TEARDROPS STEAKHOUSE

EST. 2025

SALADS **APPETIZERS House Salad** Chef's Deviled Eggs Mixed greens, cucumbers, mixed Your choice of candy bacon, cheese, red onions, and egg shrimp or Zesty avocado Pico de Gallo blend \$ 12 \$13.95 Ceasar Salad Wings Romaine lettuce topped with red Parmesan garlic, Hot, Sweet onion, parmesan cheese and croutons hot, Fire, Mild, Sweet chili, **\$ 13 BBQ Berry Salad** 6 -\$9.50 or 12 -\$17.50 A Spring mix topped with Craisins, red onions, cucumber, croutons served with Flash Calamari raspberries and our signature vinaigrette served with two part dipping \$ 15 sauce zingy ranch homemade tarter sauce Add chicken, shrimp, steak or salmon for \$15.95 additional cost. Spinach Artichoke Dip SIDES served with house made pita chips \$ 16.95 **Vegetable Medley** \$13 **Bacon Wrapped Scallops** \$13 Grilled asparagus severed with Cajun Chipotle sauce **Cranberry Bacon Brussel** \$13 \$17.95 **Sprouts** Garlic Herb Broccoli \$13 Colossal Shrimp Cocktail served with our signature cocktail sauce \$14 **Gem City Rice**

20% Gratuity added to parties of 6 or more

Garlic Mashed Potatoes

Teardrop Mac and Cheese

Cheesy Parm Stacked

Potatoes

\$14

\$15

\$15

\$21

Beef sirloin

chicken mini skewers served with fondue

\$ 23.95

TEARDROPS STEAKHOUSE

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PRIME SELECTIONS

Platinum Crown Ribs

slow cooked in our unique marinade

Half rack \$24 Full rack \$44

22 oz Porterhouse

Topped with our signature Teardrop butter blend.

\$ 64

9 oz Filet Medallion

made on a bed of sweet caramelized onion with a choice of Chef demi glaze.

\$54

Cowboy Ribeye 14 oz

Perfectly marbled and topped with our signature Teardrop butter blend.

\$59

Sirloin 9oz

Petite and incredibly flavorful topped with our signature Teardrop butter blend.

\$49

Gem City Bourbon Sirloin 14 oz

Robust cut and marinated in classic Bourbon for deep smokey-sweet flavor. Topped with our signature Teardrop butter blend.

\$59

Vegan Steak

Marinated Lion's mane mix herb garlic veggie oil sautéed caramelized onions and mushrooms cooked to medium well.

\$34.95

SEAFOOD, CHICKEN & PASTA

Salmon with Colossal Shrimp

topped with our chef's creamy Cajun sauce, served with your choice of two sides.

\$ 44

Grilled Halibut

topped with our chef's creamy Cajun sauce, served with your choice of two sides.

\$ 36

Pineapple Chicken

topped with our honey glaze and pineapple salsa, served with your choice of two sides.

\$34

Mesquite Chicken Alfredo

served with garlic bread

\$24.95

Mosaic Tomato Bisque Pasta

served with garlic bread

\$27.95

All prime selections are cooked to your preference and with your choice of two sides.

House salad or Caesar Salad added for \$3.99.

*Contains nuts

TEARDROPS DRINK

STEAKHOUSE MENU

SIGNATURE COCKTAILS

SIGNATURE MOCKTAILS

MARTINI'S \$16

TEARDROP MARTINI

Tito's Vodka served slightly dirty with blue cheese stuffed green olives

THE PERFECT TEN

Tanqueray 10 served with three green olives

ESPRESSO MARTINI

Chilled Kahlua, Bailey's and Tito's Vodka with cold brew coffee.

