

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

SEAFOOD SALAD 18

Seared shrimp, scallops and cod, lemon caper vinaigrette, avocado, mixed greens, garlic croutons, sprouts

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
Oskar Blues Old Chub 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

*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 **7oz fresh Beef or grilled chicken breast** on a fresh bun.

MUSHROOM SWISS BURGER* 19

Sautéed mushrooms, aioli, caramelized onions and Swiss

BLACK & BLUE BURGER* 20

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

BEAR DANCE BURGER* 20

Bacon, avocado, smoked mozzarella & aioli

NEW MEXICO BURGER * 20

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

BEAR DANCE SUPREME 19

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

FRENCH DIP 19

Shaved prime rib, horseradish chive Havarti on a French roll with au jus

REUBEN 19

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

BEAR DANCE CLUB 19

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

RANCH CHICKEN SANDWICH 19

Breaded chicken breast, provolone, shredded lettuce, tomato, ranch mayo, fresh bun

PULLED PORK SANDWICH 19

Pulled pork, Carolina BBQ, kale slaw on a French roll

TONIGHT'S SPECIALS

ROASTED ARTICHOKE 15

Parmesan crust, brown butter aioli

BEEF RIBEYE 35

Grilled 12oz, herb butter, merlot reduction, charred broccolini, crispy potatoes

RED SNAPPER PROVENCALE 33

Pan seared snapper, sautéed zucchini, squash and bell peppers, Gigante beans, blistered heirloom tomatoes

CLASSICS

ACHIOTE SALMON 25

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

FISH & CHIPS 20

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* 26

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.

PULLED PORK MAC & CHEESE 21

Sauteed pork, mushrooms and bacon, cavatappi pasta, cheesy bechamel sauce, crispy onions, balsamic drizzle

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

Our Wines by the Glass

Whites and Roses:

William Hill Chard., 12 Sea Sun Chard., 11

Sartori Pinot Grigio 12 Dashwood NZ Sauvignon Blanc 11

Peitan Albarino 11 Fossil Point Grenache Rosé 11

"Y" San Giovese Rosé 9

Benvolio Prosecco 11 Domaine Ste Michelle Brut 10

Reds:

Rodney Strong Pinot Noir 13 Faustino Tempranillo 10

Bonanza Cab 12 J. Lohr Seven Oaks Cab 12

Chateau Ste Michelle WA Red Blend 10

Fidelity Sonoma Red Blend 13

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