# STARTERS

## WOOD-FIRED WINGS

Buffalo, BBQ, Sweet Chili, Garlic Parmesan, Spicy Garlic, Blackened, or Signature Dry Rub. *11*

## HOUSE MADE BONELESS WINGS

Buffalo, BBQ, Sweet Chili, Garlic Parmesan, or Spicy Garlic. *11*

## PRETZEL BITES

Soft pretzel bites served with house cheese sauce. *9*

## TAVERN MUSSELS

One pound of mussels cooked in rich craft beer cream sauce. Served with grilled bread. *13*

## HOT ARTICHOKE DIP

Served with fresh bread & tortilla chips. *9*

## TEXAS EGG ROLLS

House pulled pork & veggies with sweet chili dipping sauce. *10*

## WOOD-ROASTED QUESADILLAS

Wood-smoked chicken, pico de gallo, pickled jalapeños, cheddar & jack cheeses, seasoned sour cream & salsa. *10*

## WISCONSIN CHEESE CURDS

Giant house cut cheese curds served with ranch. *9*

## SMOKED GOUDA NACHOS

Wood-roasted chicken, fire roasted corn salsa, fresh pico, pickled jalapeño & lettuce with smoked Gouda cheese sauce. *13*

## HOUSE MADE GUACAMOLE & CHIPS *7*

**POTATO SKINS**

Crisp fried potato wedges with cheese, bacon, green onions & seasoned sour cream. Half *7* Full *9*

# GRIZZLY’S ENTRÉES

## BEAR CREEK PASTA

Angel hair pasta, wood-roasted chicken, bacon & sautéed mushrooms, tossed with dijon-honey or Alfredo sauce, topped with cheddar-jack & mozzarella. *14*

## WOOD-GRILLED SIRLOIN

Red oak-fired USDA choice Certified Hereford Sirloin topped with roasted garlic butter, served with bacon & scallion mashed potatoes & charred broccoli. 6 oz *15* 9 oz *19*

## WALLEYE FISH & CHIPS

Crisp breaded walleye with piping hot french fries, creamy coleslaw & house walleye sauce. *16*

## FRESH NORWEGIAN SALMON

Fresh Norwegian grilled salmon topped with charred corn salsa & shoestring potatoes. Served with bacon & scallion mashed potatoes & charred broccoli. *20*

## WOOD-GRILLED RIBEYE

14 oz corn-fed, 28 day aged, Certified Hereford Premium Beef, red-oak grilled & served with caramelized onions, loaded baked potato & charred broccoli. *28*

**WOOD-ROASTED *And* OFF THE SPIT**

**GRIZZLY’S FAMOUS WOOD-ROASTED CHICKEN**

Served with a loaded baked potato & roasted brussels sprouts. *15*

**SWEET & SMOKY BABY BACK RIBS**

Served with piping hot french fries & creamy coleslaw. Half-Rack *16* Full Rack *23*

**BABY BACK & BBQ ROTISSERIE CHICKEN COMBO**

Served with piping hot french fries & creamy coleslaw. *20*

**WILDFIRE CHICKEN**

Our famous wood-roasted chicken charred on our red oak grill & glazed with wildfire sauce. Served with cheese hash browns & roasted brussels sprouts. *16*

# SANDWICHES *And* TACOS

*All sandwiches come with your choice of fries, cheesy hash browns, soup or creamy coleslaw. Upgrade to potato skins, fresh fruit or sweet potato fries. 2*

**CHICAGO STEAK SANDWICH**

Ribeye shaved thin & grilled with giardanera & cheese sauce. Served with au jus for dipping. *15*

**CHICKEN TACOS**

Grilled tacos filled with rotisserie chicken, black beans, roasted corn salsa, pico, lettuce & chipotle ranch. *11*

## WALLEYE TACOS

Your choice of Blackened or Shore Lunch Breaded walleye with green cabbage, mozzarella, lemon aioli & pico de gallo. *13*

## HOUSE SMOKED BBQ PORK

Topped with creamy cole slaw on a buttered bun. *10*

## AVOCADO BACON ROTISSERIE

Chicken, avocado, thick-cut bacon, provolone, ranch dressing, tomato & spring mix. *13*

## PEPPER JACK TURKEY MELT

Thick-cut bacon, lettuce, vine ripened tomato & spicy mayo on a pretzel bun. *13*

