



APPETIZERS


CORN NUGGETS – Sweet corn fritters deep fried and served with melted butter. Lg – \$9, Sm – \$7


FRIED MUSHROOMS – Button mushrooms hand dipped in our house-made beer batter and golden fried – \$10

STUFFED MUSHROOMS – Button mushrooms stuffed with blue crab stuffing, topped with mozzarella cheese, and baked until golden brown – \$13

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

ONION RINGS – Fresh sliced sweet onions hand dipped in our house-made beer batter and golden fried – \$10

 **STUFFED PEPPERS** – Banana peppers stuffed with our Italian sausage topped with house-made marinara and melted mozzarella cheese – \$14

 **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 – \$13

CHICKEN POPPER EGG ROLLS – Grilled chicken blended with cheddar cheese, cream cheese, bacon and roasted jalapeño served with a house made ranch dressing – \$12

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 jalapeños, red onions, sour cream and salsa – \$12

BEER CURDS – Black Radish Creamery cheddar cheese curds, beer battered and fried served with a 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 – \$12

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 – \$17

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 – \$14

DOUBLE BACON BURGER – Double 1/2 lb all natural, hormone-free beef patties, double cheese, and smoked beef bacon – \$17
Single – \$14

 **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 – \$14

DIABLO BURGER – All natural, hormone-free beef patty topped with sautéed jalapeños, onions, and melted pepper jack cheese served with sriracha mayo – \$14

HAMBURGER – All natural, hormone-free beef patty. Add your choice of cheese for \$1 more – \$12

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 – \$16

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 rich 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

**** Add some protein to your salad!** Steak – \$9, Chicken Breast – \$6, Gulf Shrimp – \$8

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

CRANBERRY SPINACH SALAD – Baby spinach with toasted almonds, dried cranberries, red onions, cucumbers and feta cheese – \$11

CAJUN BACON BLUE SALAD – Boltz Farms greens topped with bacon crumbles, blue cheese, grape tomatoes, red onion, Cajun spiced pecans and croutons – \$11

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

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



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. \$37

NEW YORK STRIP
12 oz. \$33

FILET
8 oz. \$40

SIRLOIN
8 oz. \$27

*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 a rich brown gravy – \$17

TUSCAN CHICKEN

Pan seared chicken breast simmered in white wine, herbs and garlic finished with sun dried tomatoes, spinach, cream and parmesan cheese served over a bed of linguine – \$20

RIBS

Slow smoked Saint Louis style ribs glazed in BBQ sauce – half rack \$24 – full rack \$31

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 apple butter BBQ sauce served on a jicama slaw – \$23

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 egg noodles – \$16

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

SMOKED CHICKEN RAVIOLI – Smoked chicken raviolis tossed in a roasted garlic, bacon and herb cream sauce – \$17, chicken – \$19, shrimp – \$22

MUSHROOM RAVIOLI – Wild mushroom raviolis topped in a mushroom cream sauce \$17, Chicken – \$19, Shrimp – \$22

Seafood entrees served with two sides and dinner rolls.

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 tartar sauce
1 Crab Cake – \$24, 2 Crab Cakes – \$28

SEAFOOD RISOTTO – Pan seared scallops and shrimp served over a parmesan risotto topped with a lemon caper brown butter sauce – \$32

OVEN ROASTED SALMON – Oven roasted Cutler Cove Maine salmon topped with roasted garlic lemon dill cream sauce – \$30

SIDES \$4

House salad, baked potato, coleslaw, cottage cheese, french fries, rice pilaf, broccoli, buttered noodles, mashed potatoes and gravy, applesauce, sautéed spinach, Angry Corn
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 – \$8 **CHEESEBURGER** – \$9
MACARONI AND CHEESE – \$9 **CHEESE PIZZA** – \$8
GRILLED CHEESE – \$8 **KID'S SIRLOIN** – \$14
CHICKEN TENDERS – \$9

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-borne illness.

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

DINNER