

# **APPETIZERS**

#### **Hot Pepper Cheese Balls - \$8**

Smooth jalapeno flavored cheese, breaded and fried to perfection.

#### **Onion Rings - \$8**

Extra thick sweet yellow Spanish onion, sliced and dipped in beer batter.

#### **Beer Cheese & Pretzels - \$10**

Beer cheese made with two hearted ale served with pretzels.

#### Sirloin Tips - \$16

Tender beef sirloin tips with mushrooms and caramelized onions. Finished with Au Jus sauce, and served with a side of bistro sauce.

#### 3 Sliders - \$9

BBQ Pulled Pork - With cheddar jack cheese and onion straws.
Philly Cheese Steak - Thin sliced seasoned roast beef with
caramelized onions, green peppers and mozzarella cheese.
Beef Burger - Caramelized onions and American cheese.

#### Boneless Wings - 6pc. \$8 | 12pc. \$12

Tossed in your choice of sauce. (BBQ, Mild, Hot, Thai Chili, Garlic Parmesan)

#### Potato Skins - \$8

Freshly baked potato skins topped with cheddar jack cheese, bacon, and green onion. Served with sour cream.

### Spinach & Artichoke Dip - \$10

Spinach and artichoke hearts blended with three cheeses and baked. Served with fresh tortilla chips.

#### Quesadilla - \$12

Chicken or beef stuffed flour tortilla with bell peppers, onions, and cheddar jack cheese.

#### Nachos - Half: \$10 | Full Order: \$14

Fresh tortilla chips piled high with chicken or beef. Topped with cheddar jack cheese, jalapeno, lettuce, and tomato.

Served with sour cream.

#### **Shrimp Sampler - \$16**

A house favorite! Tiger shrimp served three ways: Garlic Parmesan, Thai Chili, and coconut with orange-ginger marmalade.

#### Bone-In Wings - 6pc. \$9 | 12pc. \$15

Served breaded or naked. (BBQ, Mild, Hot, Thai Chili, Garlic Parmesan)

#### 4 Piece Tanglewood Tenders - \$12

Hand-breaded chicken breast tenders fried to perfection and served with your choice of sauce for dipping. (BBQ, Mild, Hot, Thai Chili, Garlic Parmesan, or Ranch - extra sauce \$ .50)

# **SALADS & SOUPS**

## Orchard Salad - \$15

Grilled chicken, field greens, tart cherries, walnuts, mandarin oranges, and Swiss cheese with your choice of dressing.

(Add salmon or steak for \$6.)

#### Country Chicken Salad - \$13

Choose from grilled or breaded chicken with lettuce, tomato, cucumbers, and cheddar jack cheese with your choice of dressing.

#### French Onion Soup - \$6

Baked with our home style crouton and topped with provolone.

#### Caesar Salad - \$10

Chopped romaine lettuce, shaved Parmesan, tomato, and red onion tossed with Caesar dressing with herb croutons. (Add chicken for \$4. Add salmon or steak \$6.)

#### Taco Salad - \$12

Seasoned beef or chicken, lettuce, tomato, onion, and cheddar jack cheese in a tortilla shell.

Served with sour cream and salsa.

Soup Of The Day - Cup: \$4 | Bowl: \$6

# SANDWICHES & WRAPS

All sandwiches are served with a side of fries.

## Chicken Bacon Ranch Wrap - \$12

Grilled chicken breast with crispy bacon, lettuce, tomatoes, cheese with ranch dressing in a flour tortilla.

#### Grilled Chicken - \$12

Grilled chicken breast, lettuce, tomato, red onion, bacon, Swiss cheese on a brioche bun.

#### Beef Dipper - \$12

Slow-cooked roast beef with caramelized onion and provolone cheese on a toasted hoagie roll.

Served with Au Ju for dipping.

## Chicken Caesar - \$12

Gilled chicken breast, Parmesan cheese, romaine lettuce, tomato, and red onion tossed in creamy Caesar dressing in a flour tortilla wrap.

#### Cod Fish Sandwich - \$12

Beer-battered cod, lettuce, tomato, and tartar sauce on a brioche bun.

#### Southern Cali Chicken Club - \$12

Southern fried chicken, lettuce, tomato, bacon, guacamole Swiss cheese, and honey mustard on a brioche bun.

# **BURGERS**

All burgers are 1/2 lb. USDA Choice beef, char-grilled to your liking and served with fries.

