

Tango

Restaurant & Lounge

APPETIZERS

OYSTERS ON THE HALF SHELL 18

Six Kumomoto Oysters, Vodka Jelly &
Spicy Daikon Salad

BBQ PORK EGG ROLLS 8

Pulled Pork, Pineapple, Mint &
Asian BBQ Sauce

LOBSTER &

SHRIMP COCKTAIL 16

Maine Lobster, Mexican Rock Shrimp,
Tarragon Creamy Dressing, Endive & Lemon

SOUPS

CHESTNUT SOUP 10

Roasted Chestnuts, Apple Cider &
Braised Short Ribs

FRENCH ONION SOUP 10

Caramelized Onions, Toast & Swiss Cheese

SWEET POTATO SOUP 10

Coconut & Curry & Cilantro Oil

SALADS

CAESAR SALAD 8

Chopped Romaine Hearts, Parmesan Cheese,
Croutons & Traditional Dressing

Add Grilled Chicken 4 Add Shrimp & Avocado 6

GRILLED BISON SALAD 15

Durham Farms Bison, Mustard Gastrique,
Bacon Wrapped Dates, Winter Greens &
Balsamic Vinegar Dressing

LOBSTER SALAD 19

Maine Lobster, Fried Calamari, Mango,
Mixed Greens & Japanese Yuzu Honey Dressing

CRAB CAKE & SHRIMP SALAD 12

Dungeness Crab, Grilled Shrimp, Toasted Hazelnuts,
Sundried Tomatoes, Basil Dressing & Mixed Greens

DUCK CONFIT SALAD 14

Duck, Seasonal Jam, Candied Nuts, Baby Arugula,
Goat Cheese & Banyuls Vinaigrette

CHICKEN SALAD 10

Roasted Chicken, Wild Greens, Blue Cheese,
Candied Nuts & a Port Wine Reduction

COBB SALAD 12

Grilled Sirloin, Arugula, Romaine, Blue Cheese, Avocado, Hard Boiled Egg & Bacon

SANDWICHES

TURKEY CROISSANT 10

Served Hot, Sliced Turkey, Avocado, Lettuce,
Provolone Cheese & Dill Aioli

CORNED BEEF & CORN BREAD 12

Open Faced, Topped with Corned Beef, Red Wine Jus
& Melted Brie Cheese

ROSEMARY CHICKEN PANINI 12

Chicken Breast, Brie Cheese, Lemon Dressing
& a House Made Croissant

TRADITIONAL BURGER 9

Certified Angus Beef, Lettuce, Onions, Caramelized Onion Bun,
Chipotle Aioli & Seasoned French Fries

PULLED PORK & GRILLED LOIN 11

Grilled with Onions, Swiss Cheese, Mushrooms & Horseradish Sauce

FRENCH DIP 10

Rib Eye, Swiss Cheese, Onion Soup & House Salad

ENTREES

HAWAIIAN ONO 15

Seared Rare, Cold Pasta Salad, Red Peppers, Mint,
Peanuts, Cilantro & Sweet Lime Dressing

ALASKAN HALIBUT 18

Pan Sautéed, Potato Rösti, Wilted Winter Greens &
Lemon Caper Sauce

SHORT RIB CHILI 12

Black Bean & Pinto Bean Tomato Chili, Crispy Tortilla Chips,
Braised Short Ribs & Corn Bread

DUCK BREAST 16

Slowly Cooked, Roasted Potatoes, Purple Snap Peas &
Apple Cider Reduction

STEAK & POTATOES 16

Grilled Kobe Sirloin with Béarnaise & Potato Rösti

LAMB PORTERHOUSE 20

Two Grilled Colorado Porterhouses, Date Crust &
Bacon Roasted Brussels Sprouts

Chef Brandon Hunsaker

Sous Chef Alex Rust