

Tango

Restaurant & Lounge

APPETIZERS

CRISPY CALAMARI 8

*Salt & Pepper Fried Calamari
with Kung Pao Sauce*

BRUSCHETTA 7

*Heirloom Tomato, Garlic, Olive Oil, Basil
& Feta Cheese On Grilled Bread*

WHITE BEAN HUMMUS 8

*Puree of White Beans with Basil, Olive Oil
& Garlic Served with Flatbread*

SEARED AHI 9

*Sushi Grade Ahi, Fresh Wasabi
& Wakame Salad*

SEAFOOD STACK 9

*Dungeness Crab, Avocado, Ahi
& House Made Asian Dressing*

MUSHROOMS & GARLIC 9

*Local Escondido Grown Mushrooms,
Garlic & Ciabatta*

SOUPS

FRENCH ONION SOUP 8

*Traditional French Onion with Baked Gruyere,
Swiss & Parmesan Cheeses*

SOUP DE JOUR 7

Chef's Daily Selection

SALADS

COBB 12

*Grilled Chicken, Arugula, Romaine, Blue Cheese,
Avocado, Hard Boiled Eggs & Bacon*

GRILLED SHRIMP 13

*Grilled Shrimp, Spinach, Bok Choy, Sprouts,
Carrots, Rice Noodles & Chili Lime Dressing*

AHI CRUNCHY 14

*Seared Ahi, Mixed Greens, Asian Slaw & Crispy
Wontons Tossed in a Soy Vinaigrette*

MEDITERRANEAN GRILLED CHICKEN 13

*Grilled Chicken Breast, Romaine, Tomato,
Cucumber, Red Onion, Mint, Pita Chips &
Pomegranate Vinaigrette*

DUCK CONFIT 12

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

CAESAR 8

*Chopped Romaine Hearts, Parmesan Cheese,
Anchovies, Croutons & Traditional Dressing
Add Grilled Chicken 4
Add Shrimp & Avocado 6*

SANDWICHES

(Served with Fries)

CUBAN PANINI 11

*Roast Pork, Ham, Swiss Cheese, Sweet Pickle &
Honey Mustard On Grilled Ciabatta*

TURKEY PANINI 11

*Sliced Turkey, Swiss Cheese, Caramelized
Onion & Honey Mustard On Grilled Ciabatta*

BACON CHEESE BURGER 10

*Certified Angus Beef, Mayo, Lettuce,
Cheddar & Apple Wood Bacon*

GRILLED SALMON PANINI 12

*Grilled King Salmon, Brie Cheese, Red Onion &
Caper Remoulade On Grilled Ciabatta*

STEAK SANDWICH 12

*Grilled Certified Angus Beef Top Sirloin,
Cremeni Mushrooms, Arugula & Red Wine Sauce
on Grilled Brioche*

SPICY CRAB MELT 11

*Mango, Chili, Crab, Avocado, Tomato & Pepper
Jack Cheese on Sourdough*

ENTREES

CHILEAN SEABASS 17

*Miso Cured Chilean Seabass, Bok Choy,
Mushrooms & Soy Mirin Glaze*

ROASTED CHICKEN BREAST 14

*Herb Marinated Pan Roasted Natural Chicken
Breast, Mushroom Risotto & Haricot Vert*

STEAK FRITES 14

*Certified Angus Beef Sirloin, French Fries,
Red Wine Sauce & Arugula*

CRAB CAKES 14

*Dungeness Crab, Scallions, Whole Grain
Mustard, Tabasco & Panko*

*For Parties of 6 or More an 18% Gratuity will be Added
Please Ask Your Server for Vegetarian, Vegan or Gluten Free Options*

Executive Chef Justin Cullimore