GRIZZLYS

WOOD-FIRED GRILL And BAR

Fresh Food made from Scratch

STARTERS

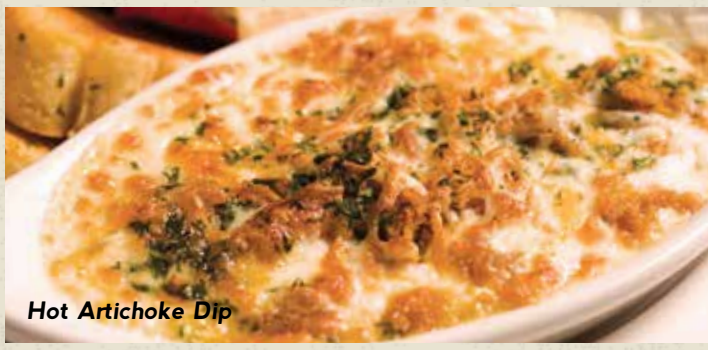
HOT ARTICHOKE DIP
A creamy blend of artichoke hearts, mozzarella cheese and Parmesan cheese. Served with grilled bread and chips. ***$10.99***

WISCONSIN CHEESE CURDS
Hand battered and fried golden brown. ***$9.99***

WOOD-ROASTED QUESADILLAS
Spit-roasted chicken, melted cheese, onions, peppers, jalapeños and tomatoes in fresh grilled tortillas. Served with seasoned sour cream and salsa. ***$10.99***

TEXAS EGG ROLLS
Made from scratch, crispy egg rolls stuffed with pulled pork, cabbage, carrots and a touch of BBQ sauce. Served with our tangy mustard sauce. ***$11.99***

GRIZZLY SKINS
Served with our seasoned sour cream.
Half ***$7.49*** Full ***$9.99***


Hot Artichoke Dip

FIRECRACKER SHRIMP
Fried shrimp tossed in a sweet chili sauce. Served with grilled fresh pineapple. ***$11.99***

BONELESS CHICKEN WINGS
Hand breaded boneless wings. ***$11.99***

WOOD-FIRED WINGS**
1 lb. ***$14.99***

WING SAUCES

- BUFFALO
- BLACKENED (not available in Boneless)
- SWEET & SMOKEY BBQ
- SWEET & SPICY CHILI
- NASHVILLE HOT

GRIZZLY'S FAVORITES

Add any Starter Salad for $3.49

BEAR CREEK PASTA
Angel hair pasta, wood-roasted chicken, bacon and sautéed mushrooms tossed with dijon-honey or Parmesan cream pasta. Topped with cheddar jack and mozzarella cheeses, and then baked to a golden brown. ***$14.99***

SKILLET FLAT IRON STEAK* **
A half pound USDA choice flat iron steak topped with grilled mushrooms, onions and peppers. Served on a hot skillet with your choice of one side. ***$19.99***

WOOD-FIRED HOUSE SIRLOIN* **
A half pound USDA choice aged top sirloin steak served with your choice of one side. ***$18.99***

LODGE RIBEYE* **
A 14oz USDA choice premium ribeye steak grilled on our wood-fired broiler. Served with your choice of one side. ***$32.99***

HAND BREADED CHICKEN TENDERS
Tender chicken fillets hand breaded and fried golden brown. Served with our house made coleslaw and your choice of one side. ***$12.99***

SIZZLING FAJITAS
Wood-roasted or grilled chicken ***$14.99***
Steak and chicken combo ***$16.99***
Steak ***$17.99***

HOUSE MADE MAC & CHEESE
Our house made macaroni and cheese topped with toasted breadcrumbs and scallions. ***$11.99***

- NASHVILLE HOT CHICKEN MAC & CHEESE ***$13.99***
- BBQ BRISKET MAC & CHEESE ***$16.99***

Bear Creek Pasta

BBQ BURNT ENDS BRISKET PLATTER
Tender pieces of beef brisket seared and caramelized with our house made BBQ sauce and topped with fried onion straws. Served over smashed potatoes with cheese sauce and scallions. ***$16.99***

NORTHERN LAKES WALLEYE
Crisp beer battered walleye served with waffle fries, creamy coleslaw and tartar sauce. ***$16.99***

FRESH ATLANTIC SALMON*
Fresh Atlantic salmon seasoned and simply grilled with olive oil; or we will blacken your salmon if you prefer. Served with your choice of one side. ***$19.99***

PAN SEARED SHRIMP WITH FRESH VEGGIES
Tender shrimp pan seared with herbs and sweet chili sauce. Served with fresh veggies and smashed potatoes. ***$16.99***

