

Teddy's Bar & Grill

Appetizers

Punjabi Spinach

Spinach, leeks, herbs and spices, made into a rich spicy dip with fried paneer cheese with crisp and savory Indian breads, for dipping.

5.95

Tomato Basil Bruschetta

Grilled, crusty Italian bread with fresh, chilled tomato basil topping.

4.95

Spinach Catalan

Spinach sautéed with pine nuts and raisins, served with homemade cheese crisps.

6.50

B.B.Q.. Ribs

Tender BBQ spare ribs served with cole slaw. 6.95

Buffalo Ribs with blue cheese dipping sauce, and carrots and celery 7.95

Crunchy Portobello's

Strips of portobello in a crispy salt, pepper and lemon zest coating served with two dipping sauces. 5.95

Wings

Teddy's crispy & spicy wings served with blue cheese dressing, celery and carrots.

snack.....6.95 platter.....16.95

Steamed Asian Dumplings

An assortment of homemade dumplings served with ginger soy, and wasabi honey mustard dipping sauce. 6.95

Vegetable 5.95

Korean BBQ Beef

Thin Sliced Beef Short Ribs Sweet And Spicy Sauce Grilled To Crispy Perfection, with Jamaican slaw

6.95

Shrimp Cabana

Plump shrimp stuffed with Jack cheese and jalapenos, wrapped in crispy bacon, served with a tangy lemon dipping sauce.

6.95

Calamari

Cornmeal crusted calamari fried crisp and served with our zesty remoulade sauce.

8.50

Bowl of Mussels

Big bowl of fresh steamed mussels in your choice of marinara, or white wine garlic sauce, served with bread to soak up the sauce.

8.95

Quesadilla

Grilled flour tortillas with melted jack cheese, fresh tomato and sour cream.

4.95

Nachos

Fresh tortilla chips covered with melted jack and cheddar, fresh tomato, jalapeño slices and sour cream.

5.95

Nachos Supreme

Our regular nachos smothered in our homemade beef chili, served with guacamole.

7.95

SALAD

Dinner Salad

Romaine lettuce garnished with vegetables and served with our house vinaigrette.

3.95

Smoked Mozzarella Salad

Sliced, locally smoked mozzarella served with fresh tomato, roasted red peppers, artichoke hearts and olives.

5.95

Warm Steak Salad

Mesclun greens topped with strips of grilled organic strip steak cooked rare, with mushrooms and onions.

12.50

Grilled Portobello Salad

Luscious grilled portobello mushrooms, and fresh tomatoes over mesclun greens.

7.95

Salad Rustica

Smoked mozzarella, toasted pine nuts, over fresh mesclun and arugula, plum tomato wedges, balsamic vinaigrette

9.50

Gorgonzola Salad

Red leaf lettuce mixed with field greens and red onion, tiny grape tomatoes and creamy Gorgonzola, refreshing vinaigrette served with red pepper bruschetta.

8.50

Hearts of Romaine Salad

Crispy hearts of chilled romaine, creamy Gorgonzola dressing littered with pecans toasted with cayenne and brown sugar.

7.50

Cobb Salad

Crisp romaine and spinach piled with avocado, olives, peas, corn, mushrooms, blue cheese, hard boiled egg, warm turkey breast, and bacon.

10.95

Country Greek Salad

Chunks of cucumber, tomato and red onion, feta cheese and vinaigrette.

7.95

Spinach Salad

Tender spinach with tomato, mushrooms, olives, egg, bacon, red onion, croutons.

6.95

Caesar Salad

Romaine lettuce tossed in our homemade dressing, herb croutons, and Parmesan.

4.95

Topped with spicy grilled Chicken Breast

7.95

Topped with fresh grilled filet of Salmon.

9.50

Topped with grilled Shell Steak, rare

12.00

SOUP

Aztec Soup

Hot & spicy chunky tomato and pepper soup served with strips of crispy tortilla, avocado, cheese, & crispy fried jalapeno

5.95

Bouillabaisse

A Teddy's favorite; savory fish broth with tender chunks of fish, mussels and calamari, served with toasted croutons with red pepper topping.

8.95

Bowl of Chili

Rich, homemade beef chili topped with a sprinkle of grated cheese, sour cream and jalapenos

5.95

Sandwiches

BURGERS

A Huge and Juicy 10 oz. Burger, ground fresh daily, and grilled to order. It's delicious with lettuce, tomato and onion, or with choice of extras from the list below. 6.95

Chipotle Chicken Burger 7.95

Juicy chicken and chipotle peppers

Our Garden Veggie Burger 6.95

Extras

American, Cheddar, Swiss, Jack, Fêta or blue cheese, chili, sauted onions, deep fried onions, jalapenos, mushrooms, BBQ sauce, remoulade, salsa, red pepper sauce.

