



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. **\$11.99**

WISCONSIN CHEESE CURDS

Hand battered and fried golden brown. **\$10.99**

WOOD-ROASTED QUESADILLAS

Spit-roasted chicken, melted cheese, onions, peppers, jalapeños and tomatoes in fresh grilled tortillas. Served with seasoned sour cream and salsa. **\$12.99**



Hot Artichoke Dip

FIRECRACKER SHRIMP

Fried shrimp tossed in a Thai chili sauce. Served with grilled fresh pineapple. **\$12.99**

PULLED PORK NACHOS

Pulled pork, melted cheese, fresh pico and jalapeño peppers served on top of fried tortilla chips topped with BBQ sauce, sour cream and fresh cilantro. **\$13.99**

AHI TUNA BITES*

Seared Ahi Tuna rolled in black and white sesame seeds. Served with mango salsa, avocado and hoisin sauce. **\$12.99**

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. **\$12.99**

GRIZZLY SKINS

Deep fried wedges of potato covered with cheddar cheese and bacon bits, and served with seasoned sour cream. Half **\$7.99** Full **\$11.99**

BONELESS CHICKEN WINGS

Ten hand breaded boneless wings. **\$12.99**

WOOD-FIRED WINGS*

Ten **\$14.99**

WING SAUCES

- BUFFALO
- SWEET & SMOKY BBQ
- SWEET & HOT THAI CHILI
- CHIPOTLE HOT HONEY
- BBQ HONEY BOURBON
- BLACKENED#
- PARMESAN# (Dry Rub)
- MONTREAL# (Dry Rub)

#Not available in Boneless

SALADS & SOUPS

STARTER SALADS \$5.99

- GARDEN - Mixed greens, cucumber, carrots, tomato, croutons, cheese and choice of dressing.
- CAESAR - Romaine, Parmesan cheese, croutons and Caesar dressing.

APPLE PECAN SALAD

Fresh romaine, diced apples, toasted pecans, grapes and blue cheese crumbles with raspberry vinaigrette dressing. **\$12.99**

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. **\$14.99**

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. **\$14.99**

AHI TUNA SALAD*

Seared Ahi Tuna rolled in black and white sesame seeds on top of a bed of greens with avocado, red pepper, cucumber, carrots and green onion. Served with a honey lime vinaigrette dressing. **\$16.99**

MINNESOTA CHICKEN WILD RICE SOUP

Our famous chicken and wild rice soup served with fresh bread. Crock **\$6.99** Cup **\$4.99**

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 friendly bun for \$1 extra.*

BROWN SUGAR BACON & SMOKED CHEDDAR BURGER*

House made cinnamon brown sugar bacon combined with smoked cheddar cheese, grilled onions and BBQ sauce. **\$14.99**

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. **\$14.99**

WISCONSIN CHEESEBURGER*

Double Wisconsin American cheese, grilled onions, sliced pickles and Grizzly's burger sauce. **\$12.99**

GRIZZLY'S PATTY MELT*

American cheese, provolone cheese and grilled onions on toasted bread. **\$13.99**



Brown Sugar Bacon & Smoked Cheddar Burger

BUILD YOUR OWN BURGER* \$11.99

- Add Cheese **\$1**
- Add Bacon **\$2**
- Add Mushrooms **\$1**
- Add Grilled Onions **\$1**

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WOOD SMOKED ROTISSERIE GRILL

Add any Starter Salad for \$3.99

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**



Grizzly's Baby Back Ribs

GRIZZLY'S BABY BACK RIBS

Tender baby back ribs smoked for hours and basted with our sweet and 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**

DAILY WOOD-ROASTED CHICKEN FEATURES

Served with your choice of one side.