WOOD SMOKED ROTISSERIE GRILL

Add any Starter Salad for $3.49

Grizzly's Baby Back Ribs

GRIZZLY'S BABY BACK RIBS
Tender baby back ribs smoked for hours and basted with our sweet & smoky house made BBQ sauce. Served with your choice of one side and house made coleslaw.
Half-Rack ***$21.99*** Full Rack ***$28.99***

BABY BACK RIBS & WOOD-ROASTED CHICKEN
1/2 rack of Grizzly's baby back ribs served with 1/4 Grizzly's famous wood-roasted chicken. Served with your choice of one side and house made coleslaw. ***$24.99***

Grizzly's Famous Wood-Roasted Chicken

GRIZZLY'S FAMOUS WOOD-ROASTED CHICKEN
Fresh chicken seasoned with our special rub and wood-roasted. Served with your choice of one side.

- ORIGINAL DRY RUB or SWEET & SMOKY BBQ

1/4 White ***$14.99*** 1/2 ***$16.99***

SALADS & SOUPS

STARTER SALADS *$5.99*
- **GARDEN** - Mixed greens, cucumber, carrots, tomato, croutons, cheese and choice of dressing.
- **CAESAR** - Romaine, Parmesan cheese, croutons and herb Caesar dressing.
- **GOAT CHEESE & PEPITA** - Mixed greens, craisins, pepitas and goat cheese with blood orange vinaigrette.

APPLEWOOD BACON & FAJITA CHICKEN SALAD
Wood-roasted fajita chicken or grilled fajita chicken breast, peppers, onions and roasted corn on top of crisp romaine with applewood smoked bacon, cheddar jack cheese, tomatoes, black beans and spicy chipotle ranch dressing. ***$12.99***

Nashville Hot Chicken Salad

NASHVILLE HOT CHICKEN SALAD
Mixed greens, Nashville hot chicken, tomatoes, corn salsa, bacon and pickles with our house made tequila lime dressing. ***$13.99***

APPLE PECAN SALAD
Fresh romaine, diced apples, toasted pecans, grapes and bleu cheese crumbles with raspberry vinaigrette dressing. ***$10.99***
Add Grizzly's wood-roasted chicken. ***$3.99***

ROTISSERIE CHICKEN SALAD
Fresh romaine, wood-roasted chicken, tomatoes, bacon, cucumbers, cheddar jack cheese, carrots, toasted pecans and ranch dressing. ***$13.99***

MINNESOTA CHICKEN WILD RICE SOUP
Our famous chicken and wild rice soup served with fresh bread.
Crock ***$5.99*** Cup ***$4.49***

SIDES

- CUP OF SOUP
- FRENCH FRIES
- FRESH VEGGIES
- HOUSE MADE COLE SLAW
- PARMESAN PASTA
- SMASHED POTATOES
- CHEESY HASH BROWNS
- STARTER SALAD add ***$2***
- WAFFLE FRIES add ***$2***
- SWEET POTATO FRIES add ***$2***
- GRIZZLY SKINS add ***$3***
- ONION RINGS add ***$3***

*State food safety agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, children under 4, pregnant women, and other highly susceptible individuals with compromised immune systems and/or certain medical conditions.

**The weights listed for various menu items are precooked weights, and are not exact as the weights and portions can vary based on preparation and cooking.

FRESH PREMIUM BURGERS

A 6oz** grilled fresh ground beef patty served on a buttered and toasted bun with your choice of one side. Have your burger served on a gluten free bun for $1 extra.

JALAPEÑO SMOKED CHEDDAR BURGER*
Jalapeño, smoked cheddar cheese and bacon infused into a fresh ground beef patty. Layered with pickles, grilled onions and spicy mayo served on a grilled pretzel bun. ***$12.99***

WISCONSIN CHEESEBURGER*
Double Wisconsin American cheese, grilled onions, sliced pickles and Grizzly's burger sauce. ***$11.99***

BROWN SUGAR BACON & SMOKED CHEDDAR BURGER*
House made cinnamon brown sugar bacon combined with smoked cheddar cheese, grilled onions and BBQ sauce. ***$12.99***

Brown Sugar Bacon & Smoked Cheddar Burger

BUILD YOUR OWN BURGER* *$9.99*
Add Cheese ***$1*** Add Bacon ***$2***
Add Mushrooms ***$1*** Add Grilled Onions ***$1***

SIDES

- CUP OF SOUP
- FRENCH FRIES
- FRESH VEGGIES
- HOUSE MADE COLE SLAW
- PARMESAN PASTA
- SMASHED POTATOES
- CHEESY HASH BROWNS
- STARTER SALAD add ***$2***
- WAFFLE FRIES add ***$2***
- SWEET POTATO FRIES add ***$2***
- GRIZZLY SKINS add ***$3***
- ONION RINGS add ***$3***

SANDWICHES & TACOS

All sandwiches and tacos served with your choice of one side.

