



STARTERS

HOT SMOKED WINGS*

By Weight: 1 lb. 13 1 ½ lbs. 18

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

DRY RUB PORK RIBLETS*

By Weight 1 lb. 12 1 ½ lbs. 16

Fried crispy & tossed in kosher salt with coarse cracked black pepper w/ Ranch or Blue cheese

ROCKY MOUNTAIN NACHOS 13

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* 13

Pulled chicken, ranch beans, shredded cheese, pico de gallo, guacamole & cilantro sour cream

AHI TUNA TATAKI* 13

Sesame seared tuna tossed with sweet chili sauce, green onions and avocados served with crispy wontons & cucumber slices

PRINCE EDWARD ISLAND MUSSELS *12

White wine, butter, cilantro broth with tomato, onion, andouille sausage and grilled crostini

GORGONZOLA CHIPS 9

House-made chips with gorgonzola fondue, scallions, house smoked bacon, balsamic drizzle & fried onions

BRUSCHETTA & DIP BOARD 10

Roasted tomato bruschetta, red pepper hummus and goat cheese spread served with grilled flatbread and crostini

MEATBALLS & CHEESE CURDS 12

House made meatballs in a tangy cacciatore sauce topped with fried cheese curds

Dinner specials starting at 5pm

Sea Scallops, Beurre Rouge 31

Roasted Mushroom risotto, green bean amandine

Pork Porterhouse, Dijon Glaze 27

Fingerling potatoes, Brussel and bacon hash

NY Strip, Herb Butter 28

Blue cheese Fingerling au gratin, buttered asparagus

SALADS

CAESAR SALAD 9

Crisp romaine lettuce, Caesar dressing, parmesan, fried capers & garlic croutons

Add grilled chicken breast 5

Add grilled steak or salmon 8

MEDITERRANEAN SALAD 11

Bitter and sweet greens, roasted tomatoes, Artichoke hearts, kalamata olives, Feta cheese and vinaigrette dressing.

Hummus, and pita wedges.

Add grilled chicken breast 5

Add grilled steak or salmon 8

CHICKEN APPLE & AVOCADO SALAD 14

Grilled chicken breast, avocado, apple, candied walnuts, cranberries & mixed greens with a gorgonzola vinaigrette

GRILLED ASPARAGUS & ENDIVE 15

Grilled asparagus and Belgian endive, coddled egg, goat cheese over mixed greens & champagne vinaigrette

Our Dressings

Dressings: Ranch, 1000 Island, Blue Cheese and Caesar

Vinaigrettes: Balsamic, Gorgonzola and Champagne

"ON TAP"

LAUGHING LAB SCOTTISH ALE 6

AVERY WHITE RASCAL 6

AC GOLDEN HERMAN JOSEPH 6

BRECKENRIDGE AVALANCHE 6

PIKES PEAK ELEPHANT ROCK IPA 6

DRY DOCK APRICOT BLONDE 6

COORS LIGHT 5

BUD LIGHT 5

STELLA ARTOIS 6

GUINNESS 7

ANGRY ORCHARD CIDER (GF) 5

Brew of the month:

ROTATING IPA 6

(Ask your server)

Proudly Featuring
Boar's Head
PREMIUM DELI MEATS & CHEESES

**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

Charbroiled 7oz fresh Black Angus on a potato bun, served red, pink or well

MUSHROOM SWISS BURGER* 13

Sautéed mushrooms, caramelized onions and Swiss

BLACK & BLUE* 13

Gorgonzola cheese, bacon, onion strings & balsamic drizzle

BEAR DANCE BURGER* 13

Bacon, avocado, smoked mozzarella & aioli

NEW MEXICO BURGER * 13

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

WINES BY THE GLASS

William Hill Chard 8
2018 Central Coast, CA

Bread & Butter Chard 9
2018 Napa, CA

Mud House Sauvignon Blanc 9
2019. Marlborough, NZ

Benvolio Pinot Grigio 8
2018 Friuli, IT

Pazzo Cilleiro Albarino 10
2019 Rias Baixas, Spain

Piatelli Malbec 9
2018. Premium Reserve, Mendoza, ARG

Terra Pura Pinot Noir 8
2018 Itata Valley Chile

Mud House Pinot Noir 10
2018. Marlborough, New Zealand

Predator Cab 9
2018 Lodi, CA

J. Lohr Cab 10
2018 Paso Robles, CA

Chloe Merlot 9
2017 Monterey County, CA

Sul Red Herdade Sao Miguel 7
2018 Portugal

Colterris Coloradeaux 9
2018 Cab, Merlot, Petit V. blend Palisade, CO

SANDWICHES

RANCH CHICKEN SANDWICH 13

Breaded or Grilled chicken breast with Provolone Cheese, lettuce, and sliced tomato with ranch mayo on a potato bun

SMOKED BBQ BRISKET SANDWICH 14

House smoked brisket, Colby jack, Apple cider BBQ sauce, red onion on a potato bun

REUBEN 13.50

House made pastrami with braised red cabbage kraut, swiss & thousand island on thick-cut rye

BEAR DANCE CLUB 13

Smokemaster ham, Cajun turkey, mayo, bacon, avocado, smoked mozzarella, lettuce, tomato, on your choice of bread.

THE CUBANO 14

Porchetta and Smokemaster ham with Swiss cheese, pickle, and Dijon mustard on a grilled hoagie

SIDES

All Sandwiches and Burgers come with a choice of the following sides

Shoestring French fries

Sweet potato fries

Ranch Style Beans

Fresh fried potato chips

Coleslaw

Cottage Cheese

Truffle Parmesan Fries +\$1.00

Side salad +\$1.00

Side Caesar +\$1.00

Side Wedge with

Blue cheese & bacon +\$2.50

CLASSICS

BEAR DANCE BURRITO 13

Choice of pulled chicken or beef, ranch beans, shredded cheese, pork green chili, topped with Pico de Gallo, cilantro sour cream & guacamole

FISH & CHIPS 16

Beer battered walleye served with fries, coleslaw, tartar sauce & lemon

STEAK & FRIES* 18

Grilled 6oz Flatiron, herb steak butter, shoestring fries, topped with balsamic drizzle, fried onion & arugula salad

CHICKEN SCALLOPINI 16

Pan seared chicken breast with Boursin crema and lemon onion reduction over sautéed spinach and crispy potato cake

GRILLED SALMON 19

Grilled Salmon fillet over an asparagus and zucchini fritter, almond gremolata, and arugula salad

CHICKEN POT PIE 15

Creamy chicken velouté with vegetables and pulled chicken with a puff pastry

BAKED ZITI 16

Ziti Pasta baked with cacciatore sauce and cheese, topped with meatballs and fried cheese curds

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