

# TEN TAVERN MENU

## ... APPETIZERS ...

<b>Charcuterie Board</b>	<b>\$18</b>
artisan selected meats and cheeses, roasted almonds, seasonal spread and grilled san francisco sour dough	
<b>Caprese Salad</b>	<b>\$12</b>
vine ripe tomatoes, basil, pesto, fresh mozzarella, balsamic drizzle and grilled san francisco sour dough	
<b>BBQ Brisket Sliders</b>	<b>\$12</b>
smoked brisket, cheddar cheese, grilled onion, grilled ciabatta roll	
<b>Hummus</b>	<b>\$12</b>
tavern hummus with fresh tomatoes, cucumbers, kalamata olives, fresh dill and feta cheese served with pita bread	
<b>Tavern Wings</b>	<b>\$14</b>
fresh chicken wings tossed in your choice of spicy buffalo sauce, tangy bbq sauce or teriyaki sauce	
<b>Banging Tavern Shrimp</b>	<b>\$16</b>
crispy shrimp, lightly breaded and tossed in sweet and spicy sauce served with asian slaw	
<b>Garlic Butter Steak Bites</b>	<b>\$16</b>
pan seared steak, served with dijon bbq sauce and horseradish aioli	
<b>Lobster Corn Dogs</b>	<b>\$22</b>
succulent lobster tail, hand dipped in housemade batter served with honey mustard aioli	
<b>Tavern Tacos</b>	<b>\$10</b>
street style, shredded chicken, roasted corn and black bean salsa	

## ... 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

<b>Tavern Burger</b>	<b>\$11</b>
cheddar cheese, on grilled bun & served with fries	
<b>Black &amp; Blue Burger</b>	<b>\$12</b>
gorgonzola and apple-wood smoked bacon	
<b>Swiss &amp; Mushroom Burger</b>	<b>\$12</b>
swiss cheese, grilled mushrooms and onions	
<b>The "Toasted Tony" Burger</b>	<b>\$13</b>
crispy prosciutto, capicola, fresh mozzarella cheese with a drizzle of tomato basil aioli	

## ... SANDWICHES ...

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

<b>Grilled Chicken Frisco Club</b>	<b>\$14</b>
fresh grilled chicken breast, swiss cheese, arugula, apple-wood smoked bacon, thin sliced apple and grilled red onion on grilled san francisco sour dough	
<b>Southern Fried Chicken Sandwich</b>	<b>\$14</b>
buttermilk chicken, dill pickle chips, fresh slaw on a grilled brioche bun	
<b>Tavern Dip</b>	<b>\$14</b>
shaved roast beef, swiss cheese, caramelized onions and horseradish aioli, on a sourdough roll, served with au jus	
<b>Reuben</b>	<b>\$13</b>
corned beef, swiss cheese, sauerkraut and russian dressing served on grilled rye bread	
<b>Italian Sub</b>	<b>\$12</b>
capicola, prosciutto, provolone cheese, shredded lettuce, fresh tomato, red onion, pepperoncini, red wine vinaigrette and herb mayo served on a grilled italian roll	
<b>BLTA</b>	<b>\$13</b>
bacon, lettuce, tomato and avocado on toasted multi grain bread <i>add grilled chicken \$4</i>	

## ... SALADS ...

<b>Strawberry Spinach Salad</b>	<b>\$13</b>
fresh spinach, roasted almonds, strawberries, feta cheese, tossed in a poppy seed vinaigrette <i>add chicken \$3 add grilled shrimp \$5</i>	
<b>Backyard BBQ Chicken Salad</b>	<b>\$14</b>
grilled bbq chicken, black beans, roasted corn, tortilla strips, monterey jack cheese, tomato and fresh cilantro tossed in bbq ranch dressing	
<b>Grilled Steak Salad</b>	<b>\$15</b>
flat iron steak, blue cheese crumbles, red onions, roasted red peppers, tossed in housemade ranch and drizzled with a balsamic reduction	
<b>Tavern Chicken Caesar Salad</b>	<b>\$13</b>
romaine, grilled chicken, smoked bacon, cherry tomatoes, yellow bell pepper, shaved parmesan and housemade croutons <i>sub blackened salmon \$5</i>	

## ... TEN TAVERN SPECIALTIES ...

<b>Fish &amp; Chips</b>	<b>\$16</b>
housemade beer battered fresh cod, served with lemon caper aioli and fries	
<b>Spicy Rigatoni</b>	
italian sausage, mushrooms, housemade red sauce, grated parmesan served with grilled sourdough	
<b>Porcini Mushroom Ravioli</b>	<b>\$16</b>
mushroom ravioli in a marsala mushroom cream sauce and wilted spinach	
<b>Blackened Cedar Plank Salmon</b>	
fresh pacific salmon grilled on cedar plank and blackened to perfection served with seasonal sides	
<b>Flat Iron Steak</b>	<b>\$22</b>
grilled and seasoned to perfection served with chefs choice of seasonal sides	
<b>Tavern Filet</b>	
grilled 6oz filet mignon topped with port wine reduction sauce served with seasonal sides	
<b>Finger Steaks</b>	<b>\$16</b>
hand cut steak breaded and deep fried, served with cocktail sauce and fries	
<b>Grilled Chicken</b>	<b>\$17</b>
grilled chicken breast, seasonal veggies and a caprese salad with a balsamic drizzle	

## ... DESSERTS ...

<b>Strawberry Shortcake</b>	<b>\$8</b>
housemade shortcake, macerated strawberries, whipped cream, lemon zest	
<b>Creme Brulee Cheesecake</b>	<b>\$7</b>
creme brulee, hand fired burnt caramel	
<b>Chocolate Mousse</b>	
housemade mousse, whipped cream and fresh berries	
<b>Rockslide Brownie Sundae</b>	<b>\$8</b>
brownie, butter caramel, toasted pecans, caramel ganache, topped with vanilla bean ice cream	

## ... SIDES ...

<b>Chicken Noodle Soup</b>	
house made chicken noodle soup	
<b>Soup of the Day</b>	<b>\$7</b>
<i>Cup \$4</i>	
<b>Side Salad or Ceasar Salad</b>	<b>\$6</b>
<b>Seasonal Side</b>	<b>\$5</b>