



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

APPETIZERS

SNACK BOARD – House-made pimento cheese and French onion dip served with house pickles, Wagyu trail bologna, toasted saltine crackers, and house-made chips – **\$15**

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

FRIED MUSHROOMS – Button mushrooms, lightly battered and fried until golden brown – **\$10**

STUFFED MUSHROOMS – Button mushrooms stuffed with blue crab filling, topped with mozzarella cheese, and baked until golden brown – **\$13**

BONELESS WINGS – Eight boneless wings tossed in your choice of hot, mild buffalo, or BBQ sauce – **\$11**

 **STUFFED PEPPERS** – Banana peppers stuffed with Italian sausage, topped with marinara sauce and melted Monterey Jack cheese – **\$14**

POTATO SKINS – Three potato skins filled with smoked bacon, cheddar cheese, and Monterey Jack cheese – **\$9**

ARTICHOKE SPINACH DIP – A blend of Monterey Jack, Parmesan, and cream cheeses with artichokes and spinach, baked and served with celery and locally made tortilla chips – **\$13**

CHICKEN POPPER EGG ROLLS – Grilled chicken blended with cheddar cheese, cream cheese, bacon, and roasted jalapeños, served with ranch dressing – **\$12**

 **DEN NACHOS** – Fresh-fried tortilla chips topped with house-made queso, seasoned 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 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**

BURRATA BRUSCHETTA – Fresh burrata served with local balsamic-marinated tomatoes on toasted Mama’s Bread sourdough baguette, and finished with balsamic glaze – **\$12**

WAGYU BURGERS & SANDWICHES

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 mayonnaise – **\$17**

DEN BURGER – A Bear’s Den original! All-natural, hormone-free beef patty topped with provolone and hot pepper cheese, onion straws, and A-1 steak sauce – **\$14**

DOUBLE BACON BURGER – Two ½ lb all-natural, hormone-free beef patties with double cheese and smoked beef bacon – **\$17**
Single – **\$14**

DEN MELT – All-natural, hormone-free beef patty topped with whiskey-glazed onions and mushrooms, 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 Legend cheese, and roasted garlic mayo – **\$16**

OPEN-FACE STEAK BRUSCHETTA – Grilled and sliced flank steak topped with local balsamic-marinated tomatoes, shaved Parmesan cheese, and balsamic glaze on toasted Mama’s Bread sourdough baguette – **\$16**

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 broth, 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, Thousand Island, and Balsamic Vinaigrette. *Hot Bacon or Blue Cheese dressing available for \$0.50 upcharge. You can order a half-size portion of any large salad 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 tomatoes, red onions, garlic croutons, cucumbers, sunflower seeds, and cheese – **\$7**

 **GRILLED CORN BLT SALAD** – Chef’s Harvest greens topped with grilled sweet corn, smoked bacon, grape tomatoes, and avocado – **\$11**

STEAK HOUSE SALAD – Chef’s Harvest greens topped with tomatoes, cucumbers, red onions, mozzarella cheese, and crispy French fries – **\$10**

FRISCO SALAD – Chef’s Harvest greens topped with tomatoes, cucumbers, red onions, hard-boiled eggs, bacon, cheddar cheese, and croutons – **\$12**



BLACK RADISH
CREAMERY

H Chef's
Harvest
LLC

FROM THE GRILL

We proudly serve proprietor-raised, grain-fed, hormone- and antibiotic-free, all-natural dry-aged beef. We also serve Ohio-raised, all-natural chicken and pork. All entrées are served with a 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-done filets are butterflied unless otherwise requested.			
Add ons: Blackened – \$2 Blue cheese – \$3 Butter garlic shrimp – \$12 Sautéed mushrooms – \$3 Sautéed onions – \$3 Whiskey glaze – \$2 Bone marrow black truffle demi-glace – \$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 rich brown gravy – **\$17**

 **RIBS** – Slow-smoked St. Louis-style ribs glazed in peach BBQ sauce – **Half rack – \$24 | Full rack – \$31**

BACON-WRAPPED MEATLOAF – Two thick slices of house-made meatloaf topped with port wine mushroom gravy – **\$18**

 **SOUTHWEST PORK CHOPS** – Brown sugar chipotle-spiced boneless pork chops, grilled and glazed in peach BBQ sauce, served over honey jalapeño slaw – **\$24**

ADOBO WAGYU SHORT RIB – Tender adobo-braised Wagyu short rib served over jalapeño cheddar grits, topped with corn salad and honey cilantro-lime crema – **\$28**

PASTA & SEAFOOD

Pasta dishes are served with one side and dinner rolls.

ROASTED GARLIC ALFREDO – Roasted garlic and cream simmered with Parmigiano-Reggiano cheese, tossed with fettuccine pasta – **\$17 Chicken – \$19 | Shrimp – \$22**

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

MUSHROOM RAVIOLI – Wild mushroom ravioli topped with mushroom cream sauce – **\$17 Chicken – \$19 | Shrimp – \$22**

 **CHICKEN BRUSCHETTA PASTA** – House-made torchio pasta tossed in a local ramp pesto cream sauce, topped with grilled chicken, local balsamic-marinated tomatoes, and shaved Parmesan cheese – **\$22**

Seafood entrees served with two sides and dinner rolls.

PAN-SEARED SHRIMP & SCALLOPS – Jumbo shrimp and scallops served over creamy local jalapeño cheddar grits, finished with roasted sweet corn, smoked bacon, and a rich Cajun cream sauce – **\$32**

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

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

 **BROWN SUGAR CHIPOTLE SALMON** – Brown sugar chipotle-rubbed salmon, oven-roasted and topped with corn salsa, finished with a jalapeño honey-lime sauce – **\$33**

SIDES \$5

Baked potato, coleslaw, cottage cheese, French fries, rice pilaf, buttered broccoli, mashed potatoes with gravy, maple-mustard carrots, applesauce, sautéed spinach, roasted garlic and herb green beans, house salad*

Brussels sprouts with bacon, baked sweet potato, macaroni and cheese, sweet potato fries, jalapeño cheddar grits – **+\$1.50**

Loaded baked potato – **+\$2.00**

*house salad \$7 if not ordered as included side item

CUB MEALS

Includes drink and one side

HOT DOG – \$9
MACARONI AND CHEESE – \$9
GRILLED CHEESE – \$8
CHICKEN TENDERS – \$9

CHEESEBURGER – \$9
CHEESE PIZZA – \$8
KID’S SIRLOIN – \$14

Sides: Coleslaw, cottage cheese, applesauce, house-made chips, mashed potatoes and gravy, French fries, buttered 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-borne illness.

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