



STARTERS

HOT SMOKED WINGS

By Weight: **1 lb. 14** **1 ½ lbs. 19**
 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. 13** **1 ½ lbs. 17**
 Fried crispy & tossed in kosher salt with coarse cracked black pepper w/ Ranch or Blue cheese

ROCKY MOUNTAIN NACHOS 14

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 14

Pulled chicken, ranch beans, shredded cheese, Pico de Gallo, guacamole & cilantro sour cream

AHI TUNA TATAKI* 15

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

GORGONZOLA CHIPS 10

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

SHISHITO & SPROUTS 13

Fried Shishito peppers and Brussel sprouts with chili aioli and arugula

SALADS

CAESAR SALAD 10

Crisp romaine lettuce, Caesar dressing, parmesan, fried capers & garlic croutons
Add grilled chicken breast 6
Add grilled salmon 8
Add grilled flatiron steak 11

THE WEDGE SALAD 13

Iceberg lettuce wedge, candied Nueske's bacon, gorgonzola crumbles, cucumber, grape tomatoes, sliced red onion, blue cheese dressing, grilled crostini
Add grilled chicken breast 6
Add grilled salmon 8
Add grilled flatiron steak 11

COBB SALAD 15

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

CHICKEN APPLE & AVOCADO SALAD 15

Grilled chicken breast, avocado, apple, candied walnuts, cranberries & mixed

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* 15

Sautéed mushrooms, caramelized onions and Swiss

BLACK & BLUE* 15

Gorgonzola cheese, bacon, onion strings & balsamic drizzle

BEAR DANCE BURGER* 15

Bacon, avocado, smoked mozzarella & aioli

NEW MEXICO BURGER * 15

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



SANDWICHES

BEAR DANCE CLUB 15

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

REUBEN 15

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

BD ITALIAN SUPREME 15

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

HOUSE SMOKED BRISKET 15

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

PESTO CHICKEN SANDWICH 15

Grilled Chicken breast, fresh spinach, Pesto, fresh mozzarella, balsamic drizzle on a brioche bun

CHEESE STEAK 15

Grilled peppers, onions, mushrooms and sliced short rib, Swiss cheese, brown butter aioli on a grilled hoagie

SIDES

All Sandwiches and Burgers come with a choice of:

- Shoestring fries
- Sweet potato fries
- Ranch Style Beans
- Fresh fried potato chips
- Coleslaw
- 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 15

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

FISH & CHIPS 17

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

STEAK & FRIES* 21

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

CHICKEN SCALLOPINI 18

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

SMOKED BRISKET MAC N CHEESE 18

Smoked brisket and cavatappi pasta tossed with cheesy bechamel sauce

SHORT RIB STROGANOFF 21

Slow braised beef short rib, Truffle mushroom ragout, egg noodles, crème fraiche

ON TAP

Wines by the glass

William Hill Chard 2018 <i>Central Coast, CA</i>	8
Bread & Butter Chard 2019 <i>Napa, CA</i>	9
White Cliff Sauvignon Blanc 2020. <i>Marlborough, NZ</i>	10
Spinelli Pinot Grigio 2020 <i>Friuli, IT</i>	8
Pazzo Cilleiro Albarino 2019 <i>Rias Baixas, Spain</i>	10
Muscato D'Asti 2020 <i>Vino Del Fratelli, IT</i>	9
Moshin Rosé of Pinot Noir 2020 <i>Russian River, CA</i>	9
Gloria Ferrer, Brut Sonoma, <i>CA</i>	10
Da Luca Prosecco Italy	10
G. Du Boeuf Pinot Noir 2020 <i>Pays D'Oc, France</i>	9
A to Z Wineworks Pinot Noir 2017. <i>Newburg, Oregon</i>	10
Geyser Peak Cab 2018 <i>Kenwood, CA</i>	9
J. Lohr "Seven Oaks" Cab 2019 <i>Paso Robles, CA</i>	10
Chloe Merlot 2018 <i>Monterey County, CA</i>	9
Sul Red H. Sao Miguel 2019 Portugal	8
Colterris Coloradeaux 2018 <i>Grand Valley, CO</i> 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

MODELO 6

STELLA ARTOIS 6

GUINNESS STOUT 7 BUD LIGHT 5

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

**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.*