

TODD'S

Restaurant @ Ryan Field



...Where Every Seat's a Window Seat

Scan the QR code to get to www.toddsrestaurant.com





*** Omelets**

1 Egg \$6.00 - 2 Eggs \$7.00 - 3 Eggs \$8.00 (egg whites available)

Choose 2 sides - Toast, Griddle Potatoes, Tortilla, Pancakes

Substitute with Fresh Fruit, Tomatoes, Cottage Cheese a Croissant, English muffin or Bagel \$.50 extra each

Build Your Own Flippin' Omelet

Choose four (4) ingredients - ham, bacon, sausage, salami, corned beef, pastrami, chicken, steak, tomato, bell pepper, green chile, mushroom, green onion, black olive, avocado, Cheddar, Swiss or jalapeno jack cheese — additional ingredients \$1.00 each

Our Favorite Omelet Combinations

The "Nope" Diced "nopalitos" prickly pear cactus pads, green onion, sausage, & Cheddar cheese, topped with fresh salsa

Chile Steak Sliced Charbroiled Angus Flank Steak, green chile, green onion & jalapeno jack cheese

Deli Pastrami, salami & Swiss cheese **Western** Ham, red & green bell pepper, green onion & Cheddar cheese

Spanish Green chile, green onion & jalapeno jack cheese, topped with fresh salsa **Ham 'N' Cheese** you choose a cheese

Waffles & Pancakes

Original or Buckwheat

Best BIG Waffle Ever \$4.00 each

Best LITTLE Waffle \$2.00 each

Todd Cakes the **BIG** ones \$2.00 each

LITTLE Willy Cakes \$1.00 each

Fresh Strawberries, Hot Cinnamon Apples,
Hand Whipped Cream on top or AZ Pecans inside
LITTLE \$.50 per topping - - **BIG** \$1.00 per topping

Pancake & Waffle Syrups - Arizona Prickly Pear,
Arizona Citrus, Regular, Sugar Free

*** Other Good Stuff** 

French Toast by the slice 1 \$3.00 - 2 \$4.00 - 3 \$5.00

Dipped in cinnamon batter
toasted on the griddle & sprinkled with powdered sugar

Hot Cereal cup \$2.50 bowl \$4.50

Oatmeal or Cream of Wheat
served with butter, raisins, brown sugar and milk

Arizona Pecan Cinnamon Roll \$3.00
hot & glazed

Breakfast Sandwich \$5.00

A fried egg with cheese & ham, bacon or sausage on a
bagel, croissant or English muffin, comes with griddle potatoes

Breakfast Burrito \$4.00

Scrambled eggs, potatoes & your choice of cheese, meat or
veggies, wrapped in a flour tortilla and grilled, comes with salsa

Bagel & Cream Cheese \$4.00

Toasted and buttered

*** Eggs Your Way**

1 Egg \$3.00 - 2 Eggs \$4.00 - 3 Eggs \$5.00

Choose 2 sides - Toast, Griddle Potatoes, Tortilla, Pancakes

Substitute with Fresh Fruit, Tomatoes, Cottage Cheese
a Croissant, English muffin or Bagel \$.50 extra each

Ham, Sausage, Bacon, Corned Beef Hash sm \$1.70 - lg \$3.00

Sliced Charbroiled Angus Flank Steak sm \$3.00 - lg \$5.00

*** Specialty Breakfasts**

Eggs Benedict half order \$7.00 \$9.00

English muffin topped with ham, poached egg & homemade
hollandaise, served with griddle potatoes & tomatoes

"Not So" Benedict half order \$7.00 \$9.00

English muffin topped with avocado, tomato
a poached egg & homemade prickly pear hollandaise, served with
griddle potatoes & tomatoes

Steak & Eggs 1 Egg \$7.00 - 2 \$8.00 - 3 \$9.00

Sliced, charbroiled Angus flank steak & eggs
any style served with griddle potatoes, tomatoes & toast

Hash & Eggs 1 Egg \$7.00 - 2 \$8.00 - 3 \$9.00

Hand-hashed Corned beef, with potatoes & yellow onion
along with eggs any style served with griddle potatoes, tomatoes
& toast

Lox & Eggs 1 Egg \$7.00 - 2 \$8.00 - 3 \$9.00

Lox (smoked salmon), eggs & green onions all scrambled together,
served with griddle potatoes, tomatoes & toast

