



APPETIZERS


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

FRIED MUSHROOMS – Button mushrooms lightly battered 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 tossed in your choice of hot or mild buffalo, or bbq sauce – \$11


ONION RINGS – Fresh sliced sweet onions lightly beer battered and golden fried – \$10

 **STUFFED PEPPERS** – Banana peppers stuffed with Italian sausage topped with marinara sauce and melted Monterey Jack cheese – \$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 ranch dressing – \$12

 **DEN NACHOS** – Fresh fried 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

SOUPS


FRENCH ONION – Caramelized onions in a rich chicken and beef stock topped with garlic croutons and melted Swiss and provolone 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, Balsamic Vinaigrette

*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** – Chef’s Harvest greens topped with tomato, red onion, garlic croutons, cucumber, sunflower seeds, and cheese – \$6

STEAK HOUSE SALAD – Chef’s Harvest greens topped with tomato, cucumber, red onion, mozzarella cheese, and crisp french fries – \$9

FRISCO SALAD – Chef’s Harvest greens topped with tomato, cucumbers, red onion, hard boiled egg, bacon, cheddar cheese and croutons – \$11


TACO SALAD – Corn tortilla chips topped with Chef’s Harvest greens, taco seasoned ground beef, tomatoes, red onions, black olives, cheddar cheese, sour cream and salsa – \$13


ITALIAN SALAD - Chefs harvest greens topped with mama lils peppers, green olive, tomato, cucumber, Red onion, mozzarella cheese, salami and ham – \$15

FRISCO SALAD – Chef’s Harvest greens, topped with tomatoes, cucumbers, red onion, hard boiled egg, bacon, cheddar cheese and croutons – \$11

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 – \$17

 **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– \$14

SUNNY SIDE BURGER
All natural, hormone-free beef patty topped with American cheese, smoked beef bacon, and a fried egg – \$15

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 – \$13

DIABLO BURGER
Topped with sautéed jalapeños, onions, and melted pepper jack cheese served with sriracha mayo – \$14

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


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

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 – \$13

 **CAMPFIRE CHICKEN WRAP** – Crisp fried chicken with mixed greens, tomato, red onion, bacon, cheddar cheese and our camp-fire sauce – \$13

BACON RANCH WRAP – Grilled chicken with mixed greens crumbled bacon, tomato, Monterey Jack cheese and ranch dressing – \$13

MEATLOAF SANDWICH – Grilled all beef meatloaf glazed in BBQ sauce on grilled sourdough with American cheese and onion straws – \$14

DEN PHILLY STEAK SANDWICH – Shaved sirloin tip topped with caramelized onions, mushrooms, Mamma Lil’s Peppers, whiskey glaze and Provolone cheese with creamy horseradish sauce – \$15

SPICY ITALIAN MELT – Grilled sourdough with melted provolone, parmesan, salami, pepper ham and mama lil’s pepper’s. Served with a side of house italian – \$14


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. \$36 **SIRLOIN** – 8 oz. \$28


BACON WRAPPED MEATLOAF
Two thick slices of meatloaf topped with sautéed mushrooms and gravy – \$18

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 – \$18 Double – \$21

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

ROAST BEEF DINNER
Slow roasted tri tip topped with gravy – \$16

 **WHISKEY GLAZED SALMON**
Oven roasted Aukra Salmon finished with whiskey glaze – \$30

CRAB CAKES
Pan–fried Chesapeake Bay blue crab cakes served over rice with tartar sauce
1 Crab Cake \$23, 2 Crab Cakes \$28

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

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

SIDES

applesauce, coleslaw, cottage cheese, rice, steamed Broccoli, mashed potatoes and gravy, house salad*
onion rings and sweet potato fries, angry corn for an additional 1.50
*house salad \$6 if not ordered as included side item

CUB MEALS


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

HOT DOG – \$9	CHEESEBURGER – \$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.
MACARONI AND CHEESE – \$9	CHEESE PIZZA – \$8	
GRILLED CHEESE – \$8	KID’S SIRLOIN – \$15	
CHICKEN TENDERS – \$9		

DRINKS

PEPSI PRODUCTS – \$3.00 FRESH BREWED ICED TEA – \$3.00 COFFEE AND HOT TEA – \$2.00



 **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