

THE GRIZZLY BAR



DINNER | SNACKS

4 PM-10 PM SUNDAY-WEDNESDAY

5 PM-10 PM THURSDAY

5 PM-2 AM FRIDAY & SATURDAY

APPETIZERS

Chips & Salsa \$4

Bavarian Pretzels \$6

Choice of beer cheese sauce or honey mustard.

Chicken Strips Basket \$8

Breaded chicken strips served with french fries.

Deep Fried Cheese Sticks \$8

Served with marinara sauce.

Beer Battered Onion Rings \$8

Chicken Quesadilla \$10

Grilled chicken, tomatoes, olives, onions, cheddar cheese, pepper jack cheese, pico de gallo and sour cream.

Cadillac Nachos \$10

Seasoned ground beef, nacho cheese, green onions, olives, diced tomatoes, jalapenos, pico de gallo and sour cream.

Jumbo Chicken Wings \$10

Teriyaki, Buffalo, or house-made BBQ sauce, served with celery, carrots and choice of dips.

Sampler Platter \$15 | Choose any 3 appetizers.

BURGERS

All natural 1/3lb premium beef patty, served on fresh brioche bun, with your choice of french fries or tots.

Reds Burger* \$12

Cheddar cheese, pickle, lettuce, tomato and reds special sauce.

Grizzly Black & Bleu Burger* \$13

Melted bleu cheese, thick smoked bacon, caramelized onions, and house-made creole remoulade sauce.

Pastrami & Swiss Burger* \$13

House smoked pastrami in Chef's special brine, pickles, grilled onions and spicy brown mustard.

Smokehouse BBQ Burger* \$13

Crispy bacon, crunchy fried onions, house-made BBQ sauce.

HOME-STYLE FAVORITES

Served with your choice of french fries, tots, mashed potatoes, salad, coleslaw or soup.

Chicken Caesar Salad \$12

Grilled chicken, romaine lettuce, parmesan, croutons and dressing.
Substitute Bay Shrimp Add \$0 / Substitute Salmon Add \$3

Smoky Pulled Pork BBQ Sandwich \$12

Tender juicy pork smoked all day, house-made BBQ sauce, brioche bun.

Grilled Chicken Club Sandwich \$13

Grilled chicken, bacon, swiss cheese, lettuce, tomato, onion, mayonnaise.

Must-Have House Reuben \$13

House-smoked pastrami, sauerkraut, swiss cheese, horseradish, reds special sauce served on a marble rye bun.

Prime Rib Dip \$14

Slow roasted prime rib, grilled onions, provolone cheese, served on a hoagie roll bun.

Ale-Battered Fish & Chips \$14

Beer battered fish served with fries and coleslaw.

Smoked Brisket Sandwich \$14

House smoked brisket, grilled onions, smoked Gouda, tomato, BBQ sauce, served on a toasted hoagie roll bun.

DOWN HOME SPECIALS

Nightly Special* \$10

Ask your server about the dish of the day.

Smothered Chicken \$15

Topped with bacon, mushrooms, smoked gouda, mashed potatoes and vegetables.

To Die For Chicken Fried Steak* \$15

Cut and breaded in-house, served with mashed potatoes and gravy.

Chicken Marsala \$14

Wild mushrooms in a Marsala wine sauce, served with mashed potatoes and seasonal vegetables.

Ranch Steak* \$18

Bleu cheese and fried onions, served with fries and seasonal vegetables.

Fettuccine Alfredo \$12

Alfredo sauce, tossed with mushrooms, fresh herbs and parmesan. Served with garlic bread.

Add Chicken \$3, Add Salmon \$5, Add Prawns \$5

18% gratuity applies to parties of 8 or more people.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness, especially if you have certain medical conditions.

THE GRIZZLY BAR



WEEKLY SPECIALS & EVENTS

SUNDAYS

4PM-10PM Screwball Sundays
Screwball Peanut Liquor drink specials

MONDAYS

4PM-10PM Martini Mondays
Martini drink specials

TUESDAYS

4PM-10PM Tequila Tuesdays
Margarita drink specials

WEDNESDAYS

6PM-10PM Karaoke
5PM-7PM Free Appetizers Wednesdays

THURSDAYS

4PM-10PM Taco Thursdays
Two tacos & a Modelo for \$5

FRIDAYS

9PM-2AM Salsa Night
Dance to top Latin hits

SATURDAYS

9PM-2AM DJ Dance Party
Dance to Top 40 music hits

DRINKS

Soft Drinks

Coca-Cola products **\$3**
Fresh Brewed Iced Tea **\$3**

Beer on Tap | 14 Beers on Tap
Ask your server about the 14 beers on tap.

Bottled Beer

Bucket of domestic beer **5 for \$20**
Coors / Coors Light **\$5**
Budweiser / Bud Light **\$5**
Miller Genuine Draft / Miller Lite **\$5**
Michelob Ultra **\$5**
Coors **\$5**
Corona **\$6**
Modelo / Modelo Negro **\$6**
Heineken **\$6**
Ice Harbor IPA **\$6**

Featured Red Wines

Wine of the Day **\$5 glass**
Washington Hill Merlot **\$7 glass | \$22 bottle**
Windy Canyon Cabernet Sauvignon **\$8 glass | \$26 bottle**

Champagne

Freixenet Champagne **\$25 bottle**
More local wine available – ask for details.

Featured Cocktails

Peanut Butter Whiskey Shots **\$6**
Mango Tango **\$7**
Mango vodka, mango rum, OJ, peach schnapps.
Favorite Long Island **\$7**
Long Island mix, sour, and splash of OJ and cola.
Frozen Margarita or Piña Colada **\$8**
Grizzly Bar Bloody Mary **\$8**
Vodka, Bloody Mary mix, with celery, olives, asparagus.
Jerry & Ginger **\$8**
Sailor Jerry spiced rum, and ginger beer.
Velvet Elvis **\$8**
Jack Daniels, Chambord, sour.
Mango Mule **\$10**
Vodka, lime, ginger beer, tropical Red Bull.
Columbia Cooler **\$10**
Vodka, watermelon, sour, coconut berry Red Bull.

Full bar available – ask for details.

Featured White Wines

Bella Bolle Doro Moscato **\$7 glass | \$26 bottle**
Washington Hills Chardonnay **\$6 glass | \$30 bottle**
Joleé Rose **\$8 glass | \$28 bottle**
Ryan Patrick Riesling **\$8 glass | \$30 bottle**

HAPPY HOUR | EVERYDAY | 5PM-7PM

\$1 Off All Well Drinks