Pulled Pork Sandwich

PULLED PORK SANDWICHES
Wood-roasted pork from our rotisserie. ***$11.99***

- **BBQ** - Topped with our sweet & smoky BBQ Sauce and fried pickles.
- **CAROLINA** - Topped with a sweet & tangy mustard sauce and coleslaw.

STEAK, CHEESE, & MUSHROOM
Grilled chunks of flat iron steak and fresh sautéed mushrooms topped with mozzarella and cheddar cheeses on a grilled ciabatta hoagie. ***$16.99***

SPICY ROTISSERIE CHICKEN
Grizzly's wood-roasted chicken, spicy veggies, jalapeño peppers, pepper jack cheese and spicy mayo on a toasted pretzel bun. ***$11.99***

CHICKEN, AVOCADO, & BACON ROTISSERIE
Grizzly's wood-roasted chicken, fresh avocado, thick-cut bacon, provolone cheese, ranch dressing, tomato and spring mix served on a grilled brioche bun. ***$13.99***

CHICKEN TACOS
Grilled tacos filled with rotisserie chicken, black beans, roasted corn salsa, pico, lettuce and chipotle ranch. ***$12.99***

WALLEYE TACOS
Your choice of blackened or breaded and fried walleye with cabbage, mozzarella cheese, tartar sauce and pico. ***$13.99***

SHRIMP TACOS
Grilled tacos filled with shrimp, mozzarella cheese, sweet chili sauce, chopped lettuce, pico, cabbage and cilantro lime sour cream. ***$13.99***

Shrimp Tacos

SIGNATURE COCKTAILS

BARREL AGED OLD FASHIONED
Knob Creek Bourbon, bitters, cherries, orange. ***$8***

TRIPLE MANHATTAN
Bulleit bourbon, Bulleit rye, apple brandy, sweet vermouth, orange, cherry bark vanilla bitters. ***$10***

SOUTHSIDE
Aviation Gin, fresh mint, sugar, soda. ***$7.50***

KENTUCKY PEACH TEA
Jim Beam Peach Bourbon, organic agave, iced tea, peaches. ***$7.50***

GRIZZLY'S DRINK FAVORITES

TITANIC TEAS
All are made with gin, rum, triple sec, vodka and sweet & sour. 16oz ***$5.50*** 22oz ***$6.75***

- **ORIGINAL** – Pepsi.
- **ALASKAN** – Blue Curacao and Sierra Mist.
- **LONG BEACH** – Cranberry juice and Sierra Mist.
- **STRAWBERRY** – Strawberry puree and Sierra Mist.
- **TROPICAL** – Orange juice, pineapple juice and grenadine.

BLOODY MARY
Our original house recipe. ***$5.50***

MOJITOS
Your choice. ***$7.50***

- **ORIGINAL** – Bacardi, mint, lime, mojito mix and soda water.
- **STRAWBERRY** – Original mojito with strawberries.
- **RASPBERRY** – Original mojito with raspberries.

MULES

Your choice. ***$7.50***

MOSCOW MULE
Tito's Handmade Vodka, ginger beer, a squeeze of fresh lime juice.

IRISH MULE
Jameson Irish Whiskey, ginger beer, fresh lime.

MINNESOTA MULE
Minnesota-made Prairie Organic Vodka, mint, fresh lime, ginger beer.

KENTUCKY MULE
Jim Beam, ginger beer, fresh lime.

Moscow Mule

MARGARITAS

GRIZZLY'S HANDCRAFTED MARGARITA
Sauza Tequila, organic agave, fresh lime and lemon. ***$8***

PERFECT MARGARITA
1800 Tequila, Cointreau, Grand Marnier, orange juice, sweet & sour. ***$9***

CLASSIC MARGARITA
Tequila, triple sec, and margarita mix.
Classic ***$6*** Strawberry, Raspberry or Peach ***$6.50***

Upgrade your Classic Margarita to one of the following for ***$2*** extra.

- Patron Silver
- Cabo Wabo
- Sauza

JALAPEÑO PINEAPPLE MARGARITA
Hornitos Plata Tequila, pineapple juice, lime juice, Dekuyper Triple Sec, fresh jalapeño. ***$8***

Grizzly's Hand Crafted Margarita

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