TEE ONE RESTAURANT

Happy Hour Appetizers

Smaller and Sharable Portions of our Standard Appetizers. Available from 3:00 to 5:00 pm daily.

Chicken Wings – 10 Shrimp Cocktail – 15 Brussel Sprouts – 8 Veggie Spring Rolls – 8 Tempura Cauliflower – 8 Tempura Shrimp – 15

Truffle Fries- 7

Starters

Tempura Cauliflower – Sweet and Spicy Sesame Glaze, Cilantro, Pickled Red Onion – 15

Tempura Shrimp – Sweet and Spicy Sesame Glaze, Cilantro, Picked Red Onion – 22

Jumbo Lump Crab Cake – Corn Salsa, Chipotle Lime Aioli – 18

Shrimp Cocktail – Rémoulade Sauce – 22

Crispy Brussel Sprouts – lemon pepper, feta, balsamic glaze – 15

Veggie Spring Rolls- With Thai peanut sauce- 15

Wild Game Sausage Plate- with mustard and crackers - 17

Chicken Wings - Choice of Sweet Thai chili sauce, Buffalo Sauce or BBQ - 18

Salads and Soups

Salad Additions All-Natural Chicken Breast +7, Shrimp +12, Salmon +10

Classic Wedge – Heirloom Cherry Tomatoes, Bacon, Crispy Tobacco Onions, Gorgonzola, Blue Cheese dressing – **16**

House Salad – Mixed Greens, Heirloom Cherry Tomatoes, Cucumbers, Red Onion, Toasted Breadcrumbs, Red wine Vinaigrette – **16**

Caesar Salad – Romaine Hearts tossed in Caesar Dressing & Parmesan, served w/ croutons -16

Caprese Salad – Mozzarella, Mixed Green, Tomato, Basil, Balsamic Glaze – 17

Tomato Basil Soup - Cup -6 Bowl -9

Red Beef Chili – Cup-6 Bowl –9

Hand Helds

Comes with Fries or Chips

Ranch Burger – Half pound burger w/ Bacon & choice of Cheddar, Swiss or Pepperjack – 19

The Birdie – Blackened Chicken, bacon, Blue Cheese, Buffalo Sauce, on a ciabatta roll – 18

Steak Sandwich – Shaved Ribeye, Grilled Onions, Green Peppers, Mushrooms, American Cheese, on a ambrosio roll – 18

Steaks

Our Steaks are finely seasoned with Sea Salt, Freshly Ground White and Black Pepper.

Served with Chef's vegetables.

Center Cut Filet Mignon – 6 oz – **42**

12 oz New York Strip – 48

Boneless Ribeye – 14 oz – 54

Entrées

Surf-n-Turf – 6 oz. Filet Mignon Steak, three Shrimp Chimi-Corn Salsa, Chef's Vegetables – **52**

Pan Seared Trout - Citrus Beurre Blanc, mashed potatoes, Chef's Vegetables - 36

Grilled Marinated Portabella – w/ sauteed spinach, roasted red peppers & feta – 28

10 oz Grilled Pork Chop – Curried Apple Chutney, Chef's Vegetables – 42

Seared Salmon – Roasted Tomatoes, roasted garlic, baby spinach, over mashed potatoes, Chef's Vegetables – **32**

Elk Medallion – Sauteed Mushroom, over mashed potatoes, Chef's Vegetables, – 44

Chicken Marsala – Served with Mushroom Marsala sauce with mashed potatoes & Chef's Vegetables – **29**

SAUCES and ADDITIONS

Au Poivre Sauce-4 House Steak Sauce-4 Ginger Bourbon Soy Glaze-4 Jumbo Lump Crab Cake -12 Shrimp - 15

Sides- 6

Fried Fingerling Potatoes
Roasted Garlic Whipped Potatoes
Honey-Soy Mushrooms
French Fries
Jumbo Asparagus

Kid's Menu

Served with choice of French Fries, Roasted Garlic Whipped Potatoes, or Chef's Vegetables

Kids Steak 5oz Sirloin – 15 Kids Mac n Cheese – 11 Kids Grilled Cheese– 11 Chicken Tenders – 11