

APPETIZERS

WINGS

8 lightly breaded wings topped with a choice of hot, mild buffalo, or house-made bbq sauce \$6, Boneless \$7

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

ASIAN SHRIMP TACOS

Asian spiced fried Gulf shrimp in a crispy flour tortilla topped with avocado, pickled carrots, cucumber, cilantro, mixed greens and spicy sriracha aioli \$11

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 jalapenos lightly battered and deep fried served with our house-made ranch Lg \$6, Sm \$4

ONION RINGS

Fresh sliced sweet onions hand dipped in our house-made beer batter and golden fried \$5

STUFFED PEPPERS

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

SESAME SHRIMP

Crispy fried gulf shrimp drizzled with a honey sriracha sauce and topped with black sesame seeds and green onion \$12

SPINACH ARTICHOKE DIP

Blend of jack, parmesan cream cheeses, spinach, artichokes, and roasted red peppers, oven browned and served with house-made pita chips \$9

GREEK PIZZA

Grilled flatbread topped with roasted tomatoes, roasted red peppers, kalamata olives, artichoke hearts, and feta cheese served with house-made tzatziki sauce \$7

POTATO SKINS

3 potato skins filled with smoked bacon and cheddar and jack cheeses \$6

SOUPS SALADS

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

DEN CHILI

Made with our all natural beef, kidney beans, sweet onions, and green peppers Bowl \$4, Cup \$3

FRENCH ONION

Caramelized onions in a rich broth topped with garlic croutons and melted swiss cheese Bowl \$4

SOUP DU JOUR

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

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

GREEK SALAD

Crisp greens topped with red onion, cucumber, grape tomatoes, kalamata olives, feta cheese, and croutons served with house-made Greek vinaigrette \$9

STRAWBERRY SPINACH SALAD

Tender baby spinach topped with toasted pecans, sliced strawberries, red onion, and goat cheese \$9

CAESAR SALAD

Crisp romaine tossed with our homemade caesar dressing, kalamata olives, grape tomatoes, red onion, and shaved Parmesan cheese. \$9

COBB SALAD

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

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

BURGERS SANDWICHES

The Bear's Den serves only all natural, grain fed, proprietor raised 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 beef patty topped with provolone and hot pepper cheeses, Texas toothpicks, and A-1 steak sauce \$9

MUSHROOM SWISS BURGER

All natural beef patty topped with sauteed mushrooms and Guiggesburg swiss cheese \$9

BUFFALO BLUE BURGER

Cajun spiced all natural beef patty topped with blue cheese, shaved celery, and buffalo mayo \$9

SUNNY SIDE BURGER

Topped with american cheese, house-smoked beef bacon, and a fried egg \$10

SMOKE HOUSE BURGER

House-smoked beef bacon, fried onion rings, cheddar cheese, and bbq sauce \$9

DOUBLE BACON BURGER

Double 1/2 lb patties, double cheese, and house-smoked beef bacon \$12
Single \$9

PORKY BURGER

House-smoked beef bacon, pulled pork, sweet bbq sauce, and melted cheddar \$9

DEN MELT

Whiskey glazed onions and mushrooms with melted swiss cheese and a side of horse-radish mayo \$9

DIABLO BURGER

Topped with sauteed jalapenos, onions, and melted pepper jack cheese served with sriracha mayo \$9

BACON BLUE BURGER

House-smoked beef bacon, roasted garlic, blue cheese, and a side of horseradish mayo \$9

AVOCADO BURGER

House smoked beef bacon, monterey jack cheese, and avocado served with a spicy ranch sauce \$9

HAMBURGER \$7

Add your choice of cheese for \$1 more

CLUCK IT!

SUBSTITUTE A GRILLED CHICKEN BREAST FOR ANY BURGER!

BBQ PORK

Tender slow-smoked pork shoulder finished with a sweet bbq sauce \$7

BBQ BEEF

Slow roasted beef hand shredded with a sweet bbq sauce \$7

STEAK SANDWICH

A hand-cut strip steak grilled to order topped with sauteed mushrooms and grilled caramelized onions with provolone cheese \$11

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

CUP MEALS

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

SPAGHETTI WITH MEAT SAUCE

GRILLED CHEESE

CHICKEN TENDERS

CHEESEBURGER

PASTA ALFREDO

CHEESE PIZZA

KID'S SIRLOIN \$9

BEAR'S DEN FAVORITE

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

FROM THE GRILL

We proudly serve proprietor raised, grain fed, 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 \$26	NEW YORK STRIP 12oz. \$23 8oz. \$18	FILET 8oz. \$28	SIRLOIN \$19
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*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

HONEY GARLIC PORK CHOPS

Grilled boneless center cut pork chops with a honey garlic sauce \$16

SMOTHERED CHICKEN

Grilled chicken breast topped with sauteed 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

