



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


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. * **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


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

CLUCK IT!
SUBSTITUTE A
GRILLED CHICKEN
BREAST FOR
ANY BURGER!

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

SANTA FE CHICKEN WRAP

Grilled chicken, with local mixed greens, rice, cheddar cheese, salsa, and sour cream– \$11

MEDITERRANEAN WRAP

Grilled chicken with local mixed greens, artichoke hearts, roasted tomatoes, red onion, kalamata olives and feta cheese drizzled with balsamic vinaigrette - \$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 \$20 2 Crab Cakes \$25

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