



212 • BROADWAY • FARGO

APPETIZERS

- TEDDY'S CHARCUTERIE BOARD 21**
Smoked salmon, fresh sliced salami, fresh sliced ham, candied walnuts, pickled onions, olives, marinated tomatoes, artichoke hearts, chef's choice variety of cheeses, dijon mustard and blueberry bourbon pecan jam & dried apricots
- GOUDA FONDUE FOR TWO 15**
Gouda fondue served with grilled toast points & fresh sliced apples
- GLAZED BBQ MEATBALLS w/ BBQ DIPPER 12**
Bison meatballs served dripping in a warm glaze of our signature BBQ sauce, with extra on the side.
- SPINACH, BACON, ARTICHOKE DIP 14**
Teddy's secret recipe that is like no other. Served with toast points & kettle chips
- BRUSCHETTA ON BUTTERY TOAST POINTS 13**
An Italian favorite! Homemade in-house & served on our delicious garlic toast points w/ a light drizzle of balsamic reduction
- TEDDY'S SAMPLER 23**
Glazed BBQ Meatballs, Bruschetta, and Spinach, Bacon, Artichoke Dip.

HOUSE SOUPS

CUP 7 | BOWL 9

- TEDDY'S TOMATO BASIL**
Made from scratch & served with a garlic herb toast point
- LOCALLY BREWED CRAFT BEER CHEESE**
Beer cheese made with craft beer & sharp cheddar served with croutons
- CHEF'S SOUP OF THE DAY**



ALICE'S COMBO 13
Choose any 1/2 sandwich & pair it with a cup of soup or a side salad

SPECIALTY SALADS

- CHICKEN CAESAR SALAD 15**
Chopped romaine lettuce, marinated tomatoes, garlic cheese croutons, shredded parmesan cheese, tossed in teddy's own Caesar dressing
- SIZZLING STEAK SALAD 21**
4oz glazed cut sirloin, with marinated tomatoes, avocado, diced bacon, blueberries, blue cheese, pickled onions, tossed in our signature balsamic vinaigrette
- SMOKED SALMON SALAD 18**
Honey smoked salmon, blueberries, orange raisins, candied walnuts, red wine poached pears, red onions, goat cheese, tossed in our homemade key lime vinaigrette
- SUMMER CHICKEN SALAD WITH ALMONDS 16**
Chicken, toasted almonds, apples, raisins, onions, feta, blueberries & strawberries
- SPINACH BLUEBERRY WALNUT SALAD 15**
Spinach, blueberries, goat cheese, bacon, candied walnuts, blueberry balsamic reduction

DRINKS & SPIRITS

Your server will provide you with our Specialty Cocktails, Wine & Beer menu



SIGNATURE SANDWICHES

SPEAK SOFTLY & CARRY A BIG STICK SANDWICH	17
We hollow out a sourdough baguette and fill it to the brim with teddy's homemade shredded BBQ beef and shredded cheddar or habanero cheddar cheese. Speak softly while eating!	
MOTHER MARTHA'S HOME GRILLED CHEESE	13
Extra sharp Wisconsin cheddar on toasted sourdough bread served with a crisp pickle and dipper of teddy's tomato basil soup. Comfort food just like Teddy's mom used to make	
HAM IT UP WITH CHEESE	14
Gouda cheese and smoked ham and garlic butter on toasted cranberry bread	
CHICKEN BACON BADLANDS	18
Succulent oven roasted chicken breast, Teddy's secret recipe spinach bacon artichoke dip, sliced provolone, smoked bacon, and oven roasted tomatoes on toasted sourdough	
MEATBALL MARINARA MEDORA	18
Meatballs, vodka sauce & parmesan full up our 10" hoagies for a sandwich sure to fulfill that appetite	
PRAIRIE PHILLY CHEESESTEAK	17
Classic provolone, peppers, onions & mushrooms along w/ thin sliced steak on our sourdough hoagie straight out of Philly	
ROUGH RIDER'S VEGGIE MELT	16
A savory veggie patty on our sourdough w/ swiss, onions & marinated tomatoes	

ENTREES

8OZ PREMIERE FILET MIGNON	35
Marinated in a unique blend of herbs and spices that will entice your palette, and served with your choice of side	
BBQ CHICKEN GRILL	23
8oz chicken breast topped with bbq sauce, bacon, melted cheddar cheese & green onions, and served with your choice of side	
BISON MEATBALL VODKA SAUCE PENNE	24
Four of our Bison meatballs served atop penne pasta tossed in our homemade creamy vodka sauce, served with toast points	
CHICKEN ALFREDO	22
8oz grilled chicken served on a bed of penne pasta tossed in our homemade alfredo sauce	
STEAK MEDALLIONS	32
Two 4oz seasoned steak medallions served with pesto basil sauce served with a small caesar salad and toast points	
FLAME ROASTED TOMATO & ARTICHOKE CHICKEN	24
8oz chicken served on a bed of flame roasted tomatoes & artichoke hearts in a cast iron skillet, and served with your choice of side	

SIDES

TWICE BAKED POTATO	6
GARLIC MASHED POTATOES	5
VEGETABLE VARIETY OF THE DAY	4

DESSERTS

SALTED CARAMEL BROWNIE	6	APPLE TARTS	6
TURTLE CARAMEL CHEESECAKE	6	TIGER CAKE	7
KEY LIME PIE	6		