ROAST BEEF DINNER

Slow roasted tri-tip served with two sides \$13

GREEK CHICKEN

Grilled chicken breast topped with roasted tomatoes, artichokes, red peppers, kalamata olives, and feta cheese served on a bed of rice \$15

CHICKEN BRUSCHETTA

Grilled chicken breast topped with balsamic marinated tomatoes, basil, garlic, and mozzarella cheese. Served over rice \$14

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 sauteed in butter, garlic, and herbs finished with lemon and white wine \$16

TEQUILA LIME SHRIMP

Gulf shrimp sauteed in olive oil with tomatoes and green onions with tequila, fresh squeezed lime juice and cilantro \$17

WHISKEY GLAZED AUKRA SALMON

Oven-roasted Aukra salmon finished with our house-made whiskey glaze \$20

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

SPINACH BASIL RAVIOLI

Tender ravioli filled with spinach, basil, and ricotta cheese tossed with baby spinach and roasted tomatoes in a lemon and garlic butter sauce \$14
 Chicken \$16, Gulf Shrimp \$17

MEDITERRANEAN PASTA

Roasted tomatoes, roasted red peppers, kalamata olives, artichoke hearts, and roasted garlic sauteed in extra virgin olive oil, tossed with bowtie pasta, and topped with feta cheese \$13
 Chicken \$15, Gulf Shrimp \$17

BLACKENED CHICKEN PASTA

Pan-seared and blackened chicken breast served over bowtie pasta and tossed in an oven roasted tomato cream sauce \$14

ROASTED GARLIC ALFREDO

Roasted garlic and cream simmered with parmesan reggiano cheese and tossed with linguine pasta \$12
 Chicken \$14, Shrimp \$16

SIDES

House salad, baked sweet potato, baked potato, coleslaw, cottage cheese, french fries, rice pilaf, home fries, mashed potatoes and gravy, broccoli, asparagus, and sauteed baby spinach

SPECIALTY DRINKS

BEAR'S DEN BLOODY MARY

Vodka and housemade bloody mary mix garnished with our beef bacon \$6

BRAZILIAN BREEZE

Vanilla vodka, apple pucker, Malibu rum, orange and pineapple juices with a grenadine float \$7

CARAMEL APPLETINI

Whipped cream vodka, butterscotch schnapps, and apple pucker served in a martini glass garnished with an apple slice \$6

CAPTAIN MORGAN'S MAI TAI

Captain Morgan's spiced rum, pineapple and orange juices, and huckleberry syrup \$6

GRIZZLY PUNCH

Rum, vodka, amaretto, creme de banana liquor, orange and pineapple juices with a grenadine float \$7

CHERRY VANILLA SPLASH

Vanilla vodka, cherry juice, fresh lime juice, dash of bitters and club soda garnished with a cherry. \$7

SWEET WHISKEY LEMONADE

Irish whiskey, grand mariner, fresh lemon and lime juices, apricot preserves and tonic water. \$7

TIKI PUNCH

Captain Morgan's spiced rum, Malibu rum, blue curaçao, fresh lime juice and pineapple juice. \$6

BEERS BY THE BOTTLE

BUD LIGHT
BUDWEISER
MICHELOB ULTRA
COORS LIGHT
BUSCH LIGHT
MILLER LIGHT

BLUE MOON
CORONA
HEINEKEN
NEW CASTLE
SAM ADAMS BOSTON LAGER
SAM ADAMS SEASONAL

GREAT LAKES SEASONAL
ODOUL'S N/A
REDD'S APPLE ALE
HENRI'S FLAVORED HARD SODA
COLUMBUS IPA

BEERS ON TAP

YUENGLING LAGER
BLUE MOON

BUD LIGHT
LEINENKUGAL SUMMER SHANDY

**WE OFFER A FULL SERVICE BAR.
ASK ABOUT OUR SEASONAL
BEERS BY THE BOTTLE AND ON TAP**

WHITE WINES

**HOUSE WHITE
ROUND HILL CHARDONNAY 2013**
Glass: \$4 Bottle: \$18

**COASTAL VINES WHITE ZINFANDEL,
CALIFORNIA 2013**
Glass: \$5 Bottle: \$19
Crisp acidity and tastes of strawberry and cherry followed by a tangy sweet finish. Pair with mild cheeses and crab cakes.

HAHN CHARDONNAY, CALIFORNIA 2013
Glass: \$6.50 Bottle: \$22
Medium-bodied, well rounded and crisp acidity. Pairs perfect with pasta dishes, chicken and grilled prawns.

LAGARIA PINOT GRIGIO, ITALY 2013
Glass: \$5 Bottle: \$19
Fresh, soft and mild aromatic flavors that goes excellent with a wide variety of foods, such as fish and white meat entrees.

