

ENERGIZED DINING MENU

SERVED FROM 11 AM TO 8 PM DAILY



Enjoy our Chef inspired Menu offerings, while benefiting from the environment of Life Force Energy that surrounds everything we do at Tesla Biohealing, including our food preparation, storage, and dining areas.

Chef's Signature Dishes are shown with our logo.



ENERGIZED STARTERS

HUMMUS PLATE \$8.5

HOUSE MADE LEMON-GARLIC, AND ROASTED RED PEPPER HUMMUS,

SERVED WITH PITA CRISPS, CELERY AND CARROT STICKS

ANTIPASTO PLATE \$9

GENOA SALAMI, HAM, SMOKED GOUDA & PROVOLONE CHEESES, OLIVES, PICKLED ONION,

ARTICHOKE HEARTS & ROASTED RED PEPPERS. SERVED WITH GARLIC CROSTINI

TOMATO CAPRESE \$8.5

SLICED TOMATO, FRESH MOZZARELLA CHEESE, BASIL, OLIVE OIL, AND BALSAMIC REDUCTION.

CHEESE STICKS \$8

HAND BREADED MOZZARELLA CHEESE, SERVED WITH ROASTED TOMATO SAUCE



FISH TACOS \$9.5

TWO FLOUR TORTILLAS, PICKLED VEGETABLE SLAW, BAKED FISH, PICO DE GALLO, & CAJUN

REMOULADE SAUCE.

CHICKEN QUESADILLA \$9

GRILLED FLOUR TORTILLA, CHEDDAR CHEESE, & PICO DE GALLO, SERVED WITH SOUR CREAM

*With STEAK \$ 11

PRETZEL STICKS \$8

A TRIO OF PRETZEL STICKS, SERVED WITH SPICY HOUSE MUSTARD, & CHEESE SAUCE

BRUSSEL SPROUT CRISPS \$8 GF

BRUSSEL SPROUT CRISPS, TOSSED WITH SHAVED PARMESAN, BACON, & BALSAMIC REDUCTION

ENERGIZED FLATBREADS

8 INCH (4 CUT) CRUST, AVAILABLE WITH GLUTEN FREE CRUST OPTION

WILD MUSHROOM \$9

GARLIC OIL, ROASTED MUSHROOM MEDLEY, CARAMELIZED ONION, & GOAT CHEESE

MARGHERITA \$8

GARLIC OIL, SLICED ROMA TOMATO, BASIL, & MOZZARELLA



MEDITERRANEAN \$9

TOMATO SAUCE, RED ONION, ROASTED RED PEPPERS, SPINACH, OLIVES, FETA & MOZZARELLA

BUFFALO CHICKEN \$9

CHIPOTLE RANCH, CHEDDAR, MOZZARELLA, & CRISPY BREADED CHICKEN, DRIZZLED WITH BUFFALO SAUCE

PIEROGIE \$8.5

MASHED POTATO, CARAMELIZED ONION, CHEDDAR CHEESE, SOUR CREAM & GREEN ONION

CHEESE \$7

TOMATO SAUCE, MOZZARELLA

PEPPERONI \$8

TOMATO SAUCE, MOZZARELLA, & PEPPERONI

ENERGIZED GREENS

CLASSIC CHICKEN CAESAR \$12

GRILLED CHICKEN, ROMAINE LETTUCE, SHAVED PARMESAN CHEESE, CROUTONS, & CAESAR DRESSING

*WITH STEAK \$14 * WITH SALMON \$16

*PITTSBURGH STEAK SALAD \$14

GRILLED STEAK, MIXED GREENS, TOMATO, CUCUMBER, RED ONION, CROUTONS,

CHEDDAR CHEESE, FRESH CUT FRIES, & RANCH DRESSING.

WITH CHICKEN \$12.5 *WITH SALMON \$16.5

SUMMER GARDEN SALAD \$12 GF

MIXED GREENS, TOMATO, CUCUMBER, RED ONION, BROCCOLI FLORETS, CARROT, STRAWBERRIES,

CANDIED PECANS, SMOKED GOUDA CHEESE, & RASPBERRY VINAIGRETTE.

ROASTED BEET SALAD \$11 GF

MIXED GREENS, SLICED ROASTED BEETS, PICKLED SHALLOTS, GOAT CHEESE, BACON, & BALSAMIC VINAIGRETTE

BUFFALO CHICKEN SALAD \$12

MIXED GREENS, TOMATO, CUCUMBER, RED ONION, BREADED BUFFALO CHICKEN, CHEDDAR

CHEESE, & RANCH DRESSING



GREEK SALAD \$12.5

SPINACH, ROMAINE, TOMATO, CUCUMBER, RED ONION, OLIVES, ROASTED RED PEPPERS, ARTICHOKE,
FETA CHEESE, HOUSE VINAIGRETTE & PITA CRISPS.

