



APPETIZERS


CORN NUGGETS – Sweet corn fritters deep fried and served with melted butter. Lg – \$8, Sm – \$6


FRIED MUSHROOMS – Button mushrooms hand dipped in our house-made beer batter and golden fried – \$9

STUFFED MUSHROOMS – Button mushrooms stuffed with blue crab stuffing, topped with mozzarella cheese, and baked until golden brown – \$12

BONELESS WINGS – 8 boneless wings topped with a choice of hot, mild buffalo, or house-made bbq sauce – \$11

ONION RINGS – Fresh sliced sweet onions hand dipped in our house-made beer batter and golden fried – \$9

 **STUFFED PEPPERS** – Banana peppers stuffed with our house-made Italian sausage topped with house-made marinara and melted mozzarella cheese – \$13

 **SCALLOPS B.B.T.** – Pan seared scallops on grilled baguette. Topped with saffron aioli, tomato jam, crispy bacon, micro greens balsamic glaze – \$14

POTATO SKINS – 3 potato skins filled with smoked bacon, cheddar and jack cheeses – \$9

ARTICHOKE SPINACH DIP – a blend of Monterey Jack, parmesan and cream cheese with artichokes and spinach oven baked and served with celery and local tortilla chips – \$12

CHICKEN POPPER EGG ROLLS – Grilled chicken blended with cheddar cheese, cream cheese, bacon and roasted Jalapeño served with a house made ranch dressing – \$11

BUFFALO CHICKEN PIEROGIES – Homemade cheese pierogies sautéed golden brown, tossed with a local IPA beer braised chicken in a roasted garlic buffalo cream sauce – \$12

DEN NACHOS – Shagbark Mill tortilla chips topped with house made queso, taco meat, black olives, house pickled local jalapeños, red onions, sour cream and salsa – \$12

BEER CURDS – Local Black Radish Creamery cheddar cheese curds, beer battered and fried served with a house made local honey mustard dressing – \$10

MUSHROOM STRUDEL – Sautéed wild mushrooms with garlic, herbs and boursin cheese wrapped in Phyllo dough and baked golden brown, topped with mushroom cream and balsamic glaze – \$11

ROASTED GARLIC HUMMUS – House made roasted garlic hummus topped with semi dried tomatoes, kalamata olives, feta cheese and drizzle of olive oil served with warm pita chips, celery and carrot sticks – \$10

WAGYU BURGERS & SANDWICHES

The Bear's Den serves only all natural, grain fed, proprietor raised, hormone-free Wagyu beef. Burgers and sandwiches are served with fries, house-made chips, coleslaw, cottage cheese or applesauce. Substitute a house salad for \$3, other side substitutions are \$2.


PRIME WAGYU BURGER

Red Hill Farms prime Wagyu beef topped with caramelized onions, bacon jam, Black Radish Creamery Charlie's Legend cheddar cheese and steakhouse mayo – \$16

DEN BURGER – A Bear's Den original!

All natural, hormone-free beef patty topped with provolone and hot pepper cheeses, Texas toothpicks, and A-1 steak sauce – \$13

DOUBLE BACON BURGER – Double 1/2 lb all natural, hormone-free beef patties, double cheese, and smoked beef bacon – \$16
Single – \$13

 **DEN MELT** – All natural, hormone-free beef patty topped with whiskey glazed onions and mushrooms with melted swiss cheese and a side of horseradish mayo – \$13

DIABLO BURGER – All natural, hormone-free beef patty topped with sautéed jalapeños, onions, and melted pepper jack cheese served with sriracha mayo – \$13

HAMBURGER – All natural, hormone-free beef patty. Add your choice of cheese for \$1 more – \$10

ROSEMARY GARLIC LAMB MELT – Locally raised lamb patty on grilled sourdough bread with caramelized onions, Black Radish Creamery Charlie's Legends aged cheddar cheese and a roasted garlic Rosemary mayo – \$15

DEN PHILLY STEAK SANDWICH – Shaved sirloin tip topped with caramelized onions, mushrooms, whiskey glaze and local Swiss cheese with the creamy horseradish sauce – \$15

TOPPINGS: lettuce, tomato, pickle, onion, and mayonnaise. Egg – \$1.50, Bacon – \$1.50, mushrooms – \$1, Onions – \$1, extra patty – \$3.50

SOUPS


FRENCH ONION – Caramelized onions in a homemade chicken and beef stock topped with garlic croutons and melted Swiss cheese – \$8

SOUP DU JOUR – Made fresh daily Bowl – \$6, Cup – \$4

SALADS

House-made dressings: ranch, French, sweet and sour, raspberry vinaigrette, honey mustard, Italian, White French, 1000 island, Greek

*Hot bacon dressing or blue cheese dressing for \$.50 upcharge.
You can order a half-size of our large salads for \$6*

 **DEN HOUSE SALAD** – Locally grown greens topped with tomato, red onion, garlic croutons, cucumber, sunflower seeds, and cheese – \$6

BOSTON WEDGE – Locally grown Boston Bibb lettuce wedge topped with red onion, tomato, Ohio smoked bacon, crumbled smoked blue cheese – \$11

STEAK HOUSE SALAD – Locally grown greens topped with tomato, cucumber, red onion, mozzarella cheese, and crisp french fries – \$9

FRISCO SALAD – Locally grown greens, topped with tomatoes, cucumbers, red onion, hard boiled egg, bacon, cheddar cheese and croutons – \$11

APPLE SPINACH SALAD – Fresh spinach topped with sliced Granny Smith apples, grape tomatoes, cucumbers, red onion, toasted almond and feta cheese – \$11

**** Add some protein to your salad!**

Steak – \$9, Chicken Breast – \$6, Gulf Shrimp – \$8



BLACK RADISH
CREAMERY



FROM THE GRILL

We proudly serve proprietor raised, grain fed, hormone and antibiotic-free, and all natural dry aged beef.
We serve Ohio raised all natural chicken and pork. All entrees are served with choice of two sides and dinner rolls.

