



GRIZZLY'S

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

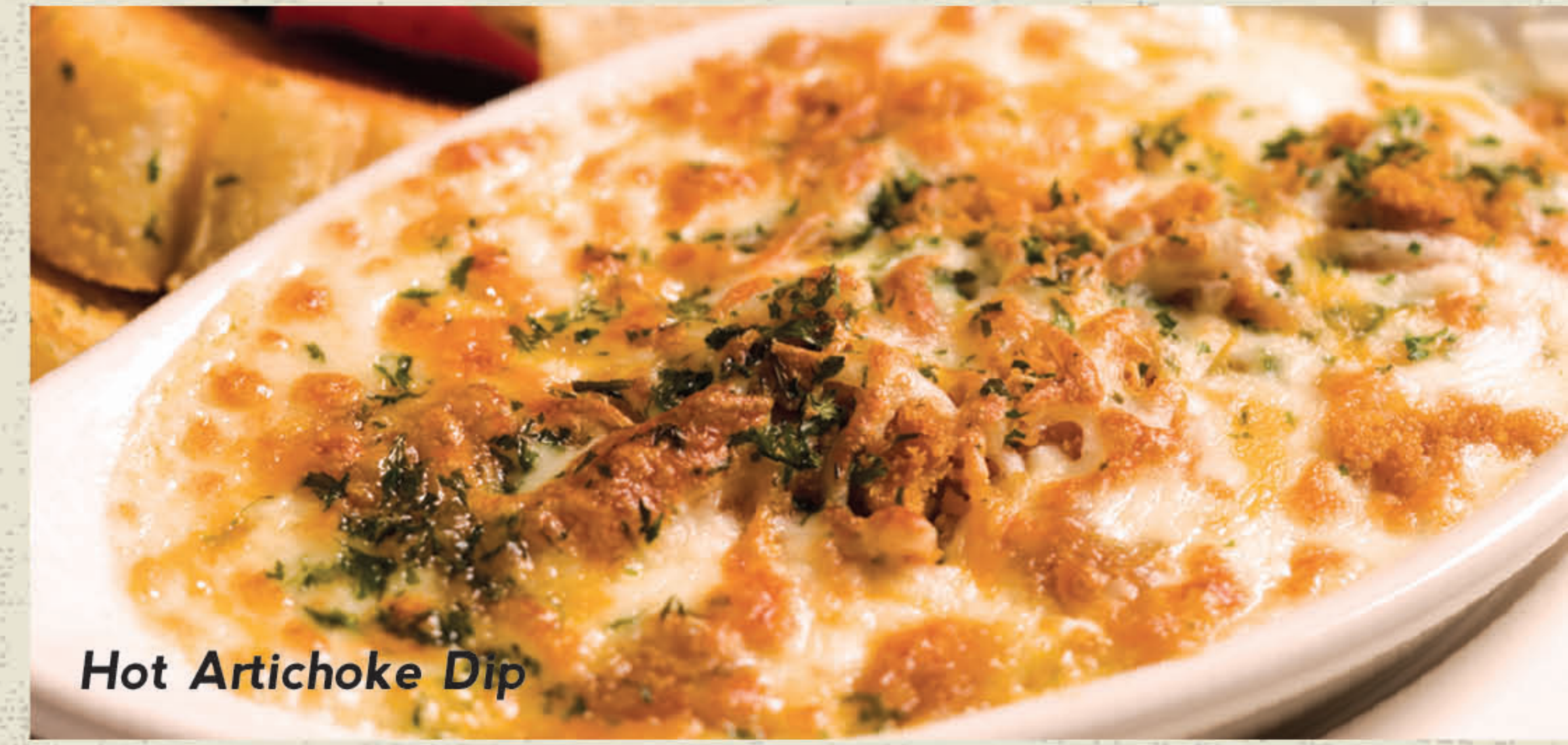
Spit-roasted chicken, melted cheese, onions, peppers, jalapeños and tomatoes in fresh grilled tortillas. Served with seasoned sour cream and salsa. **\$10.99**

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 & spicy 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 **\$18.99**

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 **\$17.99**



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. **\$17.99**

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**

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, crainsins, 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**

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 **\$22.99** Full Rack **\$29.99**

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. **\$25.99**



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**

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**



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

DESSERT

CHEESECAKE \$5.99

Plain Strawberry
Caramel Chocolate
Turtle add \$1

LAVA CAKE

A molten brownie cake filled with chocolate topped with whipped cream, and drizzled with chocolate. **\$5.99**

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 & spicy 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

Prairie Organic Gin, fresh mint, sugar, soda. **\$7.50**

KENTUCKY PEACH TEA

Revel Stoke Peach Whisky, 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.

WOODFIRED BLOODY MARY

Prairie Organic Vodka, bloody mix, 1/4 dark wood-roasted chicken, bacon, cheddar cheese, green olives, pickle, celery, lemon, beer chaser. **\$13**

BLOODY MARY

Our original house recipe. **\$6**

MOJITOS

Your choice. **\$7.50**

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



Woodfired Bloody Mary

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.

LONDON CRANBERRY

Prairie Organic Gin, ginger beer, cranberry juice, fresh lime.

KENTUCKY MULE

Jim Beam, ginger beer, fresh lime.

MARGARITAS

GRIZZLY'S HANDCRAFTED MARGARITA

Camarena Silver 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

Camarena Silver Tequila, pineapple juice, lime juice, Dekuyper Triple Sec, fresh jalapeño. **\$8**



Jalapeño Pineapple Margarita



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