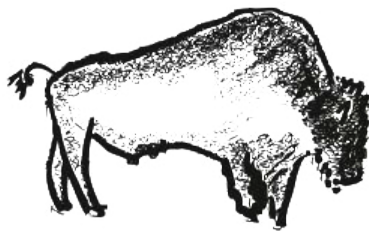


Teddy's Eatery & Back Alley Bar

A Theodore Roosevelt Inspired Experience .



STARTERS

TEDDY'S PRAIRIE GRILL * 24

A CHARCUTERIE PLATE FILLED WITH GRILLED ANDOUILLE SAUSAGE, OUR FIRE BRAISED CHICKEN BREAST, & SAVORY SIRLOIN STEAK BITES. SERVED WITH AN ASSORTMENT OF OLIVES, CORNICHONS, & CHEESES.

TEDDY'S SAMPLER 22

HOUSE MADE BBQ GLAZED MEATBALLS, HAND CRAFTED BRUSCHETTA, & SPINACH BACON ARTICHOKE DIP. SERVED WITH FRENCH BAGUETTE TOAST

STEAK BITES * 20

STERLING SILVER SIRLOIN STEAK BITES SEASONED AND GRILLED TO PERFECTION, THEN TOSSED IN OUR HOUSE MADE GARLIC BUTTER.

BBQ MEATBALLS * 16

OUR HANDCRAFTED MEATBALLS TOSSED IN A TANGY BBQ SAUCE AND SERVED WITH AN EXTRA SIDE OF BBQ.

SPINACH BACON ARTICHOKE DIP 16

HOUSE MADE WITH CREAMY SPINACH, BACON, AND ARTICHOKE HEARTS MIXED WITH THE PERFECT BLEND OF SEASONINGS. SERVED WITH FRENCH BAGUETTE TOAST AND TORTILLA CHIPS.

BRUSCHETTA ON TOAST 14

OUR HOUSE MADE BRUSCHETTA IS SEASONED TO PERFECTION AND SERVED ON DELICIOUS TOASTED FRENCH GARLIC BAGUETTE. DRIZZLED IN OUR BALSAMIC REDUCTION

SOUP CUP 6 | BOWL 8

TEDDY'S TOMATO BASIL *

A HOMEMADE BLEND OF TOMATOES, CREAM, FRESH BASIL, AND SEASONINGS.

VEGAN CHILI *

MADE FRESH EVERY MORNING WITH NO ANIMAL BYPRODUCTS AND USING THE PERFECT AMOUNT OF PREMIUM VEGGIES AND SPICES.

SOUP DU JOUR

A SOUP SPECIAL THAT CHANGES DAILY.
Ask your server what today's offering may be!

SALAD

CHICKEN CAESAR SALAD 18

SHREDDED FIRE BRAISED CHICKEN BREAST, CHOPPED ROMAINE, SHREDDED PARMESAN, AND CHEESY GARLIC CROUTONS TOSSED IN OUR CAESAR DRESSING.

STEAK SALAD * 20

CENTER CUT SIRLOIN STEAK, CHOPPED ROMAINE, SLICED AVOCADO, BACON PIECES, BLUE CHEESE CRUMBLES, AND PICKLED RED ONIONS. SERVED WITH A SIDE OF PEPPERONCINI VINAIGRETTE

SMOKED SALMON SALAD * 20

SMOKED SALMON, CHOPPED ROMAINE, FRESH BLUEBERRIES, CRAISINS, CANDIED WALNUTS, PICKLED RED ONIONS, AND GOAT CHEESE. SERVED WITH A SIDE OF DILL LIME VINAIGRETTE

SPINACH BLUEBERRY WALNUT SALAD * 16

FRESH SPINACH, BLUEBERRIES, BACON PIECES, CANDIED WALNUTS, AND GOAT CHEESE. SERVED WITH A SIDE OF BALSAMIC VINAIGRETTE

TEDDY'S GARDEN SALAD * 14

A BLEND OF SPINACH AND ROMAINE TOPPED WITH PICKLED RED ONION, DICED TOMATOES, CUCUMBER, AND AVOCADO. SERVED WITH YOUR CHOICE OF DRESSING.

AVAILABLE DRESSINGS *

DILL LIME VINAIGRETTE		ITALIAN
PEPPERONCINI VINAIGRETTE		BLUE CHEESE
BALSAMIC VINAIGRETTE		FRENCH
CAESAR		RANCH

SIDES

GARLIC REDSKIN MASHED POTATOES * 6

ROASTED ASPARAGUS * 6

SIDE SALAD 7

*ITEMS ARE GLUTEN FREE

SANDWICHES

ALL SANDWICHES SERVED WITH KETTLE CHIPS AND A PICKLE SPEAR.

