

TEN OAKS TUNA

PAN-SEARED BLACK SESAME SEED
ENCRUSTED AHI TUNA OVER WHITE RICE WITH
A HOT HONEY GLAZE, AVOCADO AND PICO DE
GALLO \$21

MEDITERRANEAN SALMON WRAP

LEMON PEPPER SEASONED GRILLED SALMON
FILET WITH SALAD MIX, ONIONS,
PEPPERONCINI, BLACK OLIVES, TOMATOES,
CUCUMBERS, GREEN PEPPERS, FETA CHEESE
AND BALSAMIC DRESSING IN A FLOUR
TORTILLA. SERVED WITH OUR FRESH CUT
FRIES \$23

SUMMER STEAK SALAD

A BED OF SPINACH WITH ONIONS,
STRAWBERRIES, BLUEBERRIES,
WATERMELON, PECANS, BLEU CHEESE
CRUMBLES, CUCUMBERS AND CAJUN GRILLED
STEAK. SERVED WITH YOUR CHOICE OF
DRESSING \$24

SHRIMP AND CRAB TUSCAN PASTA

5 SAUTEED SHRIMP AND JUMBO CRAB MEAT
WITH ONIONS, SUN-DRIED TOMATOES, FRESH
BASIL, SPINACH AND MUSHROOMS IN A
CREAMY, SPICED BUTTER SAUCE. SERVED
WITH YOUR CHOICE OF A SMALL SALAD \$33



DRINK SPECIALS

CITRUS CRUSH

Grapefruit Vodka, Triple sec, sprite
and fresh squeezed oranges

HOLDIN' ON TO SUMMER PUNCH

Dangerous Summer Rum, cranberry
juice, pineapple juice, orange juice,
grenadine and club soda

KALIMOTXO

Red wine and Coke. Served with
fresh fruit

DESSERT SPECIALS

ALMOND JOY CAKE

LEMON-BLUEBERRY CAKE

PINA COLADA CAKE

FUNNEL CAKE FRIES

served with homemade icing

ICE CREAM

Vanilla or Chocolate

ROOTBEER FLOAT

CREAMSICLE FLOAT