

Bottled Wine

Cabernet Sauvignon

<i>J. Lohr, Paso Robles</i>	\$26.95
<i>Kendall Jackson, Vinter's Reserve, Sonoma County</i>	\$29.95
<i>Los Vascos, Colchagua</i>	\$21.95

Merlot

<i>Carmen, Rapel Valley</i>	\$19.95
<i>Beringer, Founder's Estate, Napa</i>	\$21.95

Chianti

<i>Melini, Chianti Classico Isassi, Tuscany</i>	\$23.95
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Chardonnay

<i>Francis Coppola, Diamond</i>	\$25.95
<i>Meridian, Santa Barbara County</i>	\$20.95
<i>Toasted Head</i>	\$25.95

Sauvignon Blanc

<i>Chateau St. Jean, Fume Blanc, Sonoma County</i>	\$23.95
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Riesling

<i>Chateau St. Michelle, Columbia Valley</i>	\$19.95
<i>Bridgeview Blue Moon, Oregon</i>	\$21.95

Pinot Grigio

<i>Ecco Domani, TreVenezia</i>	\$21.95
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Sparkling

<i>Great Western Extra-Dry</i>	\$19.95
<i>Martini & Rossi Asti Spumante</i>	\$21.95

Wine by the Glass or Carafe

	Glass	1/2 Carafe	Carafe
Chardonnay <i>Yellow Tail</i>	\$5.75	\$15.95	\$25.95
Pinot Grigio <i>Cavit</i>	\$5.75	\$15.95	\$25.95
Cabernet Sauvignon <i>Yellow Tail</i>	\$5.75	\$15.95	\$25.95
Pinot Noir <i>Talus</i>	\$6.25	\$16.95	\$27.95
Reisling <i>Carl Reh</i>	\$5.75	\$15.95	\$25.95
Merlot <i>Yellow Tail</i>	\$5.75	\$15.95	\$25.95
White Zinfandel <i>Sutter Home</i>	\$5.50	\$14.95	\$24.95

Beer by the Bottle

Amstel Light	\$3.75
Blue Moon	\$3.75
Budweiser	\$2.65
Bud Light	\$2.65
Coors Light	\$2.65
Corona Extra	\$3.75
Killian's Irish Red	\$2.65
Michelob Ultra	\$3.25
Miller Lite	\$2.65
Molson Golden	\$3.25
Murphy's Irish Stout	\$4.05
O'Doul's Amber N/A	\$3.25
Rolling Rock	\$2.65
Samuel Adams	\$3.75
Stella Artois	\$3.95
Stout's American Pale Ale	\$3.95
Troeg's Hopback Amber	\$3.75
Yuengling Lager	\$2.65
Yuengling Premium	\$2.65
Yuengling Porter	\$2.65
Victory Hop Devil India Pale Ale	\$3.95

We also have a full bar to accommodate your liquor and cordial selections!

Seafood Entrees

Stuffed Flounder

\$16.50

We stuff fresh flounder fillets with our own "special recipe" crabmeat. Served oven-broiled with lemon and tarter sauce.

Sea Scallops

\$16.95

A plentiful helping of fresh scallops broiled with white wine and butter. Served with lemon and dipping butter.

Fresh Salmon

\$16.95

Tender, farm raised Atlantic salmon. An excellent choice either broiled or char-grilled.

Crabmeat Casserole

\$17.25

Our own blend of jumbo lump crabmeat, seasonings, and secret ingredients which we oven-broil and serve piping hot.

Fried Shrimp

\$15.95

Juicy, plump shrimp blanketed in our own specially seasoned breading and deep-fried until golden brown.

Alaskan King Crab Legs

Market Price

A pound of steamed crab legs, split for your convenience and served with drawn butter.

Stuffed Trout

\$15.95

Fresh, farm-raised rainbow trout stuffed and broiled with a heaping portion of Tedd's delicious crabmeat inside.

Haddock

\$14.95

For those who enjoy the mild flavor of oven-broiled, white sea fish. Served with our homemade tarter sauce and lemon.

Assorted Seafood

\$17.25

Shrimp, scallops, flounder, haddock, salmon, clams, tilapia, and mussels lightly steamed in wine and butter. You won't walk away hungry from this.

Beef, Pork, & Poultry

- **Strip Steak** **\$22.95**
A lean cut of choice beef sirloin, char-grilled to your preference and garnished with onion rings.
- **Tenderloin** **\$22.95**
The most tender, choicest cut of beef, char-grilled to your liking and served with onion rings
- Veal Parmesan** **\$17.95**
We start with the freshest of veal, which we hand-bread in our kitchen, deep fry until golden brown, and finish with a topping of our homemade marinara sauce.
- **Pork Chops** **\$14.95**
Two juicy cuts of delectable pork, char-grilled by our chefs for that special “just-off-the-grill” taste.
- **Pork Tenderloin** **\$14.95**
Your knife will glide right through this moist and tender cut of choice, lean pork. Skillfully char-grilled to bring out the flavor.
- **Ground Round** **\$12.25**
Ten ounces of top sirloin of ground beef which are char-grilled to your preference to ensure juiciness.
- Char-grilled Chicken Breast** **\$13.95**
Boneless, tender chicken breast cooked over an open flame to mouth-watering perfection.
- Chicken Parmesan** **\$14.50**
Lightly breaded, boneless chicken breast, deep-fried and topped with mozzarella cheese and Tedd’s own marinara sauce.

**** Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illness. ****

Side Order Selections

**All entrées are accompanied by your
choice of two of the following:**

Tossed Salad

Baked Potato

Stuffed Baked Potato

Pasta with Marinara

Pasta with Butter, Garlic, & Parmesan

French Fries

Steamed Broccoli

Wild Rice

Cup of the Soup of the Day

Applesauce



Sandwiches

**** Hamburger** **\$ 8.95**

Served on white roll with lettuce, tomato, and pickle & accompanied by French fries.

**** Cheeseburger** **\$ 8.95**

Served on white roll with lettuce, tomato, and pickle & your choice of Swiss or American cheese, with a side of golden French fries .

Steak Sandwich **\$9.75**

Served on a white roll, with your choice of cheese, a side of our homemade marinara sauce, and tasty French fries.

Salads

Rolls and butter are included in your selection.

Char-grilled Chicken **\$ 9.25**

A hearty portion of baby greens, bacon, tomatoes, carrots, cucumbers, red onion, cheese, and char-grilled chicken with your choice of dressing.

Shrimp Salad **\$ 9.50**

Five large, chilled shrimp top a bed of baby romaine, baby radicchio, tomatoes, cucumbers, red onion, carrots, and mozzarella with your choice of dressing.

Grilled Steak Salad **\$10.25**

Baby romaine, baby radicchio, tomatoes, carrots, red onion & cucumbers topped with sliced, hot- off- the-grill steak, crumbled bleu cheese & our house dressing.

Antipasto Salad **\$8.95**

Pepperoni, mushrooms, green & kalamata olives, hot peppers, tomatoes & cheeses on a bed of baby salad greens, with your choice of dressing.

House Garden Salad **\$5.95**

Salad greens, cucumbers, carrots, red onions, mozzarella, bacon & tomatoes with your choice of dressing.

Dressing Choices: *Ranch, Greek, French, Bleu Cheese, Poppy Seed, or our House Vinaigrette.*

Desserts

Carrot Cake **\$3.75**
A scrumptious cream cheese frosting and walnuts top this moist and spicy carrot indulgence.

Peanut Butter Cup Cheese Pie **\$3.95**
A luscious flour-less cream cheese pie topped by tantalizing layers of peanut butter and chocolate.

Pecan Pie **\$4.25**
Freshly chopped pecans and sweet, golden filling are baked into our homemade crust, then topped with fresh whipped cream.

Baklava **\$3.75**
Walnuts and a honey-citrus sauce are sandwiched between flaky layers of phyllo pastry and garnished with a sprinkling of cinnamon.

Rice Pudding **\$2.95**
Old-fashioned creamy goodness, just like grandma used to make! Topped with cinnamon & homemade whipped cream.

Please see our dessert tray for our featured items!

Have some coffee or a cordial with your dessert selection!