



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 bourson cheese wrapped in Phyllo dough and baked golden brown, topped with mushroom cream and balsamic glaze - \$11

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

*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

SPINACH COBB SALAD - Fresh spinach topped with tomato, cucumber, red onion, blue cheese, bacon, and sliced egg - \$11

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

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



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, Sauteed 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 - \$20, Full Rack - \$29

BACON WRAPPED MEATLOAF

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

MAPLE APPLE PORK CHOPS

Boneless center cut pork chops chart grilled and topped with a caramelized apple and local Maple syrup Demi-glaze. Single - \$16 double - \$19

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 fettuccini pasta - \$16, Chicken - \$19, Shrimp - \$22

CAJUN PASTA - Homemade fettuccine with roasted tomatoes, spinach, sweet corn, and jalapeño tossed in a Cajun cream sauce \$17.00, chicken - \$20 shrimp - \$23

SHRIMP AND SCALLOP RAVIOLI – Fresh house-made ravioli filled with fresh scallops, shrimp, basil, lemon zest and Calabrian Peppers tossed in a vodka tomato cream sauce.
\$20, Shrimp – \$26, scallops – \$28

MUSHROOM RAVIOLI - Fresh house-made ravioli filled with portobellos, shitake and button mushrooms sautéed with shallots garlic, herbs and boursin cheese. Tossed in a mushroom herb cream sauce \$17, Chicken – \$19, Shrimp – \$22.00

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 - \$20 2 Crab Cakes - \$25



SCALLOPS AND GRITS - Pan seared scallops served over Black Radish Creamery parmesan cheese grits, topped with country ham, roasted tomato and mushroom cream sauce - \$29

TUSCAN SALMON - Oven roasted aukra salmon topped with a roasted tomato, artichokes, spinach and roasted garlic cream 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

Brussels sprouts with bacon, Angry Corn, 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	CHEESEBURGER – \$7
MACARONI AND CHEESE – \$9	CHEESE PIZZA – \$7
GRILLED CHEESE – \$7	KID’S SIRLOIN – \$14
CHICKEN TENDERS – \$8	

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