DRESSING CHOICES: ITALIAN, RANCH, BALSAMIC VINAIGRETTE, FRENCH, CAESAR, & BLUE CHEESE.

FF RASPBERRY VINAIGRETTE, FF RANCH, FF ITALIAN, & FF FRENCH

ENERGIZED SANDWICHES

ALL SANDWICHES SERVED WITH HOUSE MADE POTATO CHIPS, OR FRESH CUT FRIES.

GLUTEN FREE BREAD OR BUNS, MAY BE SUBSTITUTED WHERE APPLICABLE

***SMOKEHOUSE BURGER \$14**

CHAR GRILLED BEEF PATTY, TOPPED WITH BBQ SAUCE, BACON, CHEDDAR CHEESE, LETTUCE,
TOMATO, & CHIPOTLE MAYO, SERVED ON A BRIOCHE BUN



***PRETZEL BURGER \$13.5**

CHAR GRILLED BEEF PATTY, TOPPED WITH CARAMELIZED ONION, SMOKED GOUDA CHEESE,
LETTUCE, TOMATO, & DIJON MAYO, SERVED ON A PRETZEL ROLL

***MUSHROOM SWISS BURGER \$14**

CHAR GRILLED BEEF PATTY, TOPPED WITH SAUTEED MUSHROOMS, SWISS CHEESE, LETTUCE,
TOMATO, & GARLIC MAYO, SERVED ON A BRIOCHE BUN

CHEESEBURGER \$12.5

CHAR GRILLED BEEF PATTY, TOPPED WITH CHEESE, LETTUCE, & TOMATO, SERVED ON A BRIOCHE BUN

BLACK BEAN BURGER \$13.5

HOUSE MADE BLACK BEAN BURGER, TOPPED WITH ROASTED RED PEPPERS, FRESH MOZZARELLA CHEESE,
LETTUCE, TOMATO, & GARLIC MAYO, SERVED ON A BRIOCHE BUN

CLASSIC FISH SANDWICH \$13.5

DEEP FRIED HADDOCK FILLET, WITH LETTUCE & TARTAR SAUCE SERVED ON A HOAGIE ROLL.

*PITTSBURGH STEAK SANDWICH \$14.5

GRILLED SHAVED STEAK, CARAMELIZED ONION, MOZZARELLA CHEESE, FRESH CUT FRIES,
SLICED TOMATO, & COLE SLAW, SERVED ON GRILLED ITALIAN BREAD



MUFFALETTA \$14

GRILLED HAM, GENOA SALAMI, & PEPPERONI, TOPPED WITH FRESH MOZZARELLA CHEESE,
OLIVE TAPENADE, ROMAINE LETTUCE, & GARLIC MAYO, SERVED ON CIABATTA BREAD.

CHICKEN CAESAR WRAP \$12.5

GRILLED MARINATED CHICKEN BREAST, ROMAINE LETTUCE, PARMESAN CHEESE, & CAESAR DRESSING,
ROLLED IN A FLOUR TORTILLA WRAP

BAVARIAN CLUB \$12.5

COLD HAM, SMOKED TURKEY, SWISS CHEESE, DIJON MAYO, LETTUCE & TOMATO,
SERVED ON A PRETZEL ROLL

ENERGY BOWLS

ADD SMALL SALAD \$2 ADD SOUP DU JOUR \$2 ADD FRENCH ONION \$3



CHICKEN GENOVESE \$16

GRILLED CHICKEN, BASTED WITH BASIL PESTO, TOPPED WITH FRESH MOZZARELLA CHEESE.
BAKED AND SERVED OVER LINGUINE MARINARA

SHRIMP SCAMPI \$17

SAUTEED SHRIMP, GARLIC, BUTTER, WHITE WINE, & HERBS, SERVED OVER LINGUINE NOODLES

CHICKEN PENNE ALFREDO \$16

GRILLED CHICKEN, GARLIC BUTTER, CREAM, AND SHAVED PARMESAN CHEESE, TOSSED WITH PENNE PASTA

STIRY FRY \$12.50

STIRFRIED VEGETABLES, TERIYAKI SAUCE, SERVED OVER RICE

WITH CHICKEN \$15 *STEAK \$16 SHRIMP \$17



GRAIN BOWL \$12.50 GF

SAUTEED BROCCOLI, MUSHROOMS, SQUASH, RED ONION, RED PEPPERS, EDAMAME,
QUINOA & TOASTED CHICKPEAS.

WITH CHICKEN \$15 *STEAK \$16 SHRIMP \$17

NOODLE BOWL \$12.50

ROASTED VEGETABLE BROTH, MUSHROOMS, GREEN ONION, BROCCOLI, CARROT,
BAMBOO SHOOTS, & UDON NOODLES

(GF – SUB RICE NOODLES)

WITH CHICKEN \$15 *STEAK \$16 SHRIMP \$17

ENERGIZED ENTREES

ENTREES INCLUDE TWO SIDES.