1/4 White **\$15.99** 1/2 **\$17.99**

MONDAY - BBQ Honey Bourbon

TUESDAY - Lemon Pepper Garlic

WEDNESDAY - Parmesan

THURSDAY - Sweet and Hot Thai Chili

FRIDAY - Grizzly's House Dry Rub Blend

SATURDAY - Wildfire

SUNDAY - Chipotle Hot Honey



Grizzly's Famous Wood-Roasted Chicken



GRIZZLY'S FAVORITES



Add any Starter Salad for \$3.99



Bear Creek Pasta

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. **\$15.99**

NORTHERN LAKES WALLEYE

Crisp beer battered walleye served with waffle fries, creamy coleslaw and tartar sauce. **\$18.99**

SIZZLING FAJITAS

Grilled chicken **\$15.99**

Wood-roasted chicken **\$16.99**

Steak and grilled chicken combo **\$17.99**

Steak **\$18.99**

BBQ BURNT ENDS BRISKET PLATTER

Tender pieces of beef brisket seared and caramelized with our house made BBQ sauce. Served with a side of loaded mashed potatoes. **\$19.99**

HOUSE MADE MAC & CHEESE

Our house made macaroni and cheese topped with toasted breadcrumbs and scallions. **\$12.99**

• BBQ BURNT ENDS MAC & CHEESE **\$18.99**

GRIZZLY'S RICE BOWLS

ROTISSERIE CHICKEN BOWL

Wood-roasted chicken, cilantro lime rice, avocado, roasted corn, black beans, pico and chipotle ranch. **\$13.99**

CHIPOTLE HOT HONEY SALMON BOWL*

Chipotle hot honey glazed salmon, cilantro lime rice, roasted corn, fresh pineapple, mango salsa and pickled red onion. **\$17.99**

AHI TUNA RICE BOWL*

Seared Ahi Tuna rolled in sesame seeds, cilantro lime rice, avocado, cucumber, mango salsa, spicy mayo, green onions, pickled red onions and hoisin sauce. **\$15.99**

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STEAKS & SEAFOOD

All Steak & Seafood entrees come with your choice of a starter salad or a cup of soup and your choice of one side

WOOD-FIRED HOUSE SIRLOIN* **

A USDA choice, aged and seasoned top sirloin.
6oz **\$16.99** 9oz **\$20.99**

BOURBON PEPPER SIRLOIN* **

A USDA choice aged top sirloin, seasoned with our ground pepper seasoning, grilled to perfection and finished off with our house made bourbon sauce.
6oz **\$18.99** 9oz **\$22.99**

LODGE RIBEYE* **

A 14oz, USDA choice, seasoned and hand cut ribeye. **\$33.99**

SIRLOIN TIPS*

Chunks of grilled sirloin steak served with grilled peppers, onions and mushrooms. **\$18.99**

SWEET & HOT THAI CHILI SALMON*

A tender salmon filet glazed with sweet and hot Thai chili sauce. Served with grilled pineapple. **\$23.99**

Or we can season and simply grill your salmon if you prefer.



Bourbon Pepper Sirloin

PARMESAN ENCRUSTED WALLEYE*

Pan fried Parmesan encrusted walleye with our house tartar sauce. **\$23.99**

SANDWICHES & TACOS

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

PULLED PORK SANDWICHES

Wood-roasted pork from our rotisserie. **\$12.99**

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

SPICY ROTISSERIE CHICKEN

Grizzly's wood-roasted chicken, spicy veggies, jalapeño peppers, pepper jack cheese and spicy mayo on a toasted pretzel bun. **\$13.99**

CHICKEN, AVOCADO, & BACON ROTISSERIE

Grizzly's wood-roasted chicken, fresh avocado, thick-cut bacon, provolone cheese, ranch dressing, tomato and salad greens served on a grilled brioche bun. **\$14.99**

ROTISSERIE CHICKEN TACOS

Tacos filled with rotisserie chicken, black beans, roasted corn salsa, pico, lettuce and chipotle ranch. **\$13.99**

BLACKENED WALLEYE TACOS

Blackened walleye served with cabbage, mozzarella cheese, tartar sauce and mango salsa. **\$14.99**

FIRECRACKER SHRIMP TACOS

Tacos filled with fried shrimp, mozzarella cheese, Thai chili sauce, chopped lettuce, mango salsa, cabbage and cilantro lime sour cream. **\$14.99**



Pulled Pork Sandwich

SIDES

- **MASHED POTATOES WITH COUNTRY GRAVY**
- **CHEESY HASH BROWNS**
- **CUP OF SOUP**
- **FRENCH FRIES**
- **FRESH VEGGIES**
- **HOUSE MADE COLESLAW**

- **WAFFLE FRIES** add **\$2**
- **SWEET POTATO FRIES** add **\$2**
- **LOADED MASHED POTATOES WITH CHEESE & BACON** add **\$2**
- **STARTER SALAD** add **\$2**

- **GRIZZLY SKINS** add **\$3**
- **ONION RINGS** add **\$3**

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MARGARITAS



Jalapeño Pineapple Margarita

PERFECT MARGARITA

1800 Tequila, Grand Gala, Grand Marnier, orange juice, sweet and sour. **\$10**

GRIZZLY'S HOUSE MARGARITA

Tequila, triple sec and margarita mix. Original, strawberry, peach or raspberry. On the rocks or blended.

