

👉 TEN TAVERN DINNER MENU 👈

... APPETIZERS ...

Crab Cakes	\$15
fresh crab seasoned and pan fried, served with tarragon aioli and house made roasted red pepper sauce	
Charcuterie Board	\$15
artisan selected meats and cheeses, roasted almonds, seasonal spread and grilled san francisco sour dough	
Caprese Salad	\$11
heirloom tomatoes, basil, pesto, fresh mozzarella, balsamic drizzle and grilled san francisco sour dough	
Hummus	\$10
tavern hummus with fresh tomatoes, cucumbers, kalamata olives, fresh dill and feta cheese served with pita bread	
Baby Back Ribs	\$14
baby back ribs in tangy bbq sauce served on bed of fries	
Tavern Wings	\$13
fresh chicken wings tossed in your choice of spicy buffalo sauce, tangy bbq sauce or teriyaki sauce	
Banging Tavern Shrimp	\$14
crispy shrimp, lightly breaded and tossed in sweet and spicy sauce served with asian slaw	
Garlic Butter Steak Bites	\$15
pan seared steak, served with dijon bbq sauce and horseradish aioli	
Lobster Corn Dogs	\$19
succulent lobster tail, hand dipped in housemade batter served with honey mustard aioli	

... TAVERN BURGERS ...

all tavern burgers are ¼ pound angus beef. served with your choice of fries, side salad or cup of soup. make any burger a double add-\$3.00

Tavern Burger	\$11
cheddar cheese, shredded lettuce, tomato and onion	
Black & Blue Burger	\$12
gorgonzola and apple-wood smoked bacon	
Swiss & Mushroom	\$12
swiss cheese, grilled mushrooms and onions	
The "Toasted Tony"	\$13
crispy prosciutto, capicola, fresh mozzarella cheese with a drizzle of tomato basil aioli	

... SANDWICHES ...

All tavern sandwiches come with choice of fries, side salad or cup of soup

Grilled Chicken Frisco Club	\$14
fresh grilled chicken breast, swiss cheese, arugula, apple-wood smoked bacon, thin sliced apple and grilled red onion on grilled san francisco sour dough	
Southern Fried Chicken Sandwich	\$13
buttermilk chicken, dill pickle chips, fresh slaw on a grilled brioche bun	
Tavern Dip	\$13
shaved roast beef served with jus, swiss cheese, caramelized onions and horseradish aioli on a sourdough roll	
Reuben	\$13
corned beef, swiss cheese, sauerkraut and russian dressing served on grilled rye bread	
Italian Sub	\$12
capicola, prosciutto, provolone cheese, shredded lettuce, fresh tomato, red onion, pepperoncini, red wine vinaigrette and herb mayo served on a grilled italian roll	
BLTA	\$12
bacon, lettuce, tomato and avocado on toasted multi grain bread	

... SOUP & SALADS ...

Rotisserie Chicken Noodle Soup	\$7
housemade chicken noodle just like mom makes <i>Cup \$4</i>	
Strawberry Spinach Salad	\$12
fresh spinach, roasted almonds, strawberries, feta cheese, tossed in a poppy seed vinaigrette	
Tavern Chicken Caesar Salad	\$13
romaine, grilled chicken, smoked bacon, cherry tomatoes, yellow bell pepper, shaved parmesan and housemade croutons <i>sub blackened salmon \$5</i>	
Grilled Steak Salad	\$15
flat iron steak, blue cheese crumbles, red onions, roasted red peppers, tossed in housemade ranch and drizzled with a balsamic reduction	
Backyard BBQ Chicken Salad	\$13
grilled bbq chicken, black beans, roasted corn, tortilla strips, monterey jack cheese, tomato and fresh cilantro tossed in bbq ranch dressing	

... TEN TAVERN SPECIALTIES ...

Fish & Chips	\$16
housemade beer battered fresh cod, served with lemon caper aioli and fries	
Spicy Rigatoni	\$16
italian sausage, mushrooms, housemade red sauce, grated parmesan served with grilled sourdough	
Blackened Cedar Plank Salmon	\$21
fresh salmon grilled on cedar plank and blackened to perfection	
Flat Iron Steak	\$21
grilled and seasoned to perfection served with seasonal sides	
Tavern Filet	\$26
grilled 6oz filet mignon topped with port wine reduction sauce served with seasonal sides <i>add blue cheese crumble \$2</i>	
Finger Steaks	\$16
hand cut steak breaded and deep fried, served with cocktail sauce and fries	
Grilled Chicken	\$15
grilled chicken breast, seasonal veggies and a caprese salad with a balsamic drizzle <i>blackened add \$2</i>	

... DESSERTS ...

Strawberry Shortcake	\$8
housemade shortcake, macerated strawberries, whipped cream, lemon zest	
Cookie Platter	\$12
1 dozen assorted fresh baked cookies	
Chocolate Mousse	\$6
housemade mousse, whipped cream and fresh berries	
Creme Brulee	\$6
housemade vanilla custard, caramelized sugar and fresh berries	
Flourless Chocolate Cake	\$8
gluten free chocolate cake, macerated strawberries and whipped cream	

... BEVERAGES ...

Soft Drinks	\$3
Iced Tea	\$3
Coffee	\$3