#### **Cowboy Burger - \$15**

Bacon, provolone, onion rings, and BBQ sauce on a brioche bun.

#### **Build Your Own Tanglewood Burger - \$12**

Comes with lettuce, tomato, and onion on a brioche bun.

#### Mushroom Swiss Burger - \$15

Sautéed mushrooms with Swiss cheese on a brioche bun.

#### Add-Ons - \$1 each.

Bacon, cheese, sautéed onions, green olives, and sautéed mushrooms.

# **ENTREES**

All entrees are served with your choice of 2 regular sides. \$2 more for premium sides.

#### 10oz. Sirloin - \$24

Hand cut, lightly seasoned then char-grilled to your liking. Finished with our very own compound steak butter. (Add sautéed mushrooms/onions - \$2)

#### Fettuccine Alfredo - \$12

Homemade Alfredo Sauce with fresh garlic, white wine, and parsley over fettuccine noodles. (Chicken: \$4 or Shrimp: \$5)

#### **Grilled Rosemary Chicken - \$17**

Two grilled chicken breasts seasoned with rosemary on a bed of sautéed spinach and two sides.

#### Fish Dinner - \$16

Fresh North Atlantic Cod, beer-battered and deep-fried to golden perfection.

#### Applewood Smoked Ribs Full \$26 | Half \$19

We season our ribs with special house-made rub and let them marinate for 24 hours. After that, we smoke them until they are fall-off-the-bone tender and smother them in BBQ sauce.

#### 12oz. Ribeye - \$34

Hand cut, lightly seasoned then char-grilled to your liking.
Finished with our very own compound steak butter.

(Add sautéed mushrooms/onions - \$2)

#### **Smothered Chicken - \$17**

Two grilled chicken breasts served on a bed of rice pilaf, smothered in sautéed green peppers, onions, mushrooms, and mozzarella cheese.

#### Salmon - \$26

Fresh Atlantic Salmon cast iron seared to your liking. Served one of three ways: Bronzed, Blackened, or Thai Chili Glazed.

#### Lake Perch - \$18

Lightly breaded and flash-fried to perfection.

#### Tanglewood Mac - \$12

Chicken / Pulled Pork4 Shrimp 5 / Veggie 3.

# SIDES

#### **Premium** Homemade Garlic Mashed Potatoes \$3 Loaded Baked Potato \$5 **Baked Potato** \$4 **Sweet Potato Fries** \$5 Onion Rings French Fries \$4 \$5 Fresh Chips \$4 Waffle Fries Wild Rice Pilaf \$4 Cole Slaw \$3 Seasonal Vegetables \$4 Side Salad \$4 Cottage Cheese

# BEVERAGES - \$2.99

Coca Cola Diet Coke Cherry Coke Sprite Barq's Root Beer Mellow Yellow Ginger Ale Iced Tea
White Milk
Chocolate Milk
Orange Juice
Apple Juice
Cranberry Juice
Lemonade

\*No free refills for Milk and Juice\*

# **COCKTAILS**

Cran-	Oı	ange	Mule	
	- 11			

Orange Deep Eddy Vodka, ginger beer, cranberry juice.

#### **Lemon Drop Martini**

Deep Eddy Lemon Vodka, Tiple Sec, Lemonade with Sugar Rim.

#### **Peanut Butter White Russian**

Screwball Peanut Butter Whiskey, Kahlua, and Heavy whipping cream.

#### **Tanglewood Punch**

Smirnoff Cherry Vodka, Deep Eddie Orange Vodka, Orange juice, Pineapple juice, Grenadine.

#### Whiskey Smash

Jim Beam Bourbon, muddled lemon and mint leaves with a splash of simple syrup.

#### Strawberry Wine Lemonade

Strawberry Puree, Pink Moscato, lemonade.

#### **Makers In Manhattan**

Maker's Mark, Sperone Sweet Vermouth, cherry juice.

#### **Top Shelf Margarita**

Patron, Cointreau, Lime juice, splash of sweet and sour, Salt rim.

