

## STARTERS & SHARE PLATES

**FRENCH DIP EGG ROLLS 14**
Caramelized onion, prime rib,
horseradish Havarti, au jus dipping sauce

**SHISHITO & SPROUTS 12**
Crispy fried Brussel sprouts and Shishito peppers with chili aioli

**GORGONZOLA CHIPS 12**
House-made chips with Gorgonzola fondue, scallions, Nueske's applewood smoked bacon, Balsamic drizzle & fried onions

**BURRATA & HUMMUS PLATE 15**
Burrata mozzarella, bruschetta, roasted garlic and red pepper hummus, curried pepitas, grilled pita

**AHI TUNA TATAKI* 16**
Sesame seared tuna tossed with sweet chili sauce, green onions and avocados served with crispy wontons & cucumber slices.

**SALT & PEPPER CALAMARI 17**
Breaded calamari over arugula with chipotle aioli.

**ASIAN PLATTER 12**
Vegetable spring rolls and ginger pork pot stickers with soy sauce and sweet chili dipping sauces

**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**

**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

**HEIRLOOM BEET SALAD 13**
Roasted heirloom beets, sliced avocado, goat cheese crumbles, curried pepitas, mixed greens, champagne vinaigrette
***Add grilled or blackened chicken* 8**
***Add grilled or blackened salmon* 9**
***Add grilled flatiron steak* 12**

**CHICKEN APPLE & AVOCADO SALAD 17**
Grilled chicken breast, avocado, apple, candied walnuts, cranberries & mixed greens with a gorgonzola vinaigrette

**COBB SALAD 17**
Chopped romaine, grilled chicken breast, hardboiled egg, bacon, avocado, Gorgonzola crumbles & choice of dressing.

**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**

**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***
***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

## *TONIGHT'S SPECIALS*

**CAJUN SHRIMP PASTA 32**
*Blackened shrimp, peppers, grape tomatoes, sweet peas, in a white wine cream sauce over linguini*

**BISON SHORT RIBS 36**
*Slow braised, chipotle chèvre polenta, French green beans, pan jus*

## *Friday nights*

***"PRIME RIB NIGHT"***
***8oz cut $32 12oz cut $37***
***Au jus, horseradish sauce, baked potato, French green beans***

## 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* 29**
Grilled 8oz NY Strip, 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.

**SHORT RIB STROGANOFF 25**
Slow braised beef short rib, mushroom ragout, pappardelle pasta, crème fraiche, arugula salad

## *Our Wines by the Glass*

***WHITES & ROSÉS***

***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***
***Z. Alexander BROWN" Uncaged" CA Red Blend 11***
***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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