



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

CHICKEN POPPER EGGROLLS

Grilled chicken blended with cheddar cheese, cream cheese, bacon and roasted Jalapeño served with a house made ranch dressing – \$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.

PRIME WAYGU BURGER

Red Hill Farms prime waygu beef topped with bacon jam, caramelized onions and aged cheddar cheese and steakhouse mayonnaise – \$15

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

HAMBURGER

All natural, hormone-free beef patty. Add your choice of cheese for \$1 more – \$8

GREEK LAMB BURGER

Locally raised grilled lamb patty topped with an artichoke, roasted tomato, Kalamata Tapenade, Feta cheese and tzatziki sauce – \$10

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

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

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

SPINACH SALAD

Baby spinach, sliced apples, red onion, grape tomatoes, spicy sugared pecans and goat cheese - \$9

STEAK HOUSE SALAD

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

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

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

GREEK SALAD

Crisp Boltz Farms greens, grape tomatoes, red onion, cucumbers, Kalamata olives, roasted red peppers, croutons and feta cheese - \$9

FRISCO SALAD

Crisp Boltz Farms greens, grape tomatoes, cucumbers, red onion, hard boiled egg, bacon, cheddar cheese and croutons - \$9

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

LEMON CHICKEN

Grilled all natural chicken breast topped with a roasted tomato, lemon butter sauce topped with goat cheese served on a bed of rice- \$16

CHICKEN MARSALA

Pan seared all natural chicken breast simmered with marsala wine, wild mushrooms, garlic, herbs and house made stock served over egg noodles - \$16

ROAST BEEF DINNER

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

RIBS

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

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

CHOPPED STEAK

12 oz char-grilled chopped steak topped with caramelized onions, sautéed mushrooms and homemade gravy - \$14

BACON WRAPPED MEATLOAF

Two thick slices of house made meatloaf topped with a port wine mushroom gravy - \$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

🐾CHIPOTLE SALMON

Brown sugar chipotle rubbed Aukra salmon oven roasted and topped with a blackberry white wine butter sauce - \$22

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

🐾PAN SEARED SCALLOPS AND GRITS

Pan seared sea scallops served on a bed of goat cheese grits and topped with a wild mushroom balsamic cream sauce - \$23

GREEK PASTA

Artichokes, baby spinach, roasted red peppers, roasted tomatoes and Kalamata olives sautéed in olive oil, garlic and herbs tossed in bowtie pasta and topped with feta cheese - \$14, Chicken - \$16, Shrimp - \$18

BEEF TIPS OVER NOODLES

Tender, slow cooked steak tips in a rich gravy served over egg noodles - \$13

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, Chicken - \$15, Shrimp - \$17

ROASTED GARLIC ALFREDO

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

SIDES

House salad, baked sweet potato, baked potato, coleslaw, cottage cheese, french fries, rice pilaf, home fries, mashed potatoes and gravy, broccoli, Angry Corn, buttered noodles, sweet potato fries, 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

PASTA ALFREDO

GRILLED CHEESE

CHEESE PIZZA

CHICKEN TENDERS

KID'S SIRLOIN \$9

CHEESEBURGER

DRINKS

PEPSI PRODUCTS - \$2.50

FRESH BREWED TEA - \$2.50

COFFEE AND HOT TEA - \$2.00

ASK ABOUT
OUR GROUND
BEEF, PATTIES
AND HOT
DOGS FOR
SALE



Gift
Certificates
available

🐾 BEAR'S DEN FAVORITE

Consuming raw or undercooked meat and eggs may increase your risk of food-borne illness.