ADD SMALL SALAD \$2 ADD SOUP DU JOUR \$2 ADD FRENCH ONION \$3

*HOUSE CUT NY. STRIP STEAK \$26 GF

12 OZ. CUT SEASONED & GRILLED TO ORDER, TOPPED WITH GARLIC & HERB BUTTER.

SERVED WITH ROASTED RED POTATOES & VEGETABLE MEDLEY

***8 OZ. GRILLED SIRLOIN \$18 GF**

TOPPED WITH MUSHROOMS, GARLIC BUTTER, & SERVED WITH ROASTED
RED POTATOES & VEGETABLE MEDLEY



***BOURBON GLAZED PORK CHOP \$17**

GRILLED AND BASTED WITH BOURBON GLAZE, SERVED WITH BAKED
SWEET POTATO & GREEN BEANS



***PAN SEARED SALMON \$18.5 GF**

SERVED WITH MANGO SALSA, RICE PILAF & STEAMED BROCCOLI

FISH N' CHIPS \$15

BATTERED HADDOCK, DEEP FRIED & SERVED WITH FRESH CUT FRIES,
COLE SLAW, TARTAR SAUCE, & MALT VINEGAR

CHICKEN MARSALA \$16

PAN SEARED CHICKEN BREAST, GARLIC, MUSHROOMS, MARSALA WINE, & DEMI GLACE'
SERVED WITH MASHED POTATOES & GREEN BEANS

MONTEREY CHICKEN \$15

GRILLED MARINATED CHICKEN, BASTED WITH CATALINA BBQ SAUCE, SERVED WITH RICE
PILAF & VEGETABLE MEDLEY

SIDE DISHES

ALA' CARTE SIDES ARE PRICED AT \$3

STEAMED BROCCOLI GF - GREEN BEANS GF - VEGETABLE MEDLEY GF

RICE PILAF GF - QUINOA - BAKED SWEET POTATO GF - ROASTED RED POTATOES GF

MASHED POTATO GF - BAKED POTATO GF - FRESH CUT FRIES GF - MAC N' CHEESE

(Loaded: ADD CHEESE, BACON & SOUR CREAM \$2)

SWEET POTATO FRIES - POTATO CHIPS GF - COLE SLAW - APPLE SAUCE GF - FRUIT GF

SOUP CROCKS

FRENCH ONION \$6.00

CLASSIC FRENCH ONION SOUP, TOPPED WITH GARLIC CROSTINI & MOZZARELLA CHEESE

SOUP DU JOUR \$5.25

CHEF'S DAILY CREATION

SMALL SALAD

CAESAR SALAD \$4

FRESH CHOPPED ROMAINE LETTUCE, SHAVED PARMESAN CHEESE, CROUTONS, & CAESAR DRESSING

MIXED GREEN SALAD \$4 GF

FRESH CHOPPED GARDEN GREENS, TOMATO, CUCUMBER, RED ONION, & CHOICE OF DRESSING

DRESSING CHOICES: ITALIAN, RANCH, BALSAMIC VINAIGRETTE, FRENCH, CAESAR, & BLUE CHEESE.

FF RASPBERRY VINAIGRETTE, FF RANCH, FF ITALIAN, & FF FRENCH

BEVERAGES

COFFEE (REGULAR OR DECAF) \$3 HOT TEA \$3 BREWED ICED TEA \$3

SOFT DRINKS \$3

PEPSI, PEPSI ZERO, MT. DEW, MUG ROOTBEER, RASPBERRY TEA,
GINGER ALE, LEMONADE, & FRUIT PUNCH GATORADE

ENERGIZED SWEETS

CRÈME BRULE \$6.5

VANILLA CRÈME BRULE WITH CARAMELIZED SUGAR CRUST.



GUINNESS BROWNIE TRIFLE \$6

HOUSE MADE GUINNESS CHOCOLATE BROWNIES, LAYERED WITH BAILEY'S IRISH
WHIPPED CREAM, & CHOCOLATE SAUCE.

NY. CHEESECAKE \$7

TOPPED WITH FRESH STRAWBERRIES & WHIPPED CREAM.

BAKED CARAMEL APPLE BREAD PUDDING \$7

WARM APPLE BREAD PUDDING, TOPPED WITH VANILLA ICE CREAM & CARAMEL SAUCE.

CHOCOLATE LAVA CAKE \$7.5 ^{GF}

FLOURLESS CHOCOLATE CAKE, FILLED WITH WARM CHOCOLATE FUDGE SAUCE,
SERVED WITH WHIPPED CREAM.

CHEF'S SELECTION DU JOUR \$6

DAILY SELECTION ADDITIONAL DESSERTS, INCLUDING GLUTEN FREE OPTIONS.

