

Ten Oaks Tavern

SPECIALS

SPICY TUNA WONTON NACHOS \$24

POKE MARINATED TUNA OVER CRISPY WONTON CHIPS TOPPED WITH PURPLE & GREEN CABBAGE, SESAME SEEDS, JALAPENOS, CILANTRO, AVOCADO, SRIRACHA MAYO, TERIYAKI AND HONEY-SRIRACHA SOY SAUCE.

CAJUN CHICKEN SANDWICH \$22

HAND-BREADED CAJUN SEASONED CHICKEN BREAST, DEEP FRIED, WITH MELTED PEPPER-JACK CHEESE, LETTUCE, PICKLE CHIPS, JALAPENOS, CAJUN AIOLI ON A TOASTED BRIOCHE BUN. SERVED WITH FRESH CUT FRIES.

STEAK COBB SALAD \$22

GRILLED STEAK OVER A BED OF MIXED GREENS TOPPED WITH DICED TOMATOES, CUCUMBERS, ONIONS, BACON, BLEU CHEESE CRUMBLE, HARDBOILED EGG AND AVOCADO. SERVED WITH YOUR CHOICE OF DRESSING.

TUSCAN SALMON CHESAPEAKE \$34

PAN-FRIED SALMON TOPPED WITH A BUTTERY-CAJUN CREAM SAUCE AND JUMBO LUMP CRAB MEAT. SERVED WITH WHITE RICE AND THE VEGETABLE DU JOUR.

DESSERTS

**BOSTON CREAM CAKE
ALMOND JOY CAKE
FUNNEL CAKE STICKS
CHEESECAKE**