

Greens

Southwest Salad | \$16.99 🞯 🕑

Romaine, tomatoes, red peppers, avocado, corn chips, black beans, roasted corn & chipotle honey lime dressing.

Caesar Salad | App \$6.99 | Entree \$14.99 Romaine, brioche croutons, double smoked bacon, parmesan cheese, Caesar dressing.

Field Greens | App \$6.99 | Entree \$14.99 (F) Local mixed greens, tomatoes, seasonal berries, cucumber, radish, pumpkin seeds, pickled onion, maple vinaigrette.

Add: 6oz grilled chicken \$6.99 | 6oz striploin \$12

Appetizers

Soup of The Day | Cup \$5.99 | Bowl \$10.99 Ask your server!

Flour Dusted Calamari | \$17.99 With tzatziki.

Chicken Wings | **\$17.99** Choice of salt & pepper or hot.

Aged Cheddar Sticks | \$14.99 House breaded aged cheddar & sweet mustard dip.

Watermelon Ceviche | \$14.99 (V) Compressed watermelon, red onion, jalapeno & blue corn chips.

Avocado Mango Bruschetta | \$14.99 (V) Avocado, mango, red onion, sweet pepper, lime juice, crostini.

Boneless Pork Dry Ribs | \$16.99 Served with mole sauce.

Burgers

All handhelds are served with fries. Substitute for Caesar salad, tossed salad, homemade Cajun chips, or cup of soup +\$3

Chicken Burger | \$18.99

Crispy breaded chicken breast or grilled chicken breast, bacon, lettuce, tomato, cheese, brioche bun & garlic aioli.

Classic Cheeseburger | \$18.99

6oz patty, cheddar, tomato, lettuce, red onion, garlic aioli & pickle on a brioche bun.

Veggie Burger | \$18.99 🕑

Homemade vegetable patty, lettuce, tomato & garlic aioli.

Mains

NY Steak 8oz | \$38.99 Comes with choice of two sides.

Sirloin Steak 8oz | \$26.99 Comes with choice of two sides.

Steak Sandwich | \$19.99 Comes with choice of two sides.

Sides:

Mashed potatoes | Fries | Chef's choice vegetable | Rice pilaf | Gravy or peppercorn sauce

BBQ Pork Ribs | \$27.99 Half rack of ribs, choice of fries or garlic mashed potato. Served with corn bread & BBQ sauce.

Pan Seared Salmon | \$27.99 Served with rice pilaf, charred broccolini & a lemon caper sauce.

Chicken Kiev | \$24.99 Breaded chicken breast with garlic lemon butter.

Pasta

Spaghetti & Meatballs | \$21.99 House made marinara sauce, meatballs, parmesan & fresh basil. Served with garlic toast.

Alfredo Fettuccine | \$15.99 Creamy alfredo sauce & shaved parmesan. Served with garlic toast. Add: Chicken \$6.99

Seafood Fettuccine | **\$28.99** Scallops, shrimp, mussels, squid, and spinach in a lobster cream sauce topped with parmesan.

Tri-Color Tortellini | \$15.99

Cheese tortellini with pesto cream sauce.

From Our Pizzeria

Pepperoni | \$22.99 Homemade sauce, mozzarella, & pepperoni.

Cheese | \$20.99 🕑 Homemade sauce & 3 cheese blend.

Margarita | \$21.99 🕑 Tomato, fresh basil & buffalo mozzarella.

Hawaiian| \$22.99 Grilled pineapple, cheese, black forest ham & red onion.

Garden Pizza | \$21.99 (v) Red onion, sweet peppers, garlic, oregano, & cheese.

Dessert

Chocolate Lava Cake | \$9.99 With vanilla icecream.

Cheesecake | \$9.99 Ask your server about todays flavor!

Pie of The Day | \$9.99

Wine

Red Cricova, Cabernet Sauvignon - Moldova Chevalier Dyonis, Pinot Noir - Romania Cricova Merlot - Moldova Anciano Clasico, Garnacha - Spain Zenato Valpolicella Sole del Garda - Italy Dubard Chateau Laulerie, Malbec - France Dona Paula, Malbec - Argentina Barbosa Valley Estate, Shiraz - Australlia Sea Sun, Pinot Noir - US Hall Ranch, Zinfandel - US Daou Cabernet Sauvignon - US Anthenaeum Napa, Cabernet Sauvignon - U	602 \$9.75 \$10.75 \$10.75 \$10.75 \$11.50 \$11.50 \$14.50 \$14.50	90z \$13.50 \$14.50 \$14.50 \$14.50 \$14.50 \$14.50 \$14.50 \$16.50 \$16.50	BTL \$37.00 \$39.00 \$39.00 \$39.00 \$40.00 \$40.00 \$42.00 \$42.00 \$65.00 \$68.00 \$89.00
White Cricova, Sauvignon Blanc - Romania Anjos De Portugal Rose - Portugal Gallo, Zinfandel - South Africa Carmel Road Unoaked, Chardonnay - US Zenato, Pinot Grigio - Italy Nugan Estate, Chardonnay - Australia Sea Sun, Chardonnay - US Dr. 'L', Riesling - Germany	60z \$9.75 \$10.75 \$10.75 \$11.50 \$14.50 \$14.50 \$14.50	90z \$13.50 \$14.50 \$14.50 \$14.50 \$16.50 \$16.50 \$16.50	BTL \$37.00 \$39.00 \$40.00 \$42.00 \$42.00 \$42.00 \$42.00 \$40.00

| Crivoca Lacrima Dulce - Moldova | Möet & Chandon Imperial Champagne - France

Teakwood Family Restaurant

Beer

Domestic Bottles	\$7.50
Imported Bottles	\$10.00
Draft 16oz & 20oz	Starting at \$10.75

Specialty Coffees 10z

Monte Cristo Grand Marnier, Kahlua, coffee.	\$9.99
B52 Kahlua, Irish cream, grand marnier, coffee.	\$9.99
Spanish Coffee Brandy, Kahlua, coffee.	\$9.99

Cocktails 1.5oz

Blue Margarita Tequila, blue Curacao, crème de cacao.	\$11.25
Apple Pie Vanilla vodka, Fireball, apple juice, milk.	\$11.50
Cranberry Moscow Mule Vodka, lime juice, ginger beer, cranberry jui	\$11.50 ce.
Apple Pear Fizz Vodka, golden pear, lemon juice, honey, apple cider.	\$11.25
Sparkling Campari Orange Campari, orange juice, soda.	\$11.25
Sea Breeze Vodka, cranberry juice, grapefruit juice.	\$11.50
Empress Flower Empress gin, lemon juice, simple syrup, soda	\$11.25
Cranberry 75 Empress gin, lemon juice, cranberry juice, 7	\$11.25 Up.
Martinis 1.5oz	
White Martini Frangelico, crème de cacao, Disaronno.	\$11.99
Vanilla & Blood Orange Orange vodka, Galliano, melon liqueur, cranberry juice, orange juice.	\$12.99
Blackberry Martini Blackberry gin, Hypnotic, peach schnapps, ginger ale, cranberry juice.	\$15.99

Coffee Martini Vodka, Kahlua & coffee.

\$42.00

\$129.00

\$15.99

teakwoodfusionmhl