



At the
TANGIER

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Presents...



APPETIZERS

Mediterranean Sampler 15

Hummus, Babaganoush, Tabouli, Kibbee, Sambucci & Grape Leaves.

Mediterranean Flatbread 10

Feta & goat cheese, fresh spinach, caramelized onion, roasted red peppers & balsamic drizzle.

Tuscan Flatbread 9

Sausage, banana peppers, tomatoes, provolone & mozzarella cheese & marinara.

Sauerkraut Balls 8

A Tangier tradition for over 50 years, served with our signature honey mustard dipping sauce.

Hummus 7

Served with pita bread & assorted vegetables.

Shrimp Cocktail 15

Served with zesty cocktail sauce.

Baked Goat Cheese 10

Fresh goat cheese with a thyme, basil & almond coating, served with spicy marinara & garlic crostinis.

Grape Leaves 8

Tender grape leaves stuffed with ground lamb, rice & exotic spices.

Chicken Wings 10

Breaded & served with bleu cheese & celery.

Pretzel Sticks 9

Served with a beer cheese dip & honey mustard.

Seasonal Cheese Plate 12

Domestic & international cheeses, fresh veggies, assorted crackers, served with ranch dressing.

SALADS

Add Chicken 4/Shrimp 6/ Salmon 6 to any salad.

Mad Greek 10

Fresh greens, red onion, tomato, kalamata olives & feta cheese, served with red wine vinaigrette & toasted pita.

Caesar 8

Fresh romaine & classic caesar dressing, dusted with fresh parmesan.

Goat Cheese 10

Fresh greens with herbed goat cheese, toasted walnuts & cranberries.

SALAD DRESSINGS

French, Ranch, Italian, Raspberry Vinaigrette, Honey Mustard, Bleu Cheese & Caesar

SANDWICHES

All sandