



# ten oaks tavern

## SPECIALS

### CREAMY COCONUT SEAFOOD BOWL \$23

*SHRIMP, TILAPIA, CRAB, ONIONS, CILANTRO AND CHERRY PEPPERS IN A CREAMY COCONUT SAUCE. SERVED WITH WHITE RICE.*

### BLACKENED SHRIMP WRAP \$22

*BLACKENED SHRIMP, WHITE RICE, MANGO, ONIONS, TOMATOES, AVOCADO, SESAME SEED AND CILANTRO IN A FLOUR TORTILLA WRAP. SERVED WITH FRESH CUT FRIES.,*

### TUNA SALAD WEDGE \$18

*HOMEMADE TUNA SALAD SERVED WITH A WEDGE OF ICEBURG TOPPED WITH BLEU CHEESE CRUMBLE, BACON, DICED TOMATO AND DICED ONIONS. SERVED WITH BLEU CHEESE DRESSING.*

### CAJUN SALMON \$33

*PAN-SEARED CAJUN SEASONED SALMON FILLET TOPPED WITH JUMBO SHRIMP WITH A GARLIC AND CAJUN-HONEY BUTTER SAUCE. SERVED WITH WHITE RICE AND THE VEGETABLE DU JOUR.*

### DESSERTS & DRINK SPECIALS

*CARAMEL MACCHIATO CAKE  
BLACK FOREST CAKE  
FUNNEL CAKE STICKS*

*CHOCOLATE ESPRESSO MARTINI  
STRAWBERRY-PINEAPPLE CRUSH  
BLACKBERRY & SAGE OLD FASHIONED*