## WALLEYE SANDWICH

Lemon herb aioli, field greens, tomatoes & pickles. *14*

## SOUTHWEST SPICED-CHICKEN SANDWICH

Seasoned wood-roasted chicken, peppers, pickled jalapeños, onions, pepper jack cheese & spicy mayo on ciabatta bread. *11*

# BRICK OVEN PIZZA

## BUILD YOUR OWN

House shredded mozzarella and house tomato sauce with your choice of toppings. *9*

## THE DOUBLE PEPPERONI

House made pizza sauce, jumbo sliced pepperoni, diced pepperoni, mozzarella & fresh herbs. *12*

## BBQ CHICKEN

Rotisserie BBQ chicken with red onions, green peppers, cheddar & jack cheeses. *12*

## SAUSAGE & MUSHROOM

House made fennel sausage with fresh mushrooms, mozzarella, tomato sauce & fresh basil. *12*

## THE WORKS

Pepperoni, sausage, green pepper, chopped green olives, mushrooms & onions. *13*

## EACH ADDITIONAL TOPPING

Rotisserie chicken • Pepperoni • Bacon • Italian sausage *2 each*

Mushroom • Green pepper • Pineapple • Jalapeño • Red pepper • Red onion • Chopped green olives *1 each*

# SALADS & SoUPS

*Add to any salad: rotisserie chicken 4 or fresh salmon 7*

**STARTER HOUSE SALAD**

Mixed greens, craisins, pepitas, goat cheese with blood orange vinaigrette. *5*

**STARTER WEDGE SALAD**

Iceberg lettuce, thick-cut bacon, cherry tomatoes, fresh herbs with bleu cheese dressing. *5*

## APPLEWOOD BACON & FAJITA CHICKEN SALAD

Fajita seasoned rotisserie chicken, fresh peppers, onions & roasted corn on top of crisp romaine with smoked bacon, cheddar jack cheeses, tomatoes, black beans & chipotle ranch dressing. *13*

## ROTISSERIE CHICKEN SALAD

Fresh romaine, wood-roasted chicken, tomatoes, bacon, cucumbers, cheddar & jack cheeses, carrots, toasted pecans & creamy house ranch dressing. *13*

## PERFECT SUMMER SALAD

Fresh romaine, fresh strawberries, fresh raspberries, pineapple, mango, red onion & pecans served with house poppy seed dressing. *11*

## COCONUT SHRIMP & TROPICAL FRUIT SALAD

Mixed greens with fresh mango, pineapple, raspberries, almonds, feta cheese & coconut shrimp topped with our house made Parmesan vanilla dressing. *15*

## WOODY’S CHOPPED SALAD

Wood-roasted chicken, mixed greens, bleu cheese crumbles, vine-ripened tomato, avocado, charred corn, thick-cut bacon, green onion & corn tortilla strips tossed in our house made honey-lime vinaigrette. *14*

**HOMEMADE SOUPS Cup** *4* **Bowl** *7*

* **CHICKEN WILD RICE SOUP • WHITE CHICKEN CHILI • SOUP OF THE DAY**

# WOOD-GRILLED BURGERS

*All burgers come with your choice of fries, cheesy hash browns, soup*

*or creamy coleslaw. Upgrade to potato skins, fresh fruit or sweet potato fries. 2 Add to any burger: Bacon 2, Mushrooms 1, Cheese 1.5, Grilled Onions 1*

**GRIZZLY’S SIGNATURE CHEESEBURGER**

Double American cheese, fried onions, sliced pickles & signature burger sauce. *10*

**BROWN SUGAR BACON & SMOKED CHEDDAR BURGER**

House made cinnamon brown sugar bacon combined with smoked cheddar cheese, fried onions & BBQ sauce. *12*

## HANGOVER BURGER

Cheesy hash browns, a sunny side up egg, American cheese & Grizzly burger sauce. *11*

## ITALIAN INFUSED BURGER

Giardiniera, pepperoni, and mozzarella infused into a ground angus patty. Topped with provolone & served with spicy mayo on a “dipped” focaccia roll. *12*

## JALAPEÑO SMOKED CHEDDAR BURGER

Jalapeños, bacon & cheddar jack cheese infused into a ground angus patty. Topped with smoked cheddar cheese & spicy mayo. *12*

**FOOD WARNING: 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, & other highly susceptible individuals with compromised immune systems.**



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