16oz **\$7** 22oz **\$8**

Upgrade to Patron Silver Tequila, 1800 Tequila or Camarena Silver Tequila. **\$2**

JALAPEÑO PINEAPPLE MARGARITA

Camarena Silver Tequila, pineapple juice, lime juice, Grand Gala, fresh jalapeño. **\$10**

BLACKBERRY MARGARITA

Camarena Tequila, Tattersall Orange Crema, Monin Blackberry Syrup, lime juice with a sugar rim. **\$10**

GRIZZLY'S HAND CRAFTED MARGARITA

Camarena Silver Tequila, organic agave, fresh lime and fresh lemon. **\$10**

BLOODY MARYS

WOOD-FIRED BLOODY MARY

Prairie Organic Vodka, bloody mix, 1/4 dark wood-roasted chicken, bacon, cheddar cheese, green olives, pickle, celery, lemon, beer chaser. **\$15**

GRIZZLY'S HOUSE BLOODY MARY

Our original house recipe. **\$8**



Wood-Fired Bloody Mary

MULES

Your choice. **\$8**

IRISH MULE

Jameson Irish Whiskey, lime, ginger beer.

GRIZZLY BEAR

Prairie Organic Vodka, lime, ginger beer.

- ORIGINAL
- PEACH
- STRAWBERRY
- RASPBERRY

LONDON CRANBERRY

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

KENTUCKY BOURBON MULE

Jim Beam, lime, ginger beer.

CUCUMBER MINT

Prairie Organic Cucumber Vodka, mint, lime, ginger beer.



Cucumber Mint Mule

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SIGNATURE COCKTAILS

BARREL AGED OLD FASHIONED

Knob Creek Bourbon, bitters, cherries, orange. **\$9**

TRIPLE MANHATTAN

Bulleit bourbon, Bulleit rye, apple brandy, sweet vermouth, orange, cherry bark vanilla bitters. **\$12**

SOUTHSIDE

Prairie Organic Gin, fresh mint, sugar, soda water. **\$8**

KENTUCKY PEACH TEA

Revel Stoke Peach Whisky, organic agave, iced tea, peaches. **\$8.50**

STRAWBERRY FIELDS

Prairie Organic Vodka, strawberry syrup, lemonade, soda water. **\$8.50**



Barrel Aged Old Fashioned

THE BRENDON MARTINI

Prairie Organic Vodka, St. Germain, lemonade. **\$9**

MOJITOS & TITANIC TEAS

MOJITOS

Your choice. **\$8**

- **ORIGINAL** – Bacardi, mint, lime, simple syrup and soda water.
- **BLACKBERRY** – Original mojito with blackberry.
- **PEACH** – Original mojito with peach.
- **COCONUT** – Original mojito with coconut.



Peach Mojito

TITANIC TEAS

All Titanic Teas are made with vodka, gin, rum, triple sec and sweet and sour.

HOUSE TITANIC TEA 16oz **\$6** 22oz **\$7.50**

PREMIUM TITANIC TEA

Tito's Vodka, Bombay Saffire Gin and Bacardi Rum.

16oz **\$8.50** 22oz **\$10**

- **ORIGINAL** – Pepsi.
- **ALASKAN** – Blue Curacao and Sierra Mist.
- **HAWAIIAN** – Orange and pineapple juice.
- **LONG BEACH** – Cranberry juice.
- **MAUI** – Pineapple and cranberry juice.
- **PEACH** – Peach puree and Sierra Mist.
- **RASPBERRY** – Raspberry puree and Sierra Mist.
- **SUNRISE** – Tequila, orange juice and grenadine.
- **TEXAS** – Tequila and Pepsi.
- **TROPICAL** – Orange juice, pineapple juice and grenadine.

DESSERT

ASK YOUR SERVER FOR DESSERT
OPTIONS OFFERED

GIFT CARDS AVAILABLE



GRIZZLYSGRILL.COM