

TEN OAKS TAVERN

JUMBO DIP PRETZEL

WARM JUMBO PRETZEL TOPPED WITH HALF BUFFALO DIP, HALF CRAB DIP, SHREDDED CHEESE AND PARSLEY \$20

TILAPIA TACOS

THREE TACOS FILLED WITH BLACKENED TILAPIA, CITRUS SLAW, RED RADDISH,SCALLIONS, FETA CHEESE, CILANTRO SOUR CREAM AND JALAPENOS \$21

BLACK AND BLUE TUNA SALAD

BABY SPINACH TOPPED WITH BLACKENED AHI TUNA, BLEU CHEESE CRUMBLES, ONIONS, WATERMELON, BLUEBERRIES AND AVOCADO. SERVED WITH YOUR CHOICE OF DRESSING \$24

LEMON-PEPPER SEAFOOD PASTA

SAUTEED SHRIMP, CRAB AND CALAMARI WITH ONIONS, SUN-DRIED TOMATOES, SPINACH AND FETTUCCINE PASTA TOSSED IN A LEMON-PEPPER BROTH. SERVED WITH A SMALL SALAD \$33

DESSERTS

PUMPKIN SPICE CAKE

CHERRY BOMB CAKE

BOSTON CREAM CAKE

ALMOND JOY CAKE

FUNNEL CAKE STICKS
served with homemade icing

ICE CREAM
Vanilla or chocolate

SPECIALS MENU

DRINKS

SAGE OLD FASHIONED 9

Redemption whiskey, sage simple syrup, bitters. garnished with black berries

PUMPKING BEER 9

POM-PEAR MARTINI 9

New Amsterdam vodka, pear and pomegranate juice, triple sec

CRANBERRY MULE 8

New Amsterdam vodka, cranberry juice, lime juice, gingerbeer

HARVEST MULE 8

blanc tequila, fresh lime juice, cranberry juice, ginger beer

