



**DINNER**  
4PM-10 PM  
7 Nights A Week

**APPETIZERS**

**Chicken Fajita Quesadilla \$12**

Grilled chicken, grilled bell peppers & onions, cheddar cheese, pepper jack cheese, pico de gallo

**Bavarian Pretzel Sticks \$11**

House made pretzels with your choice of beer cheese sauce, honey mustard, or garlic butter

**Nachos- Half \$9 / Full \$14**

House fried tortilla chips, seasoned ground beef, nacho cheese, green onions, black olives, diced tomatoes, jalapenos, pico de gallo and sour cream

**Spinach and Artichoke Dip \$13**

Melted parmesan and mozzarella served with grilled baguettes

**Chili Cheese Fries \$13**

House made chili, melted cheese, green onions

**Chicken Wings or Boneless Wings -Small \$12 / Large \$18**

Served with celery, carrots and Ranch or Blue Cheese

Choice of Sauce:

Asian Sweet Chili	Buffalo
Garlic Parmesan	Teriyaki
House BBQ	

**SALADS**

**House Salad- Half \$8 / Full \$12 (Add Chicken +\$6, Salmon +\$11)**

Spring mix, diced tomatoes, green onions, and garlic croutons with your choice of dressing

**Caesar Salad- Half \$8 / Full \$12**

Crisp romaine, parmesan, garlic croutons and Caesar dressing

**Turkey Salad \$14**

Spring mix, turkey, bacon, cheddar cheese, avocado, diced tomatoes, and green onions with your choice of dressing

**Roaring Chili w/ Corn Bread- Cup \$8/ Bowl \$12**

House made - beef, spices, topped with cheddar cheese & green onions

**BURGERS & SANDWICHES**

*All burgers and sandwiches are served with fries, tots, or half House or Caesar Salad*

**Bacon Cheeseburger\* \$16.50**

1/3 lb Beef patty, Hawaiian bun, garlic aioli, crisp bacon, blue cheese fried onions, lettuce and tomato

**Grizzly Burger\* \$14.50**

1/3 lb Beef patty, Hawaiian bun, cheddar cheese, grizzly sauce, lettuce, tomato, pickle, and onion

**Grilled Chicken Club \$16**

Grilled chicken breast, bacon, swiss cheese, garlic aioli, lettuce and tomato

**Beer Cheesesteak\* \$18.50**

Thin sliced ribeye, beer cheese sauce, sautéed onions and mushrooms on a hoagie roll

**HOUSE FAVORITES & ENTREES**

**Grizzly MacN Cheese \$16**

Penne pasta, beer cheese sauce, bacon, fried onions

**Fettuccine Alfredo \$15**

Fettuccine tossed with rich alfredo sauce, fresh herbs, and parmesan cheese, served with grilled bread  
(Add Chicken +\$6, Salmon +\$11)

**Mahi Mahi and Chips \$19**

Beer battered with fries, cole slaw, tarter and lemon

**Blackened Salmon \$23**

Blackened and grilled, wild rice pilaf, seasonal vegetables, lemon caper butter

**Prosciutto Wrapped Chicken Breast \$22**

Served with mashed potatoes, seasonal vegetables, smoked gouda cream cheese sauce

**Top Sirloin\* \$26**

Topped with your choice of blue cheese and fried onions or peppercorn demi glaze, served with mashed potatoes and seasonal vegetables

18% gratuity is added for parties of 8 or more people.

\*These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness, especially if you have certain medical conditions.

## PIZZA

All pizzas are 12", our cauliflower crust gluten free are 10" (add \$2 for gluten free)

### Cheese Pizza- \$12

Marinara sauce and mozzarella

### Carnivore Pizza- \$15

Marinara, mozzarella, pepperoni, ham, Italian sausage, bacon, ground beef, and salami

### Combo- \$14

Marinara, mozzarella, pepperoni, Italian sausage, olive, bell pepper, and mushroom

### Islander- \$14

Sweet chili sauce, mozzarella, chicken, ham, bell pepper, pineapple, cilantro

### Veggie- \$12

Marinara, mozzarella, bell pepper, onion, mushroom, olive, and tomato

*Toppings are \$1.99 each*

- Pepperoni
- Salami
- Ham
- Bacon
- Jalapeno
- Tomato
- Onion
- Italian sausage
- Ground Beef
- Chicken
- Bell Pepper
- Olives
- Pineapple

## FEATURED COCKTAILS

### Blue Hawaiian \$10

Coconut rum, pineapple juice, Blue Curacao

### Mango Tango \$10

Skyy Mango vodka, Malibu Mango rum, orange juice, Peach Schnapps

### Long Island \$10

Long Island Tea mix, sour, Coca Cola

### Grizzly Bar Bloody Mary \$10

Vodka, Bloody Mary mix, with olives & asparagus

### AMF \$10

Blue Curacao, sweet and sour, Sprite

### Margarita \$10

Tequila, Triple Sec, lime juice

### Mai Tai \$10

Rum, orange juice, pineapple juice, Grenadine, Meyers rum

### Sex on the Beach \$10

Vodka, Peach Schnapps, orange juice, cranberry juice

### Trashcan \$10

Blue Curacao, sour, Sprite, Redbull

### Watermelon Crawl \$10

Skyy Watermelon, Watermelon Pucker, sour, Sprite, Midori

### Hawaiian Trashcan \$10

Blue Curacao, sour, Sprite, Cocoberry Redbull

More featured cocktails – ask for details

## FEATURED RED WINES

Wine of the Day \$6 glass

Washington Hills Merlot \$7 glass | \$22 bottle

Windy Canyon Cabernet Sauvignon \$8 glass | \$26 bottle

## FEATURED WHITE WINES

Bella Bolle Doro Moscato \$7 glass | \$26 bottle

Washington Hills Chardonnay \$6 glass | \$30 bottle

Gamache Viognier \$9 glass | \$45 bottle

Ryan Patrick Riesling \$8 glass | \$30 bottle

## CHAMPAGNE

Freixenet \$25 bottle only

Opera Prima \$5 glass | \$25 bottle

More local wines available – ask for details.

## Beer on Tap | 14 Beers on Tap

Coor Light & Budweiser- \$6

All other Draft- \$7

## Bottled Beer

Bucket of domestic beer 5 for \$20

Bucket of imported beer 5 for \$22

Coors- \$6

Coors Light- \$6

Budweiser- \$6

Bud Light- \$6

Michelob Ultra- \$6

Corona- \$7.50

Modelo- \$7.50

## Soft Drinks | \$3

Coca Cola

Diet Coke

Sprite

Red Bull- Flavors \$9

Orange Juice

Pineapple Juice

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