




## 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 tossed with a choice of hot, mild buffalo, BBQ, campfire, or whiskey 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** – 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


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


**SHRIMP AND BLOOD ORANGE COCKTAIL.** – Jumbo shrimp served chilled with a zesty blood orange and chili cocktail sauce – \$14

**BURRATA WITH BRAISED WAGYU SHORT RIB** – Wagyu short rib in a rich pan sauce. Served with fresh burrata cheese and warm toasted baguette and red wine glaze – \$14.00.


## 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 legend cheese and a roasted garlic Mayo – \$16

**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

**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 – \$7, Cup – \$5

## 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

**ITALIAN SALAD** - Chef’s Harvest greens topped with mama lils peppers, green olive, tomato, cucumber, Red onion, mozzarella cheese, salami and ham – \$15

 **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 tomatoes, cucumbers, red onion, hard boiled egg, bacon, cheddar cheese and croutons – \$11



**BLACK RADISH**  
CREAMERY

**H Chef's**  
**Harvest**  
LLC

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. \$40	NEW YORK STRIP 12 oz. \$36	FILET 8 oz. \$45	SIRLOIN 8 oz. \$28
*No guarantees on well-done steaks. All medium well and well filets are butterflied unless otherwise requested.			
Additions: blackened \$2, blue cheese \$3, butter garlic shrimp \$12, sautéed mushrooms \$3, sautéed onions \$3, whiskey glaze \$2, bone marrow black truffle demi glaze \$10			


**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 a apple butter 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

 **MAPLE APPLE PORK CHOPS** – Maple marintaed boneless pork chops grilled and served with an apple cider glaze. – \$23


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

**WAGYU SHORT RIB PAPPARDELLE** – Tender wagyu short rib, slow braised with red wine and herbs tossed with hand cut pappardelle noodles and finished with rich braising liquid, cream and parmesan. – \$24

**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 Radiatori pasta tossed in a tomato cream sauce – \$20

Seafood entrees served with two sides and dinner rolls.

**SHRIMP AND SCALLOPS** – Pan seared shrimp and sea scallops served over a spicy bacon and sweet corn chowder. Finished with a old bay cream sauce. – \$32

**CRAB CAKES** – Pan-fried Chesapeake Bay blue crab cakes served on a bed of rice with tarter sauce  
1 Crab Cake – \$24, 2 Crab Cakes – \$29

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

**MAPLE MUSTARD SALMON** – Oven roasted Aukra salmon, brushed with the Mustard Man’s Maple mustard and finished with the local Maple syrup glaze. – \$32

SIDES \$5

Baked potato, coleslaw, cottage cheese, french fries, rice pilaf, broccoli, mashed potatoes and gravy, maple mustard carrots, applesauce, green beans with almonds, House salad\*  
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

\*house salad \$6 if not ordered as included side item

CUB MEALS

Includes drink and one side

HOT DOG – \$9	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 – \$3.00

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-bourne illness.

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