.75 each

Guacamole, smoked mozzarella, goat cheese, or bacon 1.00 each

With golden Steak fries Add 1.50

With spiral-cut Spicy fries Add 2.00

Cubano

Thinly sliced ham, roasted pork loin, Swiss and Jack cheese, roasted garlic mayonnaise and thinly sliced pickles toasted in a Cuban sandwich press.

7.95

Portobello Cubano

Grilled Portobello mushrooms, roasted peppers, Swiss and Jack cheese, roasted garlic mayonnaise and thinly sliced pickles toasted in a Cuban sandwich press.

8.95

Chicken Panini

Grilled Chicken, roasted red pepper, arugula fresh rosemary with Asiago cheese, on focaccia bread cooked in a Panini sandwich press. Crispy gooey and good

9.95

Vegetable Panini

Portobello mushrooms, roasted red pepper arugula, fresh rosemary, with Asiago cheese, focaccia bread cooked in a Panini press. Crispy gooey and good

9.95

The Kirby

Our chipotle marinated, spicy grilled chicken breast, ham, melted Swiss on Italian bread.

8.95

Grilled Chicken Sandwich

Grilled chicken breast, roasted red pepper, basil, cilantro mayonnaise Italian bread.

7.95

Chicken Cobb Sandwich

Grilled chicken, romaine lettuce, blue cheese and vegetables balsamic vinaigrette.

8.95

Steak Sandwich

Thinly sliced London broil melted Jack cheese, fried onions on Italian bread.

7.95

Salmon B.L.T.

Grilled salmon fillet, with bacon, romaine lettuce, tomato dill mayonnaise on toasted Challah bread.

9.95

Crab Cake Sandwich

Crispy fried crab cake with red pepper sauce, and Jamaican slaw

8.95

Blackened Catfish Sandwich

Fresh farm raised catfish filet blackened on a bun, tomato, onion, garlic mayonnaise cole slaw and mango salsa.

9.95

Entrees

Organic Rib-eye Steak

Big beautiful 14 oz. Hormone Free, Farm raised Rib-eye Steak topped with choice of Herb, Chipotle, or Red-Wine Butter, with vegetables & baked potato. 21.95

Organic Shell Steak

Tender Hormone Free, Farm raised 12 oz. grilled shell steak served with vegetables and a baked potato. 17.95

Argentine Steak

Marinated hanger steak chunks grilled, then sliced, with tangy Chimichurri sauce, baked potato, toasted arepas, vegetable 16.95

Grilled Chicken Breast

Marinated in a spicy chipotle-tomatillo sauce, served with rice and vegetables. 8.95

Pan Seared Pork Chop

Thick juicy New York State Raised Pork Chop, pan seared and finished with a Bourbon glaze vegetables and mashed potatoes. 14.95

Seasonal Vegetable Platter

Steamed & grilled seasonal vegetables, sweet potato mashed leeks, tomato, Portobello mushrooms & Faro with mushrooms. 9.50

Korean BBQ Beef-

Thin Sliced Beef Short Ribs marinated in Sweet And Spicy Sauce Grilled To Crispy Perfection with vegetables & Faro. 13.95

Log Cabin Stack

Stack of tender pork ribs with our smoky Bourbon BBQ sauce, a pile of steak fries and creamy cool, cole slaw 14.95

BBQ Platter

Spare ribs, glazed with BBQ sauce, and Teddy's spicy chicken wings served with fries and homemade slaw on the side. 12.50

Spinach Quesadilla

Sautéed spinach, sun dried tomatoes and Monterey Jack cheese in grilled flour tortillas and topped with guacamole, sour cream. 7.95

Pan Seared Catfish

Pan seared catfish fillet, topped with a buttery lemon caper sauce, with rice and vegetables. 12.95

Chili Crusted Salmon

Herb and spice crusted Salmon sauce, served with fresh tangy mango salsa, rice & veg. 12.95

Shrimp Cabana Dinner

Plump shrimp stuffed with Jack cheese and jalapenos then wrapped in crispy bacon, served with a tangy lemon dipping sauce, served with fries and Jamaican slaw. 14.95

Crab Cakes

Moist crab cakes crispy and delicious, with red pepper dipping sauce, served with Jamaican slaw and rice. 12.95

SIDES

Golden Steak Fries	3.00
Spiral-cut Spicy Fries	3.50
Mashed Potatoes	3.50
Sweet Potato Mashed	3.50
Baked Potato	3.50
Vegetable of the Day	3.50
Fresh Spinach	3.50

For parties of 5 or larger, a gratuity of 18% may be added to your check 02/07