



MENU

APPETIZERS

- HOT ARTICHOKE DIP** 9
Served with fresh bread & tortilla chips
- TEXAS EGG ROLLS** 10
House pulled pork & veggies with chipotle mustard dipping sauce
- WOOD-ROASTED QUESADILLAS** 10
Wood-smoked chicken, pico de gallo, pickled jalapeños, cheddar & jack cheeses, seasoned sour cream, & salsa
- WISCONSIN CHEESE CURDS** 9
Giant house cut cheddar cheese served with ranch
- SMOKED GOUDA NACHOS** 13
Wood-roasted chicken, fire roasted corn salsa, fresh pico, pickled jalapeño, & lettuce with smoked Gouda cheese sauce
- WOOD-FIRED WINGS** 10
Buffalo, Blackened or BBQ
- HOUSE MADE GUACAMOLE & CHIPS** 6
- WILD RICE STUFFED MUSHROOMS** 10
Jumbo mushroom, wild rice, tomato sauce, goat cheese, & arugula
- ROASTED TURKEY SLIDERS** 10
Wood-roasted turkey, roasted apples, cajun remoulade with arugula salad
- POTATO SKINS** Half 6 Full 9
Crisp fried potato wedges with cheese, bacon, & seasoned sour cream

HOMEMADE SOUPS

- CHICKEN WILD RICE SOUP** Cup 3.5 Bowl 6
- CHICKEN NOODLE**
- GRIZZLY'S BEER CAN CHILI**

WOOD-ROASTED SANDWICHES

All sandwiches come with your choice of fries, cheesy hash browns, soup or apple cabbage slaw. Upgrade to potato skins, side salad, fresh fruit or sweet potato fries (2)

- HOUSE SMOKED BBQ PORK** 10
Topped with apple cabbage slaw on a buttered bun
- AVOCADO BACON ROTISSERIE** 12
Chicken, avocado, thick-cut bacon, provolone, ranch dressing, tomato, & spring mix, served on a grilled pretzel bun
- PEPPER JACK TURKEY MELT** 12
Thick-cut bacon, lettuce, vine ripened tomato, & chipotle mayo on a pretzel bun
- CRISPY ALASKAN COD SANDWICH** 12
Fresh Alaskan Cod, lemon herb aioli, field greens, tomatoes, pickles on a buttered bun
- WOOD-ROASTED SIRLOIN SANDWICH** 14
Wood Roasted USDA Choice Top Sirloin shaved thin, and topped with cheese sauce and fried onions on a ciabatta hoagie
- HONEY BASIL CHICKEN** 11
Wood-roasted chicken, basil pesto, wood-grilled tomatoes, mozzarella & cheddar cheese, honey and fresh basil on a toasted Ciabatta roll
- FISH TACOS** 11
Fresh wild caught Alaskan cod blackened served in grilled tortillas with green cabbage, green onion, mozzarella, house tartar, & pico de gallo
- SOUTHWEST SPICED CHICKEN SANDWICH** 11
Seasoned wood-roasted chicken, peppers, pickled jalapeños, onions, pepper jack cheese, chipotle mayo, ciabatta bread

SIDES Your Choice (3.5)

- FRENCH FRIES**
- CHEESY HASH BROWNS**
- APPLE CABBAGE SLAW**
- CUP OF SOUP**
- CHARRED BROCCOLI**
- SIDE SALAD**

WOOD-ROASTED & OFF THE SPIT

Add a starter salad (4), add side salad (2)

- GRIZZLY'S FAMOUS WOOD-ROASTED CHICKEN** Half 15 Quarter White 13
Served with loaded baked potato & fresh veggies
- SWEET & SMOKY BABY BACK RIBS** Half 16 Full 23
Served with piping hot French fries & apple cabbage slaw
- BABY BACK BBQ RIBS & ROTISSERIE CHICKEN COMBO** 18
Served with piping hot French fries & apple cabbage slaw

WOOD-FIRED STEAKS

Substitute your potato or vegetable for a side salad for no additional charge. Add a starter salad (4)

- WOOD-GRILLED SIRLOIN** 6oz 14 9oz 18
Red oak-fired USDA choice sirloin with bacon & scallion mashed potatoes, charred broccoli, & roasted garlic butter
- 30-DAY AGED WOOD-GRILLED RIBEYE** 25
14 oz USDA choice ribeye, red oak-grilled & served with balsamic caramelized onions, loaded baked potato, & charred broccoli
- BLACKENED ROTISSERIE NY STRIP** 22
One half Pound USDA Choice NY Strip roasted on our rotisserie and then blackened in a skillet. Served on top of a bed of hashbrowns, along with fresh veggies and button mushrooms
- WOOD-GRILLED SIRLOIN & FIRE GRILLED SHRIMP** 22
Our 6oz USDA Choice Wood-Grilled Sirloin served with 6 seasoned fire-grilled shrimp w/lime wedges. Served with bacon & scallion mashed potatoes

