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<http://www.lakeshoredeliverypartnersllc.com>

Ted's

****Attention Customers****

Lakeshore Delivery Partners is a 3rd party restaurant delivery service. By placing an order through Lakeshore Delivery Partners you acknowledge that we are Placing, Picking Up and Delivering the food on your behalf. Our prices include a service charge, and will not reflect dine in prices. For the highest quality food, we recommend that you order from a restaurant within 5 miles of your delivery location. If there are any issues with your order, you are to contact Lakeshore Delivery Partners for resolution. Finally, we do our best to provide as many options as possible, but if you enter a request that requires a charge be added, we hold the right to add the charge.

Tip Restaurant Waitstaff

Would You Like To Tip

Restaurant Waitstaff [Click Here](#)

This Tip Is For The Restaurant Waitstaff. The delivery driver does not get this tip. To tip the driver please do so on the payment screen.

Beverages

Can of Coca Cola	\$1.10
Can of Diet Coke	\$1.10
Can of Dr Pepper	\$1.10
Can of 7-Up	\$1.10
Can of Sprite	\$1.10
Can of Pepsi	\$1.10
Can of Diet Pepsi	\$1.10
Can of Mtn. Dew	\$1.10
Can of Diet Mtn. Dew	\$1.10
Can of Wild Cherry Pepsi	\$1.10
Can of Orange Crush	\$1.10
Can of A&W Root Beer	\$1.10
Bottle of Water	\$1.00
<i>Aquafina</i>	
Bottle of Pure Leaf	\$1.50
Unsweetened Tea	
<i>Black Tea</i>	
Bottle of Pure Leaf Sweet Tea	\$1.50
Bottle of Arnold Palmer	\$1.50
<i>1/2 Tea, 1/2 Lemonade</i>	
Bottle of Arizona Fruit Punch	\$1.50
Bottle of Arizona Mucho Mango	\$1.50
Bottle of Arizona Watermelon	\$1.50

Shareables

Fried Pickles	\$10.00
<i>Applewood smoked bacon wrapped dill pickle spears with ranch dipping sauce</i>	
Jalapeno Corn Fritters	\$10.00
<i>Molten cheddar morsels with a</i>	

Greens

Make any salad into a tortilla wrap with crispy kettle chips and creamy dipping sauce for an additional charge!

Derby Salad \$12.50

Chopped greens, pulled chicken, avocado, hard-cooked egg, crispy bacon, tomato & smoked blue cheese crumbles served with house-made creamy French dressing

Cleveland St. Salad

Iceberg, green leaf, artichoke hearts, kalamata olives, tomatoes, red onion & feta cheese with your choice of dressing

House Salad

Iceberg, green leaf, green pepper, cucumber, heirloom cherry tomatoes, croutons & cheeses with your choice of dressing

Kale Caesar Salad

Tuscan kale, Parmesan, heirloom cherry tomatoes & brioche croutons spun with caesar dressing

Roasted Panzanella \$12.50

Hearty bread salad with heirloom tomato, brussels sprouts, curly kale, red onion, dried cherries, roasted pecans & parmesan tossed in balsamic vinaigrette

Broccoli Kale Salad

Hearty mix of greens, dried cherries, Parmesan curls & blend of grains tossed in poppy seed dressing

Southern BBQ \$11.50

Iceberg, green leaf, fire roasted corn, white beans, avocado, tomatoes, cucumbers & fried onions served with BBQ ranch dressing

Pasta

Bowtie Pasta \$12.00

Creamy blend of cheddar, Parmesan & provolone

Spunky Bowtie Pasta \$13.50

Make it Spunky! With crispy bacon, tomatoes, jalapeno & scallions

Green Tie Pasta \$12.50

Fresh spiralized zucchini noodles tossed with heirloom tomatoes, fire roasted corn, cilantro pesto & queso fresco

Lobster Mac \$15.00

It will be hard to say no to this one! Spiral tubed pasta with house-made cheddar cream sauce loaded with flaky lobster & buttered breadcrumbs garnished with tomatoes & scallions

Buffalo Chicken Mac \$13.50

Rich & creamy pasta topped with lots of pulled chicken, buttered breadcrumbs, diced celery & tomatoes finished with mild buffalo sauce

Soups

Sausage Gumbo Soup

Creole spiced tomato broth with

Silverware

One set of to go silverware, including napkin, fork, knife, salt & pepper.

One pre-wrapped set of silverware \$0.20

One set of to go silverware, including napkin, fork, salt & pepper and knife.