ADD A CUP OF SOUP FOR \$4

THE BBQ BEEF & CHEDDAR 15

A HOAGIE ROLL FILLED WITH BBQ BEEF AND SHREDDED CHEDDAR TOASTED TO PERFECTION.

TEDDY'S BEST GRILLED CHEESE 13

CHEDDAR, GOUDA, & PROVOLONE TOASTED ON SOURDOUGH. SERVED WITH A SIDE OF TOMATO BASIL SOUP.

HAM & GOUDA 14

SMOKED HAM AND GOUDA CHEESE ON TOASTED SOURDOUGH BREAD.

CHICKEN BACON BADLANDS 15

FIRE BRAISED CHICKEN BREAST, SPINACH ARTICHOKE DIP, PROVOLONE, BACON, & TOMATO ON TOASTED SOURDOUGH.

ROAST BEEF 15

SLICED ROAST BEEF, GOUDA, & SWISS ON TOASTED SOURDOUGH WITH A SIDE OF CREAMY HORSERADISH .

MEATBALL MARINARA 14

FOUR DELICIOUS HOUSE MADE MEATBALLS TOPPED WITH MARINARA & PROVOLONE TOASTED ON A HOAGIE ROLL.

RIBEYE FRENCH DIP 16

THINLY SLICED STERLING SILVER RIBEYE & SWISS TOASTED ON A HOAGIE SERVED WITH A SIDE OF AU JUS.

RUEBEN 15

SLOW COOKED CORNED BEEF TOPPED WITH SAUERKRAUT, SWISS, & 1000 ISLAND ON TOASTED DARK RYE.

HOT BEEF & MASH 14

OPEN FACED SANDWICH TOPPED WITH OVEN ROASTED BEEF, GARLIC MASHED POTATOES, & BEEF GRAVY.

(Does not come with kettle chips or pickle spear.)

ALICE COMBO 14

OUR ½ SANDWICH & SOUP SPECIAL. GUESTS GET THEIR CHOICE OF A HALF OF EITHER THE **HAM & GOUDA**, **THE CHICKEN BACON BADLANDS**, **THE RUEBEN**, OR **THE ROAST BEEF** AND A CUP OF ANY OF OUR SOUPS.

ENTREES

MEATBALL MARINARA FETTUCCINE 21

SIX OF OUR HAND-CRAFTED MEATBALLS TOSSED IN A DELICIOUS MARINARA SERVED ON A BED OF FETTUCCINE.

CHICKEN ALFREDO 20

FETTUCCINE TOSSED IN OUR HAND-CRAFTED PARMESAN CREAM SAUCE TOPPED WITH TEDDY'S FIRE BRAISED CHICKEN.

STEAK MEDALLIONS * 26

CENTER CUT SIRLOIN MEDALLIONS COOKED TO PERFECTION, TOPPED WITH OUR HOUSE MADE GARLIC BUTTER, AND SERVED WITH A SIDE OF GARLIC REDSKIN MASHED POTATOES & ROASTED ASPARAGUS.

ROASTED CHICKEN DINNER * 22

TWO FIRE BRAISED CHICKEN BREASTS DRIZZLED WITH A HOUSE MADE LEMON PEPPER SAUCE, SERVED WITH A SIDE OF GARLIC REDSKIN MASHED POTATOES & ROASTED ASPARAGUS.

RACK OF RIBS *

FULL 26 | HALF 23

SEASONED WITH OUR DRY RUB BLEND, THEN SLOW COOKED AND GLAZED WITH TEDDY'S BBQ SAUCE. SERVED WITH A SIDE OF GARLIC REDSKIN MASHED POTATOES & ROASTED ASPARAGUS

BLACKENED SALMON * 23

6OZ SALMON FILET SEASONED WITH A HOUSE MADE BLEND OF SPICES AND ROASTED. TOPPED WITH A CITRUS SALSA VERDE AND SERVED WITH A SIDE OF GARLIC REDSKIN MASHED POTATOES & ROASTED ASPARAGUS.

MEATBALLS & MASH * 20

OUR HANDCRAFTED MEATBALLS SERVED WITH A SIDE OF GARLIC MASHED POTATOES AND GRAVY & ROASTED ASPARAGUS.



***ITEMS ARE GLUTEN FREE**

*Consumer Advisory: 'Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these are consumed raw or undercooked. Consult your physician or public health official for further information.'