



TEAKWOOD

FAMILY RESTAURANT & LOUNGE

SALAD

Cobb Salad | \$18 ^{GF}

Iceberg lettuce, double smoked bacon, avocado, carrots, free range egg, goat feta, Red Hat cherry tomatoes, buttermilk ranch dressing.

Caesar Salad | App \$7 | Entree \$14

Romaine, brioche croutons, double smoked bacon, parmesan cheese, housemade Caesar dressing.

Field Greens | App \$7 | Entree \$14 ^V ^{GF}

Local mixed greens, Red Hat tomatoes, seasonal berries, cucumber, radish, pumpkin seeds, pickled onion, BC berry vinaigrette.

Add: 5oz chicken \$6 | Add: 3oz salmon \$6

Add: 3 shrimp \$6 | Add: 6oz striploin \$12

MAINS

Spaghetti & Prime Rib Meatballs (2) | \$21

House made prime rib meatballs, pomodoro sauce, "Alberta Cheese Company" parmesan & fresh basil. Served with garlic toast.

Alfredo Fettuccine | \$18

Creamy alfredo sauce, spinach & shaved parmesan. Served with garlic toast.

Add: 5oz chicken \$6 | Add: 3oz salmon \$6

Add: 3 shrimp \$6 | Add: 6oz striploin \$12

Thai Curry | \$19

Red curry, with the option of shrimp, chicken or beef. Served with rice & pickled vegetables.

Panda Bowl | \$19

Option of ginger beef, orange chicken, Szechuan beef, or tofu. Served with wok fired vegetables, stir fried egg noodles, chili soy glaze, peanuts & cilantro.

Chicken Biryani Bowl | \$19

Saffron flavored basmati rice, lemon pickle, pappadam & cucumber raita.



APPETIZERS

Soup of the Day | Cup \$6 | Bowl \$10

Ask your server!

Smoked Salt Fries | \$5.50 ^V

Sweet Potato Fries | \$5.50 ^V

With smoked chipotle aioli.

Flour Dusted Calamari | \$18

With lemon aioli.

Chicken Wings | \$18

Choice of wet: Buffalo, hot, crazy hot, hot honey, honey garlic, BBQ, rum & Coke BBQ, butter chicken, Korean chilli. Choice of dry: Lemon pepper, mango chipotle, Cajun spice, salt & pepper, dill pickle, or garlic parmesan. Served with ranch.

Coconut Crusted Shrimp | \$18

With curry aioli.

Dry Ribs | \$16

Pork ribs with lemon pepper seasoning, served with ranch.

Fried Pickle Fries | \$12

With creamy ranch.

Tempura Fried Cauliflower | \$9

With herb basil aioli.

Chicken Fingers & Fries (4pc) | \$15

With ranch & ketchup.

Jalapeno Poppers (8pc) | \$12

Pork Gyoza | \$10

With ponzu soya sauce.

Ginger Beef Bites | \$10

Spring Rolls | \$10

With Asian plum sauce.

Vegetable Samosa | \$10

With tamarind chutney.

Nachos | \$20

Corn tortilla, fresh jalapeno, roasted corn, tomato, green onion & melted mixed cheese, served with sour cream & tomato salsa.
Add beef \$5 | chicken \$6

Teakwood Family Restaurant



teakwoodfusionmhl





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PIZZA

Pepperoni | \$21

Tomato sauce, mozzarella, & pepperoni.

Rustic Pizza | \$21

Grilled chicken or ground beef, red onion, mixed cheese, olives & wild mushrooms.

Hawaiian | \$21

Grilled pineapple, mixed cheese, black forest ham & red onion.

Garden Pizza | \$21

Grilled garden vegetable, red onion, mixed cheese, olives, mushrooms & balsamic glaze.

HANDHELDS

Add fries, sweet potato fries, Caesar salad, tossed salad, homemade Cajun chips, or cup of soup. +\$5

Chicken Sandwich | \$15

Crispy breaded chicken breast or grilled chicken breast, pickled jalapeno, maple bacon, lettuce, tomato, smoked cheddar, brioche bun & roasted garlic aioli.

Classic Cheeseburger | \$15

6oz patty, aged white cheddar, tomato, lettuce, red onion, smoked chipotle aioli & pickle on a brioche bun.

Steak Sandwich | \$15

6oz NY striploin, caramelized onion, sauteed mushrooms, parmesan, aged balsamic glaze, on a baguette.

Cod Tacos | \$18 for 3

Lemon herb aioli, pico de gallo, lettuce, flour tortilla.

Chicken Tacos | \$18 for 3

Breaded chicken, smoked chipotle aioli, pico de gallo, lettuce, flour tortilla.

Cheese Quesadilla | \$15

Onion, pepper, tomato & mixed cheese. Served with chunky salsa & sour cream.

3pc buffalo chicken \$6 | 3 shrimp \$6

DESSERT

Chocolate Lava Cake | \$9

With vanilla icecream.

Cheesecake | \$9

Ask your server about todays flavor!

Banana Cream Pie | \$9

Warm Gulab Jamun | \$9

Deep fried milk dumplings with pistachio almond crumble.

COCKTAILS 1.5oz

Pear Passion \$10.50
Peach vodka, golden pear, ginger beer, orange juice.

Cranberry Spritzer \$10.50
Vodka, cranberry juice, lime juice.

Far From the Tree \$11.75
Bourbon, apple juice, cinnamon syrup, lemon juice.

Apple Cider Margarita \$11.50
Gold tequilla, Cointreau, apple cider, lime juice, cinnamon.

Peach Blackberry & Basil Daiquiri \$10.50
White rum, peach, lime, blackberries, basil.

BEER

Domestic \$7.25

Imported \$9.00

Draft Starting at \$10.50

WINE

Red	6oz	9oz	BTL
Victor Vineyards, Cab. Sauv.	\$9.00	\$10.50	\$35.00
Sawmill, Shiraz	\$10.50	\$13.50	\$37.00
Brave Step, Cab. Sauv.	\$10.75	\$14.50	\$38.00
Norton 1895, Malbec	\$10.75	\$14.50	\$38.00
Castello Rinconade, Merlot	\$10.75	\$14.50	\$38.00
Anciano Clasico, Garnacha	\$10.75	\$14.50	\$39.00
Dona Paula, Malbec	\$14.50	\$16.50	\$42.00
Farnese Primitivo			\$45.00
Primarius, Pinot Noir			\$55.00
Valpolicella Superiore Ripasso			\$62.00
Daou Cabernet Sauvignon			\$68.00
Anthenaemum Napa, Cab. Sauv.			\$89.00

White	6oz	9oz	BTL
Adobe, Chardonnay	\$10.50	\$14.50	\$38.00
Zenato, Pinot Grigio	\$10.75	\$14.75	\$38.00
Gallo, Zinfandel	\$10.75	\$14.75	\$38.00
Carmel Road Unoaked, Chardonnay	\$11.50	\$15.25	\$42.00
Santa Carolina, Sauvignon Blanc	\$11.50	\$15.25	\$42.00
Anjos De Portugal Rose	\$12.75	\$16.00	\$42.00
Nugan Estate, Chardonnay	\$14.50	\$16.75	\$45.00
Dr. 'L', Riesling			\$40.00
Dolce Vita, Moscato			\$45.00
Zonin, Prosecco Sparkling Rose			\$48.00
Dirty Laundry Woo Woo Vines, Gewurz			\$65.00
Champagne (ask your server)			