Entrees

Honey BBQ Glazed Chicken \$15.00

Sweet barbecued chicken breast with a blend of quinoa and brown rice. Topped with fire roasted corn succotash, grilled pineapple & pickled jalapenos for a touch of spice!

Beef Ragout \$15.50

Shredded beef roast, braised in-house with melted onions & sauteed mushrooms on crispy white truffle Yukon potatoes

Santa Fe Salmon \$15.50

Char-grilled salmon fillet over cumin brown rice, house-made pico de gallo, cilantro pesto, Parmesan curls & caramelized lime

Vegan Power Bowl \$14.50

Packed with flavor! Red chili spiced Yukon gold potatoes, garlic zucchini, blend of grains, carrots & green peas finished with lemon hummus dressing & pecans

Grilled Sirloin \$17.00

6 oz. top sirloin prepared to your liking served with smashed garlic Yukon mashed potatoes, Parmesan zucchini & house-made Cabernet wine sauce

Fried Shrimp & Andouille \$15.00

Crispy breaded shrimp loaded with brown rice, crispy carrot ribbons, scallions & our house-made sausage gumbo, finished with a drizzle of red chili sauce

Hickory BBQ Salmon \$16.50

Grilled salmon fillet, slow cooked pork belly, sweet potato tots, crispy kale, finished with fire roasted corn confetti & smoky BBQ drizzle

Texas Style Pot Roast \$16.50

Barbecue roasted beef, piled high on garlic potatoes & spiralized carrots brushed with sweet onion BBQ sauce

Parmesan Dusted Whitefish

Hand-breaded whitefish fillet fried crispy, served with extra thick cut fries & creamy slaw with house-made tartar sauce for dipping

Butterflied Shrimp

Butterflied breaded shrimp served with extra thick cut fries & creamy slaw with house-made cocktail sauce

Crispy Perch \$17.50

Seven Michigan sized perch fried golden with a flaky crunch, served with French fries, creamy slaw & house-made tartar sauce

Half Chicken \$20.00

jalapeno kick & cilantro ranch
Flaming Feta Hummus \$9.00

Roasted garlic white bean puree served with fresh cut carrots, celery, cucumbers & warm tortillas; Ask to make it spicy with a hot chili sauce drizzle!

Brisket Queso Dip \$9.00

Hot cheddar dip with southwest spices, pulled beef brisket, topped with fresh pico de gallo and white beans

Truffle Parmesan Fries \$10.00

Extra large cut fries tossed in truffle oil & Parmesan curls with roasted garlic mayo

Kale & Artichoke Dip \$10.00

Oh kale yeah! Creamy artichoke dip with sauteed kale & blend of white cheeses served hot with corn chips & toasted baguette

Giant Soft Pretzel \$11.00

Tear & share warm soft pretzel with Solid Gold cheese sauce, honey mustard & crispy bacon

Sweet Potato Brisket Tots \$12.50

Piled high with pulled brisket, cheddar, queso fresco, pineapple, scallions & smoky BBQ on crispy tater tots

Toasty Brussels \$11.00

Oven roasted brussels sprouts loaded with dried cherries & bits of applewood smoked bacon, tossed in balsamic

Wings

Every order served with celery sticks & your choice of ranch or smoked blue cheese dressing

6 Pack Wings \$8.00

12 Pack Wings \$15.00

24 Pack Wings \$25.00

peppers, onions, okra, andouille sausage & rice

Brisket Queso Soup

Cheddar cream seasoned with southwest spices & pulled beef brisket topped with lettuce, tomato & sour cream

Southwest

Wet Burrito

Straight outta Cali! Charred tomato red sauce, cilantro pesto, blend of grains, white beans, hearty mix of greens in a toasted tortilla topped with red onion & sour cream served with yellow corn tortilla chips

Nachos

Yellow corn tortilla chips loaded with melted cheddar, queso fresco, lettuce, tomato, red onion & jalapenos finished with charred tomato red sauce & sour cream

Cilantro Pesto Quesadilla \$15.00

Fire roasted corn, bell peppers, blend of grains & melted pepper jack cheese served with salsa & sour cream

Tacos

Corn Tacos \$13.00

Duo of our house tacos with lettuce, tomatoes, minced onions & queso fresco served with salsa, sour cream & cumin brown rice

Street Tacos \$13.00

Two flour tortillas loaded with cilantro pesto slaw, pickled red onions, avocado & Sriracha aioli served with cumin brown rice

Sides

French Fries \$4.00

Crispy Onions \$4.00

Sweet Potato Tots \$4.00

Grain Medley \$4.00

Cumin Rice \$4.00

Cilantro Slaw \$4.00

Garlic Smashed Yukons \$4.00

Fried Yukons \$4.00

Parmesan Zucchini \$4.00

Buttered Carrots \$4.00

Side Truffle Fries \$5.00

Crispy on the outside, tender & juicy inside with roasted mushroom cream served over smashed garlic Yukon potatoes & buttered carrots

