



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 or ranch

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

GORGONZOLA CHIPS 9

House-made chips with gorgonzola fondue, scallions, Nueske's bacon, balsamic drizzle & fried onions.

SHISHITO & SPROUTS 12

Fried Shishito peppers and Brussel sprouts with chili aioli and arugula

CAJUN PORK RINDS 6

Fried pork rinds tossed in house seasoning with sambal dipping sauce

JUMPIN GOAT CHEESE DIP 12

Warm "Jumpin Good Goat" cheese dip with cherry jalapeno jelly and lavash crackers

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

COUSCOUS AND QUINOA SALAD 12

Couscous and quinoa over mixed greens topped with turmeric cauliflower, grilled asparagus, balsamic cipollini onions, crispy potato curls and chimichurri
Add grilled chicken breast 5
Add grilled steak or salmon 8

BEEF & CANDIED BUTTERNUT SALAD 12

Roasted heirloom beets, candied butternut squash, pistachio crusted goat cheese, crostini, bruschetta, mix greens & champagne vinaigrette
Add grilled chicken breast 5
Add grilled steak or salmon 8

COBB SALAD 14

Chopped romaine, grilled chicken breast, hardboiled egg, bacon, avocado, gorgonzola crumbles & choice of dressing

CHICKEN APPLE & AVOCADO SALAD 14

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

BURGERS

Charbroiled 7oz fresh Black Angus on a sesame brioche 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



*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.



SANDWICHES

BEAR DANCE CLUB 14

Smokemaster ham, Pitcraft turkey, avocado, mayo, bacon, smoked mozzarella, lettuce, tomato, choice of bread

REUBEN 13.50

Boar's Head pastrami with braised red cabbage kraut, swiss & thousand island on thick-cut rye

BD ITALIAN SUPREME 14

Warm ham, pepperoni, salami, provolone on a grilled hoagie with bruschetta, shredded lettuce and creamy Italian dressing

HOUSE SMOKED BRISKET 13

Smoked brisket with BBQ sauce, Slaw on a sesame brioche bun

RANCH CHICKEN SANDWICH 14

Buttermilk breaded chicken breast, provolone, Ranch mayo, lettuce, tomato on a sesame brioche bun

PROSCUITTO & BRIE GRILLED CHEESE 14

Prosciutto, ham, brie, apple and arugula salad, whole grain mustard on sliced artisan bread

SIDES

All Sandwiches and Burgers come with a choice of:

- Shoestring 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, onion & 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

SMOKED BRISKET MAC N CHEESE 16

Smoked brisket and crispy potato curls over cavatappi pasta and cheesy bechamel sauce

ON TAP

Wines by the Glass

William Hill Chard 2018 Central Coast, CA	8
Bread & Butter Chard 2018 Napa, CA	9
White Cliff Sauvignon Blanc 2019. Marlborough, NZ	10
Benvolio Pinot Grigio 2017 Friuli, IT	8
Pazzo Cilleiro Albarino 2019 Rias Baixas, Spain	10
Moshin Rosé of Pinot Noir 2018 Russian River, CA	9
Gloria Ferrer, Brut Sonoma, CA	10
G. Du Boeuf Pinot Noir 2018 Pays D'Oc, France	9
A to Z Wineworks Pinot Noir 2017. Newburg, Oregon	10
Geyser Peak Cab 2018 Kenwood, CA	9
J. Lohr "Seven Oaks" Cab 2018 Paso Robles, CA	10
Chloe Merlot 2016 Monterey County, CA	9
Sul Red H. Sao Miguel 2018 Portugal	8
Colterris Coloradeaux 2018 Grand Valley, CO Cab, Merlot, Petit Verdot blend	10

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 STOUT 7

ANGRY ORCHARD CIDER (GF) 5

Brew of the month: Rotating IPA 6(Ask your server)

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