RIBEYE
12 oz. \$34

NEW YORK STRIP
12 oz. \$31

FILET
8 oz. \$37

SIRLOIN
8 oz. \$25

*No guarantees on well-done steaks. All medium well and well filets are butterflied unless otherwise requested.

Additions: Blackened \$1.50, Blue Cheese \$2.00, Grilled Gulf Shrimp \$2.00 each, Sautéed Mushrooms \$2.00, Sautéed Onions \$2.00, Whiskey Glaze \$1.50

SMOTHERED CHICKEN

Grilled chicken breast topped with sautéed mushrooms, onions, and melted mozzarella cheese served on a bed of rice – \$18

ROAST BEEF DINNER

Slow roasted tri tip topped with house-made gravy – \$16

MEDITERRANEAN CHICKEN

Grilled chicken breast topped with artichokes, roasted tomatoes, kalamata olives and feta cheese drizzled with balsamic glaze served on a bed of rice – \$19

RIBS

Slow-smoked with Chef Steve’s bbq spice and glazed with house bbq sauce Half Rack – \$21, Full Rack – \$29

BACON WRAPPED MEATLOAF

Two thick slices of house made meatloaf topped with a port wine mushroom gravy – \$18

APPLE BUTTER BBQ PORK CHOPS

Two brined and smoked Ohio raised pork loin chops char grilled and glazed in a house-made apple butter BBQ sauce served on a jicama slaw – \$21

PASTA & SEAFOOD

Pasta dishes are served with one side and dinner rolls.

BEEF TIPS OVER NOODLES – Tender, slow cooked steak tips in a rich gravy served over house-made egg noodles – \$16

ROASTED GARLIC ALFREDO – Roasted garlic and cream simmered with parmesan reggiano cheese and tossed with house-made fettuccine pasta – \$17, Chicken – \$19, Shrimp – \$22

SMOKED CHICKEN RAVIOLI – House-made smoked chicken raviolis tossed in a roasted garlic, bacon and herb Cream sauce – \$17, chicken – \$19, shrimp – \$22

GREEK PASTA – fresh spinach sauteed in olive oil with roasted tomatoes, artichoke hearts, kalamata olives and garlic tossed with house made fettuccine and topped with feta cheese – \$17, chicken – \$19, shrimp – \$22

MUSHROOM RAVIOLI – Fresh house-made ravioli filled with portobellos, shiitake and button mushrooms sautéed with shallots garlic, herbs and boursin cheese. Tossed in a mushroom herb cream sauce \$17, Chicken – \$19, Shrimp – \$22

Seafood entrees served with two sides and dinner rolls.

BEER BATTERED SHRIMP – 5 gulf shrimp dipped in our house-made beer batter, golden fried, and served with cocktail sauce – \$20

SHRIMP SCAMPI – Gulf shrimp sautéed in butter, garlic, and herbs finished with lemon and white wine – \$21

CRAB CAKES – Pan-fried Chesapeake Bay blue crab cakes served over rice with our house-made tartar sauce
1 Crab Cake – \$22, 2 Crab Cakes – \$26

SCALLOPS AND GRITS – Pan seared scallops served over a local cheddar grits, topped with a Cajun bacon, sweet corn and red pepper cream sauce – \$29

HONEY CHILI SALMON – Chili rub and oven roasted Maine Salmon drizzled with a house-made local honey bang bang sauce – \$29

SIDES \$4

House salad, baked potato, coleslaw, cottage cheese, french fries, rice pilaf, broccoli, home-made buttered noodles, mashed potatoes and gravy, applesauce, sautéed spinach, sautéed zucchini and squash

Brussels sprouts with bacon, baked sweet potato, macaroni and cheese, sweet potato fries, sautéed asparagus for an additional \$1.50. Loaded Baked Potato for additional \$2.00

CUB MEALS

Includes drink and one side

SPAGHETTI WITH MARINARA SAUCE – \$7
MACARONI AND CHEESE – \$9
GRILLED CHEESE – \$7
CHICKEN TENDERS – \$8

CHEESEBURGER – \$7
CHEESE PIZZA – \$7
KID’S SIRLOIN – \$14

Sides: Cole slaw, cottage cheese, applesauce, house made chips, mashed potatoes and gravy, French fries, broccoli.
\$2 upcharge for house salad.
\$1 upcharge for sweet potato fries and onion rings.

DRINKS

FREE REFILLS
PEPSI PRODUCTS – \$3.00
FRESH BREWED TEA – \$3.00
COFFEE AND HOT TEA – \$2.00

ASK ABOUT
GETTING BEARS DEN
BEEF FOR HOME



Gift
Certificates
available

Bears Den Favorite
Consuming raw or undercooked meat and eggs may increase your risk of food-bourne illness.

Parties of 8 or more will have an 18% gratuity automatically added to the final bill.

DINNER