FRESH SEAFOOD

Substitute your potato or vegetable for a side salad for no additional charge. Add a starter salad (4)

- FRESH NORWEGIAN SALMON** 18
Glazed fresh salmon topped with charred corn salsa & shoestring potatoes. Served with mashed potatoes & charred broccoli
- FRESH WILD CAUGHT ALASKAN COD** 16
Herb crusted fresh wild caught Alaskan cod served with butternut squash puree, wilted spinach, & toasted almonds
- BLACKENED SALMON** 18
Fresh Norwegian salmon blackened in a skillet and topped with our homemade citrus rum sauce. Served with cheesy hashbrowns & charred broccoli
- SIMPLY GRILLED SALMON** 17
Fresh Salmon seasoned and simply grilled with olive oil- served with fresh veggies

PASTA

Add a starter salad (4), add a side salad (2)

- BEAR CREEK PASTA** 14
Angel hair pasta, wood-roasted chicken, bacon, & sautéed mushrooms, tossed with dijon-honey or alfredo sauce, topped with cheddar-jack, & mozzarella
- DIABLO TRIO** 17
Penne pasta tossed in a roasted red pepper cream sauce with grilled shrimp, Andouille sausage, wood-roasted chicken, mushrooms and red peppers
- FRESH SALMON PASTA** 16
Angel hair pasta tossed with a light white wine sauce, fresh salmon and spinach

STARTER SALADS

Add to any salad: rotisserie chicken (4), seared beef (6), or fresh salmon (7)

- STARTER HOUSE SALAD** 4
Mixed greens, craisins, pepitas, goat cheese with orange-cranberry vinaigrette
- STARTER WEDGE SALAD** 4
Iceberg lettuce, thick-cut bacon, cherry tomatoes, fresh herbs with bleu cheese dressing
- STARTER CAESAR SALAD** 4
Romaine, Parmesan, rustic croutons with Herb Caesar dressing

ENTRÉE SALADS

Add to any salad: rotisserie chicken (4), seared beef (6), or fresh salmon (7)

- APPLEWOOD BACON & FAJITA CHICKEN SALAD** 12
Fajita seasoned rotisserie chicken, fresh peppers, onions, & roasted corn on top of crisp romaine with smoked bacon, cheddar jack cheeses, tomatoes, black beans, & chipotle ranch dressing
- ROTISSERIE CHICKEN SALAD** 12
Fresh romaine, wood-roasted chicken, tomatoes, bacon, cucumbers, cheddar & jack cheeses, carrots, toasted pecans, & creamy house ranch dressing
- APPLE PECAN SALAD** 9
Fresh romaine, sliced fresh apple, candied pecans, red grape, & bleu cheese crumbles with raspberry vinaigrette
- KALE SALAD** 8
Butternut squash, fresh kale, apples, & candied pecans with green goddess dressing
- WOOD-ROASTED STEAK SALAD** 13
Iceberg lettuce, seared USDA choice sirloin, thick-cut bacon, cherry tomatoes, fresh herbs with bleu cheese dressing
- WOODY'S CHOPPED SALAD** 12
Wood-roasted chicken, mixed greens, bleu cheese crumbles, cherry tomatoes, avocado, charred corn, thick-cut bacon, green onion, & corn tortilla strips tossed in our house made honey-lime vinaigrette

GRIZZLY'S FAJITAS

- WOOD-ROASTED OR GRILLED CHICKEN FAJITAS** 13
Sizzling fajitas served with warm tortillas and fajita fixings
- WOOD-GRILLED SIRLOIN STEAK OR STEAK/CHICKEN COMBO FAJITAS** 14
Sizzling fajitas served with warm tortillas and fajita fixings

WOOD-GRILLED BURGERS

All burgers come with your choice of fries, cheesy hash browns, soup or apple cabbage slaw. Upgrade to potato skins, side salad, fresh fruit or sweet potato fries (2)

- GRIZZLY'S SIGNATURE CHEESEBURGER** 10
Double American cheese, fried onions, sliced pickles, & signature burger sauce
- BROWN SUGAR BACON & SMOKED CHEDDAR BURGER** 12
House made cinnamon brown sugar bacon combined with smoked cheddar cheese, fried onions, & BBQ sauce
- APPLEWOOD BACON & AVOCADO BURGER** 12
Applewood smoked bacon, fresh avocado, & grilled onions
- HANGOVER BURGER** 11
Cheesy hash browns, a fried egg, American cheese, & Grizzly burger sauce
- BLACK & BLUE BURGER** 11
Blackened burger topped with bleu cheese, grilled onions, & cajun remoulade, served on a grilled pretzel bun.

Add to any burger: Bacon (2), Mushrooms (1), Cheese (1.50), Grilled Onions (1)



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