# **BEER SELECTION**

#### In Bottle Budwesier \$3 \$3 **Bud Light** \$3 Miller Lite Michelob Ultra \$3 \$3 Coors Light \$4 Guinness Labatt Blue \$4 Labatt BLue Light \$4 Labatt Blue N/A \$4 \$3 **Busch Light** White Claw All Day IPA \$4 Killian's Irish Red \$4 Corona Extra \$5 \$4 Corona Light \$4 Heineken Pabst Blue Ribbon \$3 Short's Soft Parade Smirnoff Ice Raspberry \$4 Sam Adams Cherry Wheat \$4 Sam Adams Boston Lager Long Drink \$5 Cranberry, traditional, zero sugar Long Drink Strong

## On Tap

Bud Light | Miller Lite 16oz. \$3.00, 22oz. \$4.00

Blue Moon | Stella Artois Michelob AmberBock 16oz. \$4.00, 22oz. \$6.00

Bell's Two Hearted

16oz. \$5.00, 22oz. \$7.00

We have six other taps that change often. Ask your server which great craft beers are serving this week! We also have craft cocktails in a can!

# LIQUEUR

Baileys	\$6	Amaretto	\$5
Chambord Cointreau	\$7 \$7	Jagermeister Kahlua	\$6 ¢7
Cherry Pucker	\$5	Midori	\$7 \$7
Creme de Banana	\$5 \$5	Peach Schnapps	\$5
Creme de Menthe	\$5	Peppermint Schnapps	\$5
Disaronno	\$7	Rumchatta	\$6
Frangelico	\$7	Tequila Rose	\$6
Grand Marnier	\$7	Tia Maria	\$6
Grape Pucker	\$5	Triple Sec	\$5
Blue Curacao	\$5	Watermelon Pucker	\$5

# WINE SELECTION

#### Whites Reds **Barefoot Chardonnay** \$5 **Barefoot Cabernet** \$5 Barefoot Pinot Grigio \$5 Charles Smith Cabernet \$9 \$5 Barefoot Reisling \$5 Barefoot Merlot \$7 **Barefoot Moscato** \$5 Dante Merlot Barefoot Sauvignon Blanc \$5 Apothic Red \$6 Barefoot Pink Moscato \$5 Barefoot Sweet Red \$5 Salmon Creek Pinot Noir \$5 Hans Christian Piesporter \$6 Montinore Estate Reisling \$7 Bread & Butter Pinot Noir Innocent Bystander Pink Moscato \$7 Bread & Butter Chardonnay

# WHISKEY & BOURBON

\$5	Chivas Regal	\$7
<b>\$</b> 5	Glenlivet	\$9
\$7	Calumet	\$9
\$7	Gentleman Jack	\$7
\$5	Dewars	\$7
\$6	Johnnie Walker Red	\$7
\$6	Yukon Jack	\$7
\$7	Bullet Rye	\$8
\$7	Southern Comfort	\$6
\$6	Old Forester	\$6
\$8	Hennessy	\$8
\$7	Ole Smoky Salted Caramel	\$5
\$7	Buffalo Trace	\$8
\$6	B&B Bourbon	\$5
\$6	Screwball Peanut Butter Whiskey	\$7
\$5	Christian Brothers	\$5
\$9		
	\$7 \$7 \$5 \$6 \$6 \$7 \$7 \$6 \$8 \$7 \$6 \$6 \$6 \$5	\$5 Glenlivet \$7 Calumet \$7 Gentleman Jack \$5 Dewars \$6 Johnnie Walker Red \$6 Yukon Jack \$7 Bullet Rye \$7 Southern Comfort \$6 Old Forester \$8 Hennessy \$7 Ole Smoky Salted Caramel \$7 Buffalo Trace \$6 B&B Bourbon \$6 Screwball Peanut Butter Whiskey \$5 Christian Brothers

## **VODKA**

Absolut	\$6	Titos
Absolut Citron	\$6	Smirnoff
Absolut Mandarine	\$6	Smirnoff Caramel
Ketel One	\$7	-Vanilla, Raspberry, Cherry, Strawberry
Grey Goose	\$8	
UV Apple	\$5	
UV Blue	\$5	
Deep Eddies -Lemon, Lime, Orange, Grapefruit, Peach	\$5	

# **RUM**

Bacardi	\$5	Malibu	\$6
Bacardi Limon	\$5	Myers Dark	\$6
Captain Morgan	\$5	-	

# **TEQUILA**

# GIN

\$5

Jose Cuervo Gold	\$6	Hendricks	\$8
Patron Silver	\$9	Bombay Sapphire	\$7
Don Julio Blanco	\$9	Tanqueray	\$6