Bagel, Lox & Cream Cheese \$9.00

Thinly sliced lox (smoked salmon) with a toasted bagel &
cream cheese, served with sliced red onion, lettuce & tomato

Egg in a Hole 1 Egg \$4.00 - 2 \$5.00 - 3 \$6.00

One egg in a hole in the middle of a piece of bread,
then fried on the griddle, served with griddle potatoes

Breakfast Sides — *Eggs, 1 \$1.00 - 2 \$1.50 - 3 \$2.00 — Salsa \$.50 — Cream Cheese \$1.70

Two Slices of Toast, Two Tortillas, Griddle Potatoes \$1.70 — Croissant, English Muffin, Bagel \$2.50



- **Add a Lunch Side** \$2.50 each: Red Chili Onion Straws, Prickly Pear Slaw, Potato Salad, Seasoned Fries
- Fresh Fruit, Spring Mix Side Salad, Grilled Squash, Cottage Cheese, Cup of Soup — Sliced Pickle \$.50

TODD'S BLACK LABEL **Prickly Pear Chipotle BBQ**

Baby Back Ribs 1/2 rack \$10.00 full rack \$18.00
served with parmesan toast

Chicken Breast 1/2 order \$8.00 full order \$10.00
served with parmesan toast

Combo Plate - Ribs & Chicken \$10.00
served with parmesan toast

Sloppy BBQ Sandwich \$6.00
shredded pork, roast beef or turkey piled on a toasted bun & smothered in BBQ sauce add a side \$2.50

On a Bun or Not

On a Bun served with lettuce, tomato & onion

Not on a Bun served with a spring mix side salad
choose one \$7.00 add a side \$2.50

- Grilled Talapia Fish or Chicken Breast
- Garden® Veggie Burger or Turkey Burger
- Grilled All-Beef Hot Dog

Specialty Sandwiches

\$7.00 add a side \$2.50

- Monte Cristo** Double decker turkey, ham, Swiss & Cheddar cheeses & Thousand Island dressing, batter dipped & grilled, sprinkled with powdered sugar, served with prickly pear jelly
- Reuben** Corned beef or turkey, Swiss cheese, sauerkraut & Thousand Island dressing on grilled marble rye
- Pastrami, Corned Beef & Swiss** Hot and juicy on grilled marble rye
- Turkey Parmesan Melt** Turkey & Swiss cheese on sourdough, then coated in grated parmesan cheese & grilled
- The Club** Double decker ham, turkey, Cheddar cheese, bacon, lettuce, tomato & mayo on toasted white or wheat bread
- Patty Melt** *1/4lb Angus beef burger topped with Swiss cheese & grilled onions, all on grilled marble rye

Classic Sandwiches

- half \$3.00 - whole \$6.00 add a side \$2.50 extras \$1.00 ea
- Build Your Own Sandwich** - choose one item
- Meats: Roast beef, turkey, ham, corned beef, pastrami
- OR** Cheeses: Swiss, Cheddar, jalapeno jack
- Bread: White, wheat, marble rye, sourdough, raisin, pumpernickle
- Hot** sandwiches are cooked on the grill
- Cold** sandwiches are served with lettuce, tomato, onion & mayo
- Ham & Cheese - BLT - Grilled Cheese**

***Angus Beef Burgers**

Our burgers are handcrafted on the premises, using 100% Angus beef & served on a toasted bun with lettuce, tomato, onion & sliced pickle (Spring mix salad may be substituted for a bun)

- 1/2 lb \$7.00
 - 1/4 lb \$5.00
 - slider \$3.00
- add a side \$2.50

***BBQ Straw Burger** - Red chili onion straws

BBQ sauce & Cheddar cheese piled high on a 1/4lb Angus beef burger \$7.50
1/2lb \$8.50 add a side \$2.50

Add mushrooms, grilled onion, cheese, avocado \$1.00ea

Hoagies

- 4" \$5.00
 - 8" \$7.00
- add a side \$2.50

Jalapeno Beef sliced Angus roast beef grilled together with green chile, onion & jalapeno jack cheese

Sliced Steak Sliced charbroiled Angus flank steak, with grilled onion & Cheddar, Swiss or jalapeno jack cheese

