

# TANGLEWOOD

## APPETIZERS

**Chichachirritas 5**

Homemade Plantain Chips, Mojo and Spiced Fruit Dip

**Chicken al Pastor Quesadilla 8**

Corn and Flour Tortillas filled with Pulled Chicken, Oaxaca Cheese and Roasted Tomato Salsa. Served with Sour Cream

**Jumbo Lump Crab Cake 12**

Tomatillo Salsa

**Jumbo Shrimp Cocktail 15**

Salsa and Fresh Lemon

**Escabèche 14**

Seared and Marinated Escolar with Peppers, Onions and Grilled Croutons

## SOUPS AND SALADS

**Roasted Chicken Tortilla Soup 6**

Avocado and Pico de gallo

**Soup of the Day Cup 4 Bowl 6**

**Tanglewood Mixed Greens Salad 10**

Baby Mixed Greens, Roma Tomatoes, Cucumbers, Carrots, Candied Pecans with a Citrus Vinaigrette

**Avocado and Tomato Salad 10**

Red Onion, Bell Peppers, Onions and Cumin Dressing

**Caesar Salad 9**

Crisp Romaine Lettuce, Traditional Dressing, Fresh Parmesan, White Anchovy and a Warm Garlic Crouton

Top it with Grilled Chicken 13

**Traditional Cobb Salad 12**

Grilled Chicken, Smoked Bacon, Egg, Avocado, Blue Cheese and Tomatoes Tossed with Lemon Dijon Dressing

**Roasted Tomato Caprese 10**

Fresh Mozzarella and Basil

## SANDWICHES

**Crispy Fried Grouper Wrap 12**

Herbed Remoulade Sauce on Tomato Tortilla  
Lime Seasoned Yuca Fries

**Angus Burger 12**

8 oz. Grilled Burger, Crisp Lettuce, Sliced Tomato and Red Onion Garnishes  
French Fries and Mustard Herb Dip

**Chicken Sandwich 12**

Grilled Chicken on Ciabatta, Sliced Tomato, Crisp Lettuce and Herb Spread  
Cucumber Salad

**English-Style Club Sandwich 12**

Shaved Turkey, Smoked Bacon, Fried Egg and Dijon Spread

# ENTRÉES & TANGLEWOOD SPECIALTIES

## **Piedmont Chicken Pasta 22**

Ravioli with Grilled Chicken, Spinach, Roasted Red Tomatoes  
Artichokes and Toasted Pine Nuts in a Light Gorgonzola Cream Sauce

## **Whole Wheat Penne with Romano Beans 14**

Zucchini, Eggplant, Fresh Rosemary and Goat Cheese

## **Tanglewood Chicken 26**

Sautéed Chicken Breast with Cipollini Onions, Wild Mushrooms, Smoked Bacon  
Boursin Mashed Potatoes and Red Wine Sauce

## **Today's Catch 25**

Simply Grilled, Blackened or Pan Fried  
Coconut Flavored Rice & Black Beans

## **Roasted Red Snapper 16**

Braised Endive, Roasted Fennel and Citrus Salsa

## **Sea Bass in Sofrito 26**

Chilean Sea Bass sautéed in Tomatoes and Peppers  
Coconut Flavored Rice & Black Beans

## **Surf and Turf 34**

Grilled Petite Filet Mignon and Broiled Lobster Tail  
Boursin Mashed Potatoes & Cabernet Reduction

## **Tuna Nicoise 22**

Seared Rare Ahi Tuna with Haricot Verts, Sun Dried Tomatoes, Kalamata Olives  
Artichokes and New Potatoes in a Saffron Broth

## **Prime New York Steak 30**

Grilled to Perfection with Boursin Mashed Potatoes  
Green Peppercorn Reduction

## **Grilled Filet Mignon**

Lime Seasoned Yuca Fries

5 oz. 26

8 oz. 32

## **Black and Blue Sirloin 28**

10 oz. Center Cut Sirloin, Blackened with Maytag Bleu Cheese  
Fingerling Potatoes and Red Wine Demi-glace

## **Grilled Pork Tenderloin 18**

Braised White Beans and Apple-Thyme Jus

- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
- Please notify your server if you have any food allergies or require special food preparation and we will be happy to accommodate your needs.