

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

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

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

*Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Some dishes may contain nuts, or nut oils, please ask a member of our staff for more information.

ENERGIZED FLATBREADS

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

BUFFALO CHICKEN \$9

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



MEDITERRANEAN \$9

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

WILD MUSHROOM \$9

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

MARGHERITA \$8

GARLIC OIL, SLICED ROMA TOMATO, BASIL, & MOZZARELLA

PIEROGIE \$8.5

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

PEPPERONI \$8

TOMATO SAUCE, MOZZARELLA, & PEPPERONI

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.

BAVARIAN CLUB \$12.5

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

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ENERGIZED GREENS

***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



GREEK SALAD \$12.5

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

WITH CHICKEN \$14 *WITH STEAK \$16 * WITH SALMON \$18.5

CLASSIC CHICKEN CAESAR \$12

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

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

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 ONION, FETA CHEESE, & BALSAMIC VINAIGRETTE

BUFFALO CHICKEN SALAD \$12

MIXED GREENS, TOMATO, CUCUMBER, RED ONION, BREADED BUFFALO CHICKEN, CHEDDAR
CHEESE, & RANCH DRESSING

ENERGY BOWLS



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 BROCCOLI, CARROT, RED ONION, MUSHROOMS, & RED PEPPERS,
TERIYAKI SAUCE, & RICE PILAF

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



GRAIN BOWL \$12.50 GF

SAUTEED BROCCOLI, CARROT, RED ONION, MUSHROOMS, RED PEPPERS, EDAMAME, & QUINOA.

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

NOODLE BOWL \$12.50

ROASTED VEGETABLE BROTH, SAUTEED BROCCOLI, CARROT, RED ONION, MUSHROOMS,
EDAMAME, ROASTED VEGETABLE BROTH & UDON NOODLES

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

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ENERGIZED ENTREES

(ENTREES INCLUDE TWO SIDES.)

***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 MASHED
POTATOES & GREEN BEANS

 ***PAN SEARED SALMON \$18.5 ^{GF}**
SERVED WITH MANGO SALSA, RICE PILAF & GREEN BEANS

FISH N’ CHIPS \$15
BATTERED HADDOCK, DEEP FRIED & SERVED WITH FRESH CUT FRIES,
COLE SLAW, TARTAR SAUCE, & MALT VINEGAR

MONTEREY CHICKEN \$15
GRILLED MARINATED CHICKEN, BASTED WITH CATALINA BBQ SAUCE,
SERVED WITH MASHED POTATOES, & VEGETABLE MEDLEY

CHICKEN MARSALA \$16
PAN SEARED CHICKEN BREAST, GARLIC, MUSHROOMS, MARSALA WINE, & DEMI GLACE’
SERVED WITH MASHED POTATOES & GREEN BEANS

ENERGIZED SWEETS

 **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.

CHEF’S SELECTION DU JOUR \$6
DAILY SELECTION ADDITIONAL DESSERTS, INCLUDING GLUTEN FREE OPTIONS.

ICE CREAM SUNDAE \$5
VANILLA ICE CREAM WITH CHOCOLATE SAUCE, AND WHIPPED CREAM.

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