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

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

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
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
Snow Capped Cider (GF) 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

Appetizer

Caledonia Jumbo Prawns 20
Pan roasted prawns, lemon caper butter

Entrees

SURF & TURF 46
Grilled 6oz Filet of beef, roasted 6oz lobster tail, garlic whipped potatoes, asparagus, bearnaise sauce

ALASKAN BLACK COD 32
Oven poached fillet with white wine butter, zucchini, peppers over jasmine rice

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

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:

Erath Knights Gambit Pinot Noir 14 Faustino Tempranillo 10
Bonanza Cab 12 J. Lohr Seven Oaks Cab 12
Chateau Ste Michelle WA Red Blend 10
Fidelity Sonoma Red Blend 13

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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