Sandwiches

Every sandwich is served with crispy kettle chips, creamy dipping sauce & dill pickle spear; substitute chips for any other side for an additional charge

Whitefish Po Boy Sandwich \$12.50

Crispy breaded whitefish on a soft hoagie roll with shredded lettuce, tomato, Applewood smoked bacon & red chili mayo

Stacked Brisket Sandwich

Slow-braised beef brisket mounded on rustic ciabatta with caramelized onion, shaved Swiss cheese, stone ground mustard & garlic mayo

Turkey Hoagie Sandwich

Shaved smoked turkey breast, bacon, Havarti cheese, tomato jam, lettuce & roasted garlic mayo

Club House Sandwich \$12.50

Local smoked turkey breast, shaved ham, bacon, cheddar cheese, Swiss cheese, lettuce, tomato, red onion & mayo layered on wheatberry bread

Grilled Cheese Sandwich

"New school" grilled cheese stacked with cheddar cheese, Havarti cheese, American cheese, caramelized onions, Applewood smoked bacon & tomato jam on toasted wheatberry bread

Greek Pita \$11.00

Grilled naan bread with hummus spread, shaved lettuce, heirloom tomatoes & marinated cucumber salad finished with crumbled feta cheese

Chicken Avocado Sandwich \$12.00

Cilantro pesto marinated grilled chicken breast, melted pepper jack cheese, avocado, lettuce, pico de gallo & garlic mayo on toasted ciabatta bread

Cherry Chicken Salad Sandwich

Pulled grilled chicken breast, applewood smoked bacon, dried cherries, celery, lettuce & tomato on rustic bread

Lobster BLT \$14.00

Flaky North Atlantic lobster on a ciabatta roll with applewood smoked bacon, lettuce, tomato & mayo

Burgers

Custom blend of 100% Angus ground beef. Every burger is served with lettuce, tomato and red onion garnish & crispy kettle potato chips with creamy dipping sauce; substitute the crispy kettle chips with any other side for an additional charge!

Egg Bacon Avocado Burger \$13.00

Breakfast on a bun! Applewood smoked bacon, avocado & American cheese topped with a sunny side up egg & salsa mayo

Cheeeese! Burger \$11.00

Made you smile! Layered cheddar & Havarti cheeses

PB & J Burger \$13.00

Peanut butter on a burger! Habanero jelly! Bacon & cheddar for normality

Jalapeno Pineapple \$12.50

Sweet! Spicy! Smoky! Grilled

<i>pineapple ring with smoked blue cheese, shaved ham & jalapenos</i>	
Mushrooms & Onions Burger	\$12.00
<i>Very fun guy! Sauteed mushrooms, fried onions, roasted garlic mayo & melted Havarti cheese</i>	
Oscar Style Burger	\$13.50
<i>Flaky North Atlantic lobster meat piled high on this all beef patty and smothered in warm cheddar mornay sauce</i>	
Before & After Burger	\$13.50
<i>Slow roasted pork belly, applewood smoked bacon, cheddar cheese, your choice of honey or smoky BBQ and topped with crispy onions</i>	

Convenience Store

Ruffles Cheddar Chips	\$1.25
Cheetos Puffs	\$1.25
Funyuns	\$1.25
Doritos Cool Ranch	\$1.25
Lays Original	\$1.25
Doritos Nacho Cheese	\$1.25
Cheetos Crunchy	\$1.25
Original Fritos	\$1.25
BBQ Lays	\$1.25
Grandmas Vanilla Cookie	\$1.25
Chocolate Chip Cookie	\$1.25
Peanut Butter Cookie	\$1.25
Chocolate Brownie Cookie	\$1.25
Oatmeal Raisin Cookie	\$1.25
Original Snickers Candy Bar	\$1.25
Twix Candy Bar	\$1.25
Rolo Candy	\$1.25
Milky Way Candy Bar	\$1.25
Twizzlers Nibs	\$1.25
Twizzlers	\$1.25
Jolly Rancher Gummies	\$1.25
3 Musketeers Candy Bar	\$1.25
Reese Peanut Butter Cup	\$1.25
Kit Kat Candy Bars	\$1.25
Original Hersey's Milk Chocolate Bar	\$1.25
Reese's Pieces Candy	\$1.25
Caramello Candy Bar	\$1.25
Hershey's Milk Chocolate With Almonds	\$1.25