



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

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 – \$10

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

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

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.

*** ADD SOME PROTEIN TO YOUR SALAD!**

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

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

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 tomato, 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

TACO SALAD – Local corn tortilla chips topped with local greens, taco seasoned ground beef, tomatoes, red onions, black olives, cheddar cheese, sour cream and salsa – \$13

WAGYU BURGERS

The Bear’s Den serves only all natural, grain fed, proprietor raised, hormone–free Wagyu beef 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 steakhouse mayonnaise – \$16

 **DEN BURGER**

A Bear’s Den original! All natural, hormone–free beef patty topped with provolone and hot pepper cheeses, onion straws, and A–1 steak sauce– \$13

SUNNY SIDE BURGER

All natural, hormone–free beef patty topped with American cheese, smoked beef bacon, and a fried egg – \$14

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

Topped with sautéed jalapeños, onions, and melted pepper jack cheese served with sriracha mayo – \$13

HAMBURGER

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

ROSEMARY GARLIC LAMB MELT

Locally raised lamb patty on grilled sourdough bread with caramelized onions, Black Radish Creamery artisanal blend cheese and a roasted garlic Rosemary mayo \$15



WRAPS & SANDWICHES

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

BUFFALO CHICKEN WRAP

Grilled chicken with mixed greens, tomato, onion, creamy blue cheese dressing and our hot buffalo sauce – \$11

CAMPFIRE CHICKEN WRAP

Crisp fried chicken with mixed greens, tomato, red onion, bacon, cheddar cheese and our campfire sauce – \$11

MEDITERRANEAN WRAP

Grilled chicken with local mixed greens, artichoke hearts, roasted tomatoes, red onion, hummus, kalamata olives and feta cheese drizzled with balsamic vinaigrette – \$12

HONEY MUSTARD CHICKEN WRAP

Crisp fried chicken with local mixed greens, Granny Smith apples, bacon, red onion, toasted almonds, cheddar cheese and local honey mustard dressing – \$12

MEATLOAF SANDWICH

Grilled all beef meatloaf glazed in house made BBQ sauce on grilled sourdough with American cheese – \$12

DEN PHILLY STEAK SANDWICH

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

OPEN FACE ROAST BEEF

Tender oven roasted tri–tip served over grilled Texas toast topped with gravy – \$13

LUNCH ENTREES

Served with two sides.

The Bear’s Den serves only all natural, grain fed, hormone–free, antibiotic–free proprietor raised beef and Ohio raised chicken and pork.

NEW YORK STRIP

12 oz. \$31

SIRLOIN

8 oz. \$25

BACON WRAPPED MEATLOAF

Two thick slices of house made meatloaf topped with mushroom gravy – \$17

SMOTHERED CHICKEN

Grilled chicken breast topped with sautéed mushrooms, onions, and melted mozzarella cheese served on a bed of rice – \$17

BOURBON GLAZED SMOTHERED PORK CHOPS

Boneless center–cut pork chops char–grilled and bourbon glazed. Topped with caramelized onions and mushrooms – Single – \$16 Double – \$19

MEDITERRANEAN CHICKEN

Grilled chicken breast topped with artichokes, roasted tomatoes, kalamata olives and feta cheese drizzled with balsamic glaze – \$19

BEEF TIPS OVER NOODLES

Tender, slow cooked steak tips in a rich gravy served over noodles – \$16

WHISKEY GLAZED SALMON

Oven roasted Aukra Salmon finished with house-made whiskey glaze – \$25

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

BEER BATTERED SHRIMP

Five Gulf shrimp dipped in our house–made beer batter, golden fried, and served with cocktail sauce – \$20

CHOPPED STEAK

12 oz. char–grilled chopped steak topped with caramelized onions, sautéed mushrooms and homemade gravy – \$15

SIDES

Coleslaw, cottage cheese, apple sauce, rice pilaf, house salad, steamed broccoli, mashed potatoes and gravy, French fries, house made chips. Sweet potato fries and onion rings \$1 upcharge

CUB MEALS

Children 12 and under. Includes one side dish and a small drink.

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

PEPSI PRODUCTS – \$3.00

FRESH BREWED TEA – \$3.00

COFFEE AND HOT TEA – \$2.00



BLACK RADISH CREAMERY



Gift Certificates available

BEAR’S 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.

LUNCH