



APPETIZERS

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

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

 **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

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

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

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

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

WAGYU BURGERS

Wagyu burgers 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

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

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

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

WRAPS & SANDWICHES

Wraps 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.

BLACKENED CHICKEN WRAP – Grilled blackened chicken with mixed local greens, tomatoes, roasted corn salsa, and Monterey Jack cheese, drizzled with honey cilantro jalapeño-lime sauce – \$13

 **CAMPFIRE CHICKEN WRAP** – Crispy fried chicken with mixed greens, tomatoes, red onions, bacon, cheddar cheese, and campfire sauce – \$13

BACON AVOCADO RANCH WRAP – Grilled chicken with mixed greens, smoked bacon, tomatoes, avocado, Monterey Jack cheese, and house-made 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, served with creamy horseradish sauce – \$15

SPICY ITALIAN MELT – Grilled sourdough with melted provolone, Parmesan, salami, pepper ham, and Mamma Lil’s peppers, served with a side of house Italian dressing – \$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, buttered broccoli, mashed potatoes with gravy, house salad*
Onion rings, sweet potato fries, or Angry Corn – +\$1.50
*house salad \$7 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
MACARONI AND CHEESE – \$9 **CHEESE PIZZA** – \$8
GRILLED CHEESE – \$8 **KID’S SIRLOIN** – \$15
CHICKEN TENDERS – \$9

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

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