




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

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

POTATO SKINS – Three 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

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


BUFFALO CHICKEN PEROGIES – Potato and cheese perogies sautéed and butter with grilled chicken and finished with a roasted garlic Buffalo cream sauce – \$12

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


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** – 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

LAMB BURGER – Char grilled locally raised lamb topped with oven roasted onions, wild mushrooms, Black Radish Creamery Charlie's Legends cheese and a roasted garlic Mayo – \$16

DEN PHILLY STEAK SANDWICH – Shaved sirloin tip topped with caramelized onions, mushrooms, whiskey glaze and local Swiss cheese with 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

SPINACH SALAD – Tender baby spinach with tomatoes, red onions, mushrooms, bacon, hard boiled eggs 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. \$38

NEW YORK STRIP
12 oz. \$34

FILET
8 oz. \$42

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

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

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

GARLIC HERB PORK CHOPS

Garlic and herb marinated boneless pork chops topped with a roasted onion and wild mushroom garlic cream sauce – \$24


PASTA & SEAFOOD

Pasta dishes are served with one side and dinner rolls.

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

 **BLACKENED CHICKEN PASTA** - Pan seared blackened chicken breasts served over cavatappi pasta tossed in a tomato cream sauce – \$20

Seafood entrees served with two sides and dinner rolls.

BUTTER GARLIC SHRIMP AND SCALLOPS – Pan seared scallops and gulf shrimp with garlic, shallots and herbs finished with lemon and white wine – \$28

CRAB CAKES – Pan-fried Chesapeake Bay blue crab cakes served on a bed of rice with our tartar sauce
1 Crab Cake – \$24, 2 Crab Cakes – \$28

BEER BATTERED SHRIMP – Lightly battered and golden fried gulf shrimp served with cocktail sauce – \$19

BROWN SUGAR CHIPOTLE SALMON – Fresh Aukra salmon coated in a brown sugar chipotle rub and oven roasted. Topped with a raspberry butter sauce. \$30

SIDES \$4

Baked potato, coleslaw, cottage cheese, french fries, rice pilaf, broccoli, buttered noodles, mashed potatoes and gravy, applesauce, sautéed spinach

Brussels sprouts with bacon, baked sweet potato, macaroni and cheese, sweet potato fries, Angry Corn 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.
\$1.50 upcharge for sweet potato fries, onion rings, macaroni and cheese.

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