**WILLAMETTE VALLEY RIESLING,
OREGON 2013**
Glass: \$6.50 Bottle: \$22
Semi-sweet and medium-bodied; crisp, clean and light. Aromas of pear and pineapple with tastes of Granny Smith apples. Goes well with creamy pastas, seafood and spicy entrees.

FOREST GLEN MOSCATO, CALIFORNIA 2014
Glass: \$6 Bottle: \$20
Sweet wine with tastes of citrus, peach, honey and vanilla flavors along with zesty acidity. Pairs well with oysters, shrimp and clams as well as desserts.

**GIESEN SAUVIGNON BLANC,
NEW ZEALAND 2014**
Glass: \$6 Bottle: \$20
The aroma is fresh and vibrant with a base of tropical fruit and a lovely fruit flavor of gooseberry and citrus on the palate. Bright acidity with a dry finish. Pairs well with oysters, grilled fish, and goat cheeses.

RED WINES

**HOUSE RED
ROUND HILL CABERNET SAUVIGNON,
CALIFORNIA 2012**
Glass: \$4 Bottle: \$18

HAHN MERLOT, CALIFORNIA 2013
Glass: \$6.50 Bottle: \$22
Dry and full-bodied with layers of black currants, cherry, bittersweet chocolate and tobacco supported by a bright acid and broad tannins. Long and memorable finish. Pairs great with blackened fish, fried or grilled mushrooms, cheeseburgers and grilled chicken dishes.

**20 BENCH CABERNET SAUVIGNON, NAPA
VALLEY, CALIFORNIA, 2013**
Glass: \$9 Bottle: \$34
Excellent wine that showcases the classic elements of ripe fruits, structures, suppleness, texture and balance. Pairs well with lamb or beef based dishes.

MACEDON PINOT NOIR, MACEDONIA, 2012
Glass: \$6.50 Bottle: \$22
Bright bouquet, an elegant palate and rich satisfying dark fruits. Pairs well with salmon, pork and aged cheeses.

RAVENSWOOD ZINFANDEL, CALIFORNIA 2013
Glass: \$6.50 Bottle: \$22
Concentrated sweet plum, blueberry and spice flavors. Enjoy with grilled meats, red sauce pasta dishes and strong cheeses.

SKOROUS ZOE RED, GREECE 2013
Glass: \$6 Bottle: \$21
Greek wine that is fermented in stainless steel vats. Medium-bodied and easy to drink with low tannins. Fresh and fruity red wine that compliments meaty dishes, spinach and feta cheese.



Welcome To

THE

BEAR'S DEN

13320 East Pike, Cambridge, OH 43725
(740) 432-5285

Hours:

Sunday & Monday: closed

Tuesday - Thursday: 11am-9pm

Friday & Saturday: 11am-10pm

LUNCH MENU

APPETIZERS

POTATO SKINS

4 potato skins filled with crisp smoked bacon and melted cheddar cheese \$5.5

CHEESE FRIES

Hand cut fries topped with smoked bacon and melted cheddar and mozzarella cheeses
Lg \$5, Sm \$3.5

FRIED MUSHROOMS

Button mushrooms dipped in our house-made beer batter and golden fried served with our house-made ranch \$5.5

ONION RINGS

Fresh sliced sweet onions dipped in our house-made beer batter and golden fried served with our house-made ranch \$4.50

CORN NUGGETS

Sweet corn fritters deep fried and served with melted butter Lg \$4, Sm \$3

GREEK PIZZA

Grilled flatbread topped with red onion, roasted tomatoes, kalamata olives, and feta cheese served with tzatziki sauce \$7

BRUSCHETTA FLATBREAD

Grilled flatbread topped with tomatoes, red onion, garlic, and basil marinated in balsamic vinegar and finished in the oven with mozzarella cheese \$6

CHEESE STICKS

Battered and fried mozzarella served with our house-made marinara \$5

WINGS

8 lightly breaded wings topped with a choice of mild, hot buffalo, or bbq sauce and ranch \$5, Boneless \$6.5

SOUPS

SALADS

FRENCH ONION

Caramelized onions in a rich broth topped with garlic croutons and melted swiss cheese \$4

SOUP DU JOUR

Made fresh daily \$3.5

DEN HOUSE SALAD

Crisp greens topped with tomato, red onion, garlic croutons, cucumber, sunflower seeds, and cheese \$4

GREEK SALAD

Crisp greens topped with red onion, cucumber, tomatoes, kalamata olives, feta cheese, and croutons \$7

STEAK HOUSE SALAD

Crisp greens topped with tomato, cucumber, red onion, mozzarella cheese, and crisp fries \$7

FRISCO SALAD

Crisp greens topped with chopped bacon, tomato, red onion, cucumber, hard boiled egg, and cheddar cheese \$8

