

TEN OAKS TAVERN

SEAFOOD BOWL \$22

SHRIMP, CRAB, SALMON, ONIONS, TOMATOES AND CILANTRO IN A CREAMY GARLIC BUTTER SAUCE. SERVED WITH WHITE RICE.

CAJUN CHICKEN CLUB \$22

CAJUN GRILLED CHICKEN BREAST ON TOASTED WHITE BREAD WITH CAJUN AIOLI, AVOCADO, BACON, PEPPER-JACK CHEESE AND CHEDDAR CHEESE. SERVED WITH FRESH CUT FRIES.

SUMMER SALMON SALAD \$25

GRILLED LEMON PEPPER SALMON FILLET OVER A BED OF MIXED GREENS TOPPED WITH AVOCADO, ONIONS, GOAT CHEESE, WATERMELON, PINEAPPLE AND ORANGE. SERVED WITH YOUR CHOICE OF DRESSING.

CHILI LIME TUNA \$28

GRILLED CHILI SEASONED AHI TUNA TOPPED WITH PICO DE GALLO, CRAB MEAT AND SWEET CHILI GLAZE. SERVED WITH WHITE RICE AND THE VEGETABLE DU JOUR.

DESSERT

STRAWBERRY CHEESECAKE CAKE
TOO MUCH CHOCOLATE CAKE
FUNNEL CAKE STICKS