CLASSIC COCKTAILS \$18

LOST ON THE BEACH

Midori, Peach Schnapps, Tito's Vodka, Cranberry Juice and Pineapple Juice

GEM CITY MANHATTAN

Maker's Mark, Sweet Vermouth, a dash of

Angostura Bitters, and cherry juice

LIMONCELLO SPRITZER

Limoncello topped with Prosecco and soda water

LEMON CHERRY REFRESHER

Cherry juice, Limoncello topped with Prosecco

BLACK OLD FASHIONED

Woodford Double Oak, Black Walnut Bitters,

Lemon Bitters, Honey Syrup and a big cube

WHITE SANGRIA

Moscato, Tito's Vodka and diced strawberry and kiwi

RIVVI

DOMESTIC BEERS & SPECIALITY BEERS \$6

BUDWEISER/BUDLIGHT/COORS/COORS LIGHT/MILLER LITE/MICHELOB ULTRA/ ANGRY ORCHARD/ WHITE CLAW/ TRULY

IMPORT BEERS \$8

BLUE MOON/HEINEKEN 00/HEINEKEN GUINESS/CORONA/ROLLING ROCK STELLA ARTOIS/RHINEGEST TRUTH

Watermelon Mint Spritzer

A mixture of watermelon and mint muddled topped off with sparkiling water \$16

Blueberry Basil Smash

Blueberries and basil mixture to give a refreshing taste topped with sparkling water.

Strawberry Lemonade

A classic drink with a real fruit twist, chopped strawberries with lemonade. \$16

WINES

Whites	Glass	Bottle
Sauvignon Blanc- EARTH GARDEN 2024	\$14	\$55
Chardonnay CANTENA 2022	\$14	\$50
Pinot Gris VILLA WOLF 2023	\$13	\$49
Reisling CLEAN SLATE 2023	\$ 12	\$40
Prosecco ZARDETTO	\$11	\$36
Reds		
Merlot ST. FRANCIS 2024	\$16	\$56
Cabernet OBERON 2024	\$16	\$56
Pinot Nior ANGELINA 2024	\$14	\$48
Villa M Berry	\$11	\$36
Villa M Red	\$11	\$36
Sweet Shiraz JAM JAR 2023	\$11	\$30

Teardrop Steakhouse

Lunch Menu

SPINACH ARTICHOKE DIP

Served with fried Pita chips

\$11.95

WINGS

Parmesan garlic, Hot, Honey hot, Fire, Mild, Sweet chili and BBQ

6 -\$9.50 or 12 -\$17.50

GRILLED PINEAPPLE SALMON

SLIDERS

Served with Zesty Chipotle Mayo

\$15.95

SMOKED RIB BONES

Served with Whiskey BBQ sauce

\$12

SIDES

Pasta salad

\$7

Sweet Potato Fries

\$6

Hand Cut Fries

\$5

WRAPS

Your choice of Tomato Basil or Flour wrap

GRILLED SALMON WRAP

Served with lettuce, tomato, pickles, onion and kettle chips

\$16.95

GRILLED VEGGIE WRAP

Sauteed mushrooms, onion, broccoli, mixed peppers, tomatoes, mixed greens and cucumber and kettle chips

\$16.95

STEAK SMASH BURGER

Served with lettuce, tomato, pickles, onion and kettle chips Your choice of cheese Provolone, American or Pepper Jack \$14

SIRLOIN CHEESESTEAK

Thinly sliced sirloin seasoned to perfection on a hoagie, served with lettuce, tomato, pickles, onion and kettle chips

\$16.95

GRILLED CHICKEN SANDWICH

Savory chicken breast on a Brioche bun, served with lettuce, tomato, pickles, onion and kettle chips

\$13.95

THE VEGGIE SHROOM BURGER

A mixture of veggies in a patty topped with sauteed mushrooms.

Served with lettuce, tomato, pickles, onion and kettle chips

\$13.95

SALADS

Ranch, Blue Cheese, French, Italian, Apple Vinaigrette, Raspberry Vinaigrette

House Salad

\$8

Caesar

\$10

Mixed Berry Salad

\$12

Teardrop Steakhouse

The Dessert Collection

Banana Cheesecake \$11

Double Chocolate Biggie Cookie \$9

*Snickerdoodle Brownie Sundae **\$11**

Four Layered Chocolate Cake \$13.95

Four Layered Pineapple Carrot Cake \$17.95

