


ESTD 2016



# TEDDY'S

## LUNCH & DINNER MENU

*\*Gluten Free Option*

### STARTERS & SHARINGS

**Teddy's Tapas Sampler \*GF 25**

A shareable plate with Grilled Andouille sausage, grilled chicken breast, & a savory steak bite, served with olives, cornichons, & assorted cheeses

**Teddy's Starters Sampler 25**

Glazed BBQ meatballs, bruschetta, & spinach, bacon, artichoke dip

**Gouda Fondue for Two 18**

Gouda fondue served with chips & toasted French Batard

**Bison BBQ Meatballs & BBQ Sauce Dipper \*GF 18**

Bison meatballs served dripping in a warm glaze of our signature BBQ sauce, with extra on the side

**Spinach, Bacon, Artichoke Dip \*GF if w/o Batard 18**

Teddy's secret recipe that is like no other. Served with toasted French Batard & kettle chips

**Bruschetta on Buttery Toast Points 15**

An Italian favorite! Homemade & served on our delicious garlic toast points with a light drizzle of balsamic reduction

**Smoked Salmon with Cucumber Melon  
Crème Fraiche 22**  
Served with assorted crackers

### SOUPS

Cup 7 | Bowl 9

**Teddy's Tomato Basil \*GF**

Made from scratch & served with garlic herb toast points

**Chicken Tortilla**

Zesty, cheesy, chicken & peppers topped with crunchy yellow corn tortilla chips

**Soup of the Day**

Served with toast points

### SIDES

**Garlic Mashed Potatoes \*GF 9**

**Seasonal Roasted Vegetables \*GF 9**

**Side Salad \*GF if w/o croutons 7**

**French Fries 5**

### ALICE'S COMBO

Choose any ½ sandwich & pair it with a cup of soup!

**Summer Chicken Salad \*GF 18**  
Chicken, walnuts, cranberries, & grapes with a light curry aioli. Served on half a tomato with lettuce

### SPECIALTY SALADS

**Grilled Chicken Caesar Salad \*GF if w/o croutons 18**

Chopped romaine lettuce, marinate tomatoes, garlic cheese croutons, shredded parmesan cheese, with Teddy's own Caesar dressing

**Sizzling Steak Salad \*GF 22**

4oz. glazed cut sirloin, with marinated tomatoes, avocado, bacon, blueberries, blue cheese, & Julienne red onions, with our signature balsamic vinaigrette

**Smoke Salmon Salad \*GF 22**

Honey smoked salmon, blueberries, orange craisins, candied walnuts, red onions, goat cheese, with our homemade key lime vinaigrette

**Spinach Blueberry Walnut Salad \*GF 18**

Spinach, blueberries, goat cheese, bacon, candied walnuts, & our own Huckleberry Drizzle

**Teddy's Garden Salad \*GF 14**

Spinach & romaine with red onion, tomatoes, cucumber, & avocado, tossed in our homemade vinaigrette

### FEATURED ENTREES

**Walleye Dinner \*GF 27**

Walleye filet seasoned with Orange Gochutgaru Cream served with mashed potatoes & seasonal vegetables

**Ribs Half/Full Rack \*GF 24/29**

Dry rubbed with a blend of spices popular in the 1880's, then slowly cooked glazed with caramelized sweet & spicy BBQ sauce with garlic mashed potatoes & vegetables



## SIGNATURE SANDWICHES

*All sandwiches are served with kettle chips & a pickle. Add a cup of soup for \$4*

*\* All sandwiches can be made Gluten Free with GF bread request \**

<b>The BBQ Beef Hoagie *</b>	18
Hoagie Roll filled to the brim with Teddy's homemade shredded BBQ beef with shredded cheddar or habanero cheddar cheese	
<b>Teddy's Best Grilled Cheese *</b>	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	
<b>Grilled Ham &amp; Gouda Cheese *</b>	15
Smoked ham & gouda cheese on toasted cranberry bread served with a honey mustard dipper	
<b>Chicken Bacon Badlands *</b>	18
Succulent oven roasted chicken breast, smothered with Teddy's secret artichoke dip, provolone, bacon, & marinated tomatoes on toasted sourdough served with a ranch dipper	
<b>Roast Beef &amp; Gouda Cheese *</b>	18
Our seasoned Beef served on a toasted hoagie roll, smothered in our gouda fondue cheese	
<b>Meatball Marinara Hoagie *</b>	18
Teddy's bison. Beef and pork meatballs, marinara sauce & parmesan fill up our hoagie roll	
<b>Philly Cheesesteak *</b>	18
Classic Swiss, sauteed peppers, onions & mushrooms with thin sliced steak on a hoagie roll	
<b>Veggie Melt *</b>	16
A cheesy mix of red onions, tomatoes, artichokes, green pepper, mushrooms, on your choice of Sourdough bread, cranberry bread, or hoagie roll & a side of horseradish cream	
<b>Classic French Dip *</b>	18
Teddy's favorite Sirloin topped with melted Swiss on a hoagie, served with au jus & a side of horseradish aioli	
<b>Walleye Sandwich *</b>	22
Grilled and seasoned, served with a lemon dill aioli, lettuce, & tomato on a whole wheat black pepper parmesan bun	

## ENTREES

<b>Walleye Dinner *GF</b>	27
Walleye filet season with Orange Gochutgaru Cream served with mashed potatoes & seasonal vegetables	
<b>Meatball Marinara Pasta</b>	25
Four of our homemade Bison meatballs on fettuccini pasta tossed in marinara, served with toast points	
<b>Grilled Steak Medallions with Roasted Blue Cheese Crumbles</b>	29
Marinated in a unique blend of herbs and spices that will entice your palate, drizzled with pesto, & served with garlic mashed potatoes & vegetables	
<b>Roasted Chicken *GF</b>	25
Chicken served with lemon garlic cream sauce with sundried tomatoes, artichoke, & comes with garlic mashed potatoes & vegetables	
<b>Gorgonzola Cream Pasta with Italian Sausage or Shrimp</b>	25
Fettuccini noodles tossed in a gorgonzola spinach cream sauce with your choice of meat, & served with toast points	
<b>Ribs Half/Full Rack *GF</b>	24/29
Dry rubbed with a blend of spices popular in the 1880's, then slowly tender cooked & glazed with caramelized sweet & Teddy's spicy BBQ sauce, served with choice of garlic mashed potatoes or vegetables	

*Ask your server for our delicious dessert menu*