French Dip Sliced Angus roast beef with flavorful au jus

Grinder Ham, turkey, hard salami, Swiss cheese, lettuce & tomato with Prickly Pear-Balsamic Vinagrette & Thousand Island dressing

Vegetarian Grilled squash, grilled onion, tomato, avocado, cucumber & greens with Prickly Pear-Balsamic Vinagrette

Salads

All salads are made with spring mix greens
small \$7.00 large \$9.00

- Chef** Turkey, ham, Swiss & Cheddar cheeses, hardboiled egg, tomato & cucumber
- Cobb** Chicken, bacon, mushroom, tomato, bell pepper hardboiled egg, green onion, blue cheese & Cheddar cheese
- Garden** Grilled squash, avocado, bell pepper, mushroom, cucumber, tomato, green & red onion
- Fruit'N'Salad** Cucumber, tomato & grated Cheddar cheese, with fresh seasonal fruit & cottage cheese

TODD'S House Dressings

Prickly Pear-Balsamic Vinagrette and Prickly Pear-Horseradish

or classic Ranch, Thousand Island, Blue Cheese additional dressings \$.50

Soups

Cup \$2.50 Bowl \$4.50

New England Clam Chowder every Friday

Soup of the Moment - Ask your server

We make all our soups

Desserts

Homemade Arizona Pecan Pie \$4.00

Vanilla Ice Cream each scoop \$1.00

nuts \$.50 syrup \$.50 whipped cream \$.50

The Works Sundae \$4.00

Two scoops of vanilla ice cream with Arizona prickly pear syrup, Arizona citrus syrup or chocolate syrup, hand whipped cream, chopped Arizona pecans & a cherry

TODD'S BLACK LABEL

Barbecue Sauce

Prickly Pear
Chipotle

Chef Todd's Original Recipe

Sold by the bottle

shipping available

www.toddsrestaurant.com



Hot Drinks

House Blend Coffee \$1.50

A good, strong cowboy coffee

Hot Tea \$1.50

An assortment of flavors brought to the table

Hot Chocolate \$1.50

whipped cream extra \$.50

Cold Drinks

Red Iced Tea \$2.00

A house blend, sweetened with Arizona prickly pear cactus fruit, caffeine free

Iced Tea \$2.00

Homemade Lemonade \$2.00

Lemonade-Iced Tea \$2.00

Sodas \$2.00

Cola - Diet Cola

Rootbeer - Dr Pepper™ - 7 UP™

Club Soda \$1.50

Juice sm \$1.70 lg \$2.50

Orange, Tomato or Apple

Milk sm \$1.70 lg \$2.50

2% low fat

FREE refills on sodas, tea, lemonade & coffee

NO free refills on juice, milk or hot chocolate

"You don't have to cook fancy or complicated masterpieces, just good food from fresh ingredients." *Julia Child*

Todd's Restaurant @ Ryan Field is owned and operated by Chef Todd, serving the Tucson community with his own restaurant since November of 2000. His 36 year culinary career started in Scottsdale AZ, moved to Las Vegas, NV and landed him in Tucson. Certified through the American Culinary Federation, Chef Todd has trained with many talented chefs. Skyline Country Club, The Tack Room, the Westward Look Resort and one dude ranch were career favorites.

Our salad dressings, soups, pies, and barbecue sauce are all made from scratch every day.

Our hollandaise is made with real eggs and lemons. Our whipped cream is hand whipped in house.

We proudly serve locally baked breads, produce from Willcox AZ and great "Cowboy" coffee roasted in Tucson.

Our signature dishes include the flavors of cactus and chile products harvested in the hot deserts of Arizona and Mexico.

Many thanks to our parents, family and friends, our guests, local fire and rescue and law enforcement for their continuing support.

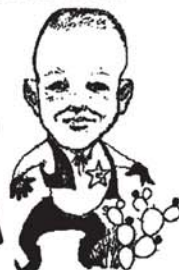
Open 7 Days a Week for Breakfast & Lunch Dinners Fri & Sat 4-7

Monday-Thur 7am-2pm - Fri & Sat 7am-7pm - Sunday 8am-2pm

To contact us, holiday hours, specials, airport info & photos go to

WWW.TODDSRESTAURANT.COM

Prices subject to change



* Pima County Health Dept. requires us to state, "Raw or undercooked animal products increase the risk of foodborne illness."