

Welcome to Tanglewood! All of the soups and sauces served in our dining room are prepared from scratch right here in our own kitchen. They are made from the finest and freshest ingredients available so that we may offer the most enjoyable dining experience possible. Enjoy your evening and...Bon appetit!

A PERFECT BEGINNING

Tenderloin of Beef Skewers with Peppercorn Sauce

Seasoned beef tenderloin tips grilled with vegetables and served with our homemade pepper sauce...\$11

Shrimp Cocktail

Five jumbo shrimp served with a spicy combination of green olives, onions, peppers and jalapenos... \$9

Seafood Fondue

"Pearls of the Sea" baked to a golden brown in a rich, creamy seafood sauce, served with bread...\$9

Back Fin Crab Cakes

Freshly picked Back-Fin crab meat hand packed with fresh herbs, pan fried and topped with our own Lobster-scallion sauce...\$10

The Combo Platter

A fried trio consisting of three jalapeno poppers, three broccoli- cheese bites, and three mozzarella sticks served with marinara and our home made ranch dressing...\$9

Escargots Madeira

Escargots sautéed with Madeira wine, garlic, butter and red onion, served with a hot croissant...\$9

SOUPS, SALADS & SANDWICHES

French Onion Soup

Homemade Savory Broth filled with caramelized onions & topped with croutons & cheese...\$5

Crab Bisque

Rich, Creamy Homemade Bisque laced with Back-Fin Crabmeat & house seasonings...\$6

The Wedge Salad

A wedge of fresh, crisp Iceburg Lettuce topped with our Homemade Blue Cheese Dressing, Bacon & Tomato...\$5

Caesar Salad

Traditional recipe tossed to order...\$5 – Topped with grilled chicken for an additional \$4

Chicken Malibu

A grilled chicken breast topped with melted Swiss cheese, bacon, sautéed onion and served with French Fries...\$10

Tanglewood Burger

A half-pound of lean beef, charbroiled and served with your choice of cheese and seasoned French fries...\$10

All Entrée's served with a house salad, appropriate starch and vegetable

SEAFOOD

Orange Roughy

Sautéed in butter to flaky perfection and topped with two Gulf Shrimp and our own Lobster Sauce...\$21

Shrimp Scampi

Fresh Shrimp sautéed in garlic butter, wine and lemon...\$20

Coconut Shrimp

Jumbo butter flied shrimp hand battered and coated with coconut served with apricot sauce...\$21

Broiled Halibut

An 8oz Halibut steak broiled and served with our homemade lemon butter sauce ...\$26

The Captains Salmon

*A seasoned filet "Grilled" or "Blackened" and topped with two Gulf Shrimp and our Lobster cream sauce...\$23
Sesame Thai Style for an additional...\$3*

Catfish "Commodore" . . . A Local Favorite

"Deep Fried" or "Blackened" served with seasoned French fries, onion rings, hushpuppies & coleslaw...\$18

Fisherman's Platter

All your favorites, deep fried to golden perfection: Catfish, Gulf Shrimp & Scallops served with seasoned French fries, onion rings, crunchy hushpuppies and coleslaw...\$20

An eighteen (18%) percent service charge & sales tax is applied

BEEF

Tanglewood proudly serves only Hand-Cut, Aged, Choice Beef

Pepper Steak. . . Our Signature Entrée

A hand cut Filet of Beef or Rib Eye, seared with cracked black pepper then deglazed to create one of the Finest Pepper Sauces you will ever taste! 8 oz. Filet or 12 oz. Rib Eye...\$30

Filet Mignon

Beef Tenderloin, lightly seasoned, grilled and topped with sautéed mushrooms...6 oz. - \$24 8 oz. - \$28

Rib Eye

A 12 oz. "marbled" cut, seasoned, "grilled" or "blackened" and topped with sautéed mushrooms...\$26

New York Strip & Shrimp

A 10 oz. cut, seasoned, grilled and topped with sautéed mushrooms. Paired with 3 fried jumbo Shrimp...\$26

Beef Stroganoff

Tenderloin tips served over fettuccine pasta in a rich homemade mushroom cream sauce...\$20

Chateaubriand for Two

An oven-roasted tenderloin, carved tableside & served with an array of vegetables, potatoes and our Homemade Pepper Sauce...\$52

The Admirals 66 Surf & Turf

A mouthwatering 6 oz. broiled Lobster Tail paired with a 6 oz. Filet of Beef cooked to your liking and served with drawn butter...\$39

SPECIALTY ENTREES

Grilled Pork Chop

Twin 6 oz. Pork Loin chops, grilled to juicy perfection and served with apple sauce...\$19

Veal Marsala

Medallions of tender veal, lightly floured and pan-fried with mushrooms & green onion in our Marsala Sauce...\$22

Thai Shrimp Fried Rice

Six jumbo shrimp fried in a Thai style rice and vegetable medley ...\$19

Chicken Piccata

Breast of Chicken, lightly floured and pan-fried in our own tasty piccata sauce, topped with capers...\$18

Shrimp Pasta

Bowtie pasta with pan fried shrimp in a fresh Tomato Basil sauce...\$19

Cashew Chicken

Chicken stir-fry with celery, onion & cashews served in a very spicy Thai sauce over rice...\$17

Chicken Fettuccine

Julienned Breast of Chicken sautéed with broccoli in a light Alfredo sauce on a bed of Fettuccine...\$17

A PERFECTLY SWEET ENDING

Sugar Free Chocolate Cake

A thick wedge of delicious chocolate cake topped with whipped cream

\$4

Amaretto Cheesecake

Made right here in our own kitchen with Deb's secret recipe

\$5

Baked Apple Dumpling

A soft pastry filled with scalloped apples topped with ice cream & caramel sauce

\$5

Ice Cream

Cinnamon, Chocolate, Vanilla or Coffee ice cream with your choice of toppings

\$3

Greg's Hot Fudge Brownie Sundae

A warm homemade brownie topped with ice cream, Hot fudge sauce, whipped topping & chopped nuts

\$5

Hershey's Chocolate Layer Cake

A "chocolate lovers" dream come true with triple layers of rich, chocolate cake & creamy icing

\$4

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