Add to your salad:
Chicken Tenders \$10, Gulf Shrimp \$12

Dressings: All dressings are made in house unless otherwise noted. House ranch, french, sweet and sour, italian, lite italian, raspberry vinaigrette, blue cheese, honey mustard, thousand island, vinegar & oil, greek vinaigrette

BURGERS

The Bear's Den serves only all natural, grain fed, proprietor raised 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 beef patty topped with provolone and hot pepper cheeses, Texas toothpicks, and A-1 steak sauce \$9

MUSHROOM SWISS BURGER

All natural beef patty topped with sauteed mushrooms and Guiggesburg swiss cheese \$9

BUFFALO BLUE BURGER

Cajun spiced all natural beef patty topped with blue cheese, shaved celery, and buffalo mayo \$9

SUNNY SIDE BURGER

Topped with american cheese, house-smoked beef bacon, and a fried egg \$10

SMOKE HOUSE BURGER

House-smoked beef bacon, fried onion rings, cheddar cheese, and bbq sauce \$9

DOUBLE BACON BURGER

Double 1/2 lb patties, double cheese, and house-smoked beef bacon \$12 Single \$9

PORKY BURGER

House-smoked beef bacon, pulled pork, sweet bbq sauce, and melted cheddar \$9



DEN MELT

Whiskey glazed onions and mushrooms with melted swiss cheese and a side of horseradish mayo \$9

DIABLO BURGER

Topped with sauteed jalapenos, onions, and melted pepper jack cheese served with sriracha mayo \$9

BACON BLUE BURGER

House-smoked beef bacon, roasted garlic, blue cheese, and a side of horseradish mayo \$9

AVOCADO BURGER

House smoked beef bacon, monterey jack cheese, and avocado served with a spicy ranch sauce \$9

HAMBURGER \$7

Add your choice of cheese for \$1 more

CLUCK IT!

SUBSTITUTE A GRILLED CHICKEN BREAST FOR ANY BURGER!

WRAPS

SANDWICHES

MEDITERRANEAN CHICKEN WRAP

Grilled chicken, fresh mixed greens, roasted tomatoes, red onion, and kalamata olives with a feta, roasted garlic, and lemon aioli \$7

BBQ CHICKEN RANCH WRAP

Chicken tenders, fresh mixed greens, diced tomatoes, red onion, cheddar cheese, bbq sauce, and our house-made ranch \$7

ITALIAN CHICKEN WRAP

Grilled chicken breast with balsamic marinated tomatoes, mozzarella cheese, mixed greens, and a creamy balsamic mayo \$9

BBQ PORK

Tender pulled pork with our delicious bbq sauce \$7

BLACKENED STEAK WRAP

Blackened sirloin steak with caramelized onions, blue cheese, mixed greens, tomato and roasted garlic aioli \$10

AVOCADO SHRIMP WRAP

Asian spiced fried shrimp with avocado, pickled carrots, cucumbers, mixed greens, tomato, and honey sriracha aioli \$10

BBQ BEEF

Made from our own roast, hand shredded and topped with bbq sauce \$7



STEAK SANDWICH

A hand-cut strip steak grilled to order and topped with grilled mushrooms, onions, and melted provolone cheese \$11

BEAR'S DEN FAVORITE

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

LUNCH

ENTREES

The Bear's Den serves only all natural, grain fed, proprietor raised beef and Ohio raised chicken and pork.

CHICKEN BRUSCHETTA

Grilled chicken breast topped with balsamic marinated tomatoes, basil, garlic, and mozzarella cheese. Served over rice with fresh garden salad \$12

SMOTHERED CHICKEN

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

NEW YORK STRIP

Served with two sides
12 oz. \$23 8 oz. \$18

SIRLOIN

Served with two sides \$19

BONELESS PORK CHOPS

Grilled boneless pork chops with a honey garlic sauce served with two sides \$16

SALMON

Oven-roasted Aukra salmon finished with our house-made whiskey glaze served over rice with fresh garden salad \$16

GUB MEALS

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

SPAGHETTI WITH MEAT SAUCE

GRILLED CHEESE

CHICKEN TENDERS

CHEESEBURGER

PASTA ALFREDO

CHEESE PIZZA

KID'S SIRLOIN \$9

DESSERTS

ASK YOUR SERVER ABOUT OUR DESSERT SPECIALS!
ALL OF THE BEAR'S DEN DESSERTS ARE MADE HERE, IN-HOUSE!

BEVERAGES

Regular \$2.50, Kids 75¢

COKE, DIET COKE, SPRITE, ROOTBEER,
ICED TEA, SWEET ICED TEA, LEMONADE
One refill, additional refills at regular price.

MILK, CHOCOLATE MILK, HOT CHOCOLATE

COFFEE OR TEA 95¢

GARRY OUT AVAILABLE

An 18% gratuity will be added to parties of 6 or more.