

## Bottled Wine

### **Cabernet Sauvignon**

<i>J. Lohr, Paso Robles</i>	\$26.95
<i>Kendall Jackson, Vinter's Reserve, Sonoma County</i>	\$30.95
<i>Los Vascos, Colchagua</i>	\$21.95

### **Merlot**

<i>Beringer, Founder's Estate, Napa</i>	\$22.95
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### **Chianti**

<i>Ruffino, Italy, Tuscany</i>	\$22.95
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### **Chardonnay**

<i>Francis Coppola, Diamond</i>	\$26.95
<i>Kendall Jackson</i>	\$29.95
<i>Toasted Head</i>	\$26.95

### **Malbec**

<i>Tunquelen</i>	\$27.95
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### **Tempranillo**

<i>Gorrebusto</i>	\$24.95
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### **Sauvignon Blanc**

<i>Chateau St. Jean, Fume Blanc, Sonoma County</i>	\$24.95
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### **Riesling**

<i>Chateau St. Michelle, Columbia Valley</i>	\$21.95
<i>Bridgeview Blue Moon, Oregon</i>	\$22.95

### **Pinot Grigio**

<i>Ecco Domani, TreVenezia</i>	\$22.95
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### **Pinot Noir**

<i>Beaulieu Vineyard, Coastal Estates, Sonoma County</i>	\$21.95
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### **Sparkling**

<i>Great Western Extra-Dry</i>	\$19.95
<i>Martini &amp; Rossi Asti Spumante</i>	\$22.95

## Wine by the Glass or Carafe

	<b>Glass</b>	<b>1/2 Carafe</b>	<b>Carafe</b>
Chardonnay <i>Yellow Tail</i>	\$5.95	\$16.50	\$26.95
Pinot Grigio <i>Cavit</i>	\$5.95	\$16.50	\$26.95
Cabernet Sauvignon <i>Yellow Tail</i>	\$5.95	\$16.50	\$26.95
Pinot Noir <i>Redwood Creek</i>	\$5.95	\$16.50	\$26.95
Reisling <i>Carl Reh</i>	\$5.95	\$16.50	\$26.95
Merlot <i>Yellow Tail</i>	\$5.95	\$16.50	\$26.95
White Zinfandel <i>Sutter Home</i>	\$5.75	\$15.95	\$25.95
Shiraz <i>Yellow Tail</i>	\$5.95	\$16.50	\$26.95

## Beer by the Bottle

Amstel Light	\$3.85
Blue Moon	\$3.85
Budweiser	\$2.75
Bud Light	\$2.75
Coors Light	\$2.75
Corona Extra	\$3.85
Guinness Stout	\$4.25
Killian's Irish Red	\$2.75
Michelob Ultra	\$3.35
Miller Lite	\$2.75
Molson Golden	\$3.35
Moosehead Lager	\$3.60
O'Doul's Amber N/A	\$3.35
Rolling Rock	\$2.75
Samuel Adams	\$3.85
Sierra Nevada Pale Ale	\$3.85
St. Pauli Girl Lager	\$3.60
Stella Artois Lager	\$3.95
Troeg's Hopback Amber	\$3.95
Yuengling Lager	\$2.75
Yuengling Premium	\$2.75
Yuengling Porter	\$2.95
Victory Hop Devil India Pale Ale	\$3.95

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We also have a full bar to accommodate your liquor and cordial selections!  
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## 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** **\$17.95**

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

**Fresh Salmon** **\$17.25**

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

**Crabmeat Casserole** **\$17.75**

*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 or if you prefer, broiled with white wine and butter.*

**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** **\$17.75**

*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** **\$23.95**  
*A lean cut of choice beef sirloin, char-grilled to your preference and garnished with onion rings.*
- \*\*Tenderloin** **\$23.95**  
*The most tender, choicest cut of beef, char-grilled to your liking and served with onion rings*
- Veal Parmesan** **\$16.95**  
*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. \*\***

## Vegetarian

### **Pasta & Vegetable Stir-fry** **\$12.95**

*Pasta topped with carrots, broccoli, water chestnuts, mushrooms, pea pods & soy sauce. Accompanied by one side dish.*

### **Florentine Ravioli w/ Marinara Sauce** **\$13.25**

*Plump ravioli stuffed with spinach & feta cheese atop a pool of zesty marinara. Accompanied by one side dish.*

### **Vegetable Medley w/ Pasta, Olive Oil & Garlic** **\$12.95**

*Pasta topped with broccoli, cauliflower, carrots, yellow squash, zucchini, garlic & olive oil. Accompanied by one side dish.*



## Side Order Selections

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

*(unless otherwise indicated)*

***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** **\$ 10.25**

*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** **\$4.75**  
*A scrumptious cream cheese frosting and walnuts top this moist and spicy carrot indulgence.*

**Peanut Butter Cup Cheese Pie** **\$4.95**  
*A luscious flour-less cream cheese pie topped by tantalizing layers of peanut butter and chocolate.*

**Pecan Pie** **\$4.95**  
*Freshly chopped pecans and sweet, golden filling are baked into our homemade crust, then topped with fresh whipped cream.*

**Baklava** **\$4.50**  
*Walnuts and a honey-citrus sauce are sandwiched between flaky layers of phyllo pastry and garnished with a sprinkling of cinnamon.*

**Rice Pudding** **\$3.25**  
*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!**

## Children's Menu

<b>Hot Dog</b>	<b>\$5.95</b>
<b>Grilled Cheese</b>	<b>\$5.95</b>
<b>Spaghetti</b>	<b>\$5.95</b>
<b>Chicken Fingers</b>	<b>\$5.95</b>
<b>Pasta with Butter &amp; Cheese</b>	<b>\$5.95</b>

*All entrees come with your choice of one side:*

*French Fries  
Applesauce  
Broccoli  
Baked Potato*

