



APPETIZERS

WINGS

8 lightly breaded wings topped with a choice of hot, mild buffalo, or house-made bbq sauce \$7, Boneless – \$9

CHEESE STIX

6 battered and fried mozzarella stix served with our house-made marinara – \$6

FRIED MUSHROOMS

Button mushrooms hand dipped in our house-made beer batter and golden fried – \$7

CORN NUGGETS

Sweet corn fritters deep fried and served with melted butter
Lg – \$6, Sm – \$4

STUFFED MUSHROOMS

Button mushrooms stuffed with blue crab stuffing, topped with mozzarella cheese, and baked until golden brown – \$9

TEXAS TOOTHPICKS

Thinly sliced onions and jalapeños lightly battered and deep fried served with our house-made ranch Lg – \$7, Sm – \$5

ONION RINGS

Fresh sliced sweet onions hand dipped in our house-made beer batter and golden fried – \$6

BBQ SHRIMP & GRITS

Fresh Gulf shrimp sautéed with garlic and Mama Lil's peppers. Finished with amber beer and BBQ butter over Shag Bark Mill grits - \$12



STUFFED PEPPERS

Banana peppers stuffed with our house-made Italian sausage topped with house-made marinara and melted mozzarella cheese – \$10



SCALLOPS B.B.T.

Pan seared scallops on grilled baguette. Topped with saffron aioli, tomato jam, crispy bacon and Old Thyme Farms micro basil - \$12

POTATO SKINS

3 potato skins filled with smoked bacon, cheddar and jack cheeses – \$6
Add bbq pork – \$9



MUSHROOM STREUDEL

Wild mushroom blend sautéed with garlic & herbs mixed with Boursin cheese and wrapped in phyllo dough and baked golden brown. Topped with mushroom cream & balsamic glaze – \$10

TEX-MEX SMOKED CHICKEN EGGROLLS

Smoked E.D.S. Ranch chicken blended with sweet corn, black beans and peppers and Jack cheese. Fried until crispy and served with a spicy ranch – \$8

SOUPS



DEN CHILI

Made with our all natural beef, kidney beans, sweet onions, and green peppers Bowl – \$5, Cup – \$3

FRENCH ONION

Caramelized onions in a rich broth topped with garlic croutons and melted Swiss cheese Bowl – \$6

SOUP DU JOUR

Made fresh daily
Bowl – \$5, Cup – \$3

BURGERS & SANDWICHES

The Bear's Den serves only all natural, grain fed, proprietor raised, hormone-free beef. Burgers and sandwiches are served with fries. Substitute a house salad for \$1.95, other side substitutions are \$1.

DEN BURGER

A Bear's Den original! All natural, hormone-free beef patty topped with provolone and hot pepper cheeses, Texas toothpicks, and A-1 steak sauce – \$10

MUSHROOM SWISS BURGER

All natural, hormone-free beef patty topped with sautéed mushrooms and Guggisburg swiss cheese – \$10

SUNNY SIDE BURGER

All natural, hormone-free beef patty topped with American cheese, house-smoked beef bacon, and a fried egg – \$11

SMOKE HOUSE BURGER

All natural, hormone-free beef patty topped with house-smoked bacon, fried onion rings, cheddar cheese, and bbq sauce – \$10

DOUBLE BACON BURGER

Double 1/2 lb all natural, hormone-free beef patties, double cheese, and house-smoked bacon – \$13 Single – \$10

PORKY BURGER

All natural, hormone-free beef patty topped with house-smoked bacon, pulled pork, sweet bbq sauce, and melted cheddar – \$10

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 – \$10

DIABLO BURGER

All natural, hormone-free beef patty topped with sautéed jalapeños, onions, and melted pepper jack cheese served with sriracha mayo – \$10

BACON BLUE BURGER

All natural, hormone-free beef patty topped with house-smoked bacon, roasted garlic, blue cheese, and a side of horseradish mayo – \$10

AVOCADO BURGER

All natural, hormone-free beef patty topped with Mama Lil's peppers, pepper jack cheese, sliced avocado and spicy ranch – \$10

HAMBURGER – \$8

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

BBQ PORK

Tender slow-smoked pork shoulder finished with a sweet bbq sauce – \$8

BBQ BEEF

Slow roasted hormone-free beef hand shredded with a sweet bbq sauce – \$8

OPEN FACED STEAK SANDWICH

Grilled tri tip sliced and served on garlic grilled sourdough. Topped with tomato salad, shaved parmesan cheese and balsamic glaze - \$13

TOPPINGS: lettuce, tomato, pickle, onion, and mayonnaise

SALADS

Dressings: All dressings are made in house unless otherwise noted. House ranch, spicy ranch, French, sweet and sour, Italian, raspberry vinaigrette, blue cheese, honey mustard, thousand island, vinegar & oil, Greek vinaigrette

Add hot bacon dressing for \$.50

You can order a half-size of our large salads for \$5



DEN HOUSE SALAD

Crisp greens topped with tomato, red onion, garlic croutons, cucumber, sunflower seeds, and cheese – \$5

COBB SALAD

Crisp greens topped with smoked bacon, tomatoes, hard boiled eggs, avocado, and crumbled blue cheese – \$9

SPINACH SALAD

Fresh baby spinach topped with sliced mushrooms, red onion, grape tomatoes, sliced egg and bacon - \$9

STEAK HOUSE SALAD

Crisp greens topped with tomato, cucumber, red onion, mozzarella cheese, and crisp french fries – \$8

****add steak, chicken, or shrimp for additional charge**

SOUTHWEST SALAD

Boltz farms greens topped with black beans, avocado, bacon, red onion, grape tomato, crispy tortilla strips and jack cheese \$9

**** Add some protein to your salad!** Steak – \$5, Chicken Breast – \$4, Gulf Shrimp – \$6

FROM THE GRILL

We proudly serve proprietor raised, grain fed, hormone-free, antibiotic-free, and all natural dry aged beef. Our steaks are hand cut daily. All entrees are served with choice of two sides and dinner rolls.

RIBEYE

\$28

NEW YORK STRIP

12oz. \$25 8oz. \$19

FILET

8oz. \$30

SIRLOIN

\$19

*No guarantees on well-done steaks. All mid well and well filets and sirloins are butterflied unless otherwise requested.

Additions: Blackened \$1.50, Blue Cheese \$2.00, Grilled Gulf Shrimp \$2.00 each, Sautéed Mushrooms \$1.50, Sautéed Onions \$1.50, Whiskey Glaze \$1.00

SMOTHERED CHICKEN

Grilled chicken breast topped with sautéed mushrooms, onions, and melted mozzarella cheese served on a bed of rice \$14

RIBS

Slow-smoked with chef Steve's bbq spice and glazed with house bbq sauce Half Rack \$16, Full Rack \$25

CHICKEN BRUSCHETTA

Grilled E.D.S. Ranch chicken breast topped with marinated tomatoes and melted provolone cheese. Served on a bed of rice with a balsamic glaze drizzle - \$15

ROAST BEEF DINNER

Slow roasted tri tip topped with house-made gravy - \$14

BOURBON GLAZED SMOTHERED PORK CHOPS

Boneless center-cut pork chops char-grilled and bourbon glazed. Topped with caramelized onions and mushrooms - Single \$14 Double - \$17

TUSCAN CHICKEN

Boneless E.D.S. Ranch chicken breast sautéed with olive oil, garlic, baby spinach and grape tomatoes. Finished with lemon, cream, and Parmesan cheese and served on a bed of linguine - \$16

PASTA & SEAFOOD

Seafood entrees served with two sides and dinner rolls. Pasta dishes are served with house salad and dinner rolls.

BEER BATTERED SHRIMP

Gulf shrimp dipped in our house-made beer batter, golden fried, and served with cocktail sauce \$16

SHRIMP SCAMPI

Gulf shrimp sautéed in butter, garlic, and herbs finished with lemon and white wine \$16

BBQ BUTTER SHRIMP

Fresh Gulf shrimp sautéed with Old Bay Seasoning and finished with amber beer and a house-made BBQ butter \$17

LEMON SALMON

Oven roasted Aukra Salmon topped with marinated tomatoes and a lemon cream sauce - \$22

SUMMER VEGETABLE PASTA

Grape tomatoes, zucchini, squash and baby spinach sautéed in olive oil and garlic and tossed with bowtie pasta. Topped with shaved parmesan cheese - \$13 add chicken - \$15, add shrimp - \$17

CRAB CAKES

Pan-fried Chesapeake Bay blue crab cakes served over rice with our house-made tartar sauce 1 Crab Cake \$14 2 Crab Cakes \$18

BEEF TIPS OVER NOODLES

Tender, slow cooked steak tips in a rich gravy served over noodles and mashed potatoes with a fresh garden salad \$12

SMOKED CHICKEN RAVIOLI

Smoked chicken ravioli tossed in our house-made alfredo sauce and topped with bacon, green onion, and shaved parmesan cheese \$14 Chicken - \$17, Shrimp - \$19

CAJUN PASTA

Andouille sausage, roasted corn and baby spinach sautéed in olive oil and garlic. Finished with creole spices and cream and tossed with linguine pasta: \$13 add chicken - \$15, add shrimp - \$17

ROASTED GARLIC ALFREDO

Roasted garlic and cream simmered with parmesan reggiano cheese and tossed with linguine pasta \$13 Chicken \$15, Shrimp \$17

PAN SEARED SCALLOPS AND GRITS

Pan seared sea scallops served over Shag Bark Mill parmesan grits and topped with marinated tomatoes and balsamic glaze - \$23

SIDES

House salad, baked sweet potato, baked potato, coleslaw, cottage cheese, french fries, rice pilaf, home fries, mashed potatoes and gravy, broccoli, sautéed zucchini and squash, Brussels sprouts with bacon, applesauce, and sautéed baby spinach
Sautéed asparagus for an additional \$1

CUB MEALS

Children 12 and under. Includes one side dish and a small drink \$7

SPAGHETTI WITH MEAT SAUCE

GRILLED CHEESE

CHICKEN TENDERS

CHEESEBURGER

PASTA ALFREDO

CHEESE PIZZA

KID'S SIRLOIN \$9

DRINKS

PEPSI PRODUCTS - \$2.50

FRESH BREWED TEA - \$2.50

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.