

# Tango

Restaurant & Lounge

## Appetizers

<b>MUSHROOM SOUP</b>	10
<i>Puree of Mushrooms, Herbs &amp; Garlic</i>	
<b>ASPARAGUS SOUP</b>	10
<i>Puree of Bacon, Parmesan &amp; Asparagus</i>	
<b>DUCK SALAD “House Specialty”</b>	11
<i>Duck Confit, Rhubarb Jam, Candied Nuts, Goat Cheese &amp; Arugula Salad</i>	
<b>GOAT CHEESE SOUFFLE</b>	12
<i>Bacon Cheddar, Blue Cheese, Goat Cheese &amp; Arugula Salad</i>	
<b>CAESAR SALAD</b>	8
<i>Romaine Lettuce, Parmesan Cheese, House Made Dressing &amp; Croutons</i>	
<b>CRAB CAKE B.L.T.</b>	13
<i>Dungeness Crab Cakes, Lemon Sabayon, Sundried Tomato Pesto &amp; Avocado</i>	

## Entrees

<b>TRUFFLE RISOTTO</b>	16
<i>Mushroom &amp; Truffle Risotto, Spinach &amp; Parmesan Cheese</i>	
<b>TURBOT “Mediterranean Halibut”</b>	36
<i>Red Wine Crusted, Black Trumpets, Braised Truffled Endive &amp; Asparagus</i>	
<b>STEAK &amp; POTATO</b>	29
<i>Kobe Beef Rib Eye, Potato Tasting, Béarnaise Sauce &amp; A Jus</i>	
<b>PRIME BEEF FILET</b>	32
<i>Grilled, Truffled Onions, Asparagus &amp; Potato Gratin</i>	
<b>SHORT RIBS</b>	26
<i>Red Wine Braised, Mashed Potatoes, Green Beans, Mushrooms &amp; A Jus</i>	
<b>SEAFOOD CURRY</b>	24
<i>Scallops, &amp; Mixed Seafood, Basmati Rice &amp; Asian Bok Choy</i>	
<b>CHILEAN SEA BASS “House Specialty”</b>	28
<i>Miso Marinated Chilean Sea Bass, Bok Choy, Peppers, Mushrooms &amp; Soy Mirin</i>	
<b>BACON WRAPPED CHICKEN</b>	19
<i>Bacon Wrapped Free Range Chicken with Mixed Vegetables</i>	
<b>LAMB DUO</b>	28
<i>Rack &amp; Porterhouse, Golden Raisin Mostarda, Roasted Pasta &amp; Mushrooms</i>	
<b>STUFFED PHEASANT</b>	25
<i>Breaded Pheasant Stuffed with Mushrooms, Garlic, Herbs, &amp; Cheese, Served with Mashed Potatoes</i>	

## \$45 Three Course Dinner

### First Course

Choice of

### “Foie Gras”

*Seared Foie Gras, Lemon Jam & Brioche Toast*

### “Duck Salad”

*Duck Confit, Rhubarb Jam, Candied Nuts, Goat Cheese & Arugula Salad*

### “Asparagus Soup”

*Puree of Bacon, Parmesan & Asparagus*

### Second Course

Choice of

### “Monk Fish”

*Sundried Tomato Pesto & Lemon Sauce*

### “Prime Beef Filet”

*Grilled, Truffled Onions & Potato Rosti*

### “Kobe Rib Eye”

*Grilled, Potato Tasting & Béarnaise Sauce*

### “Swordfish”

*Grilled Pacific Swordfish with Baby Artichoke Ragu & Salsa Verde*

### Third Course

Choice of

### “Ice Cream Tasting”

*House Selection of Gelatos*

### “Fruit Cobbler”

*Cardamom & Ice Cream*

### “Chocolate Lava”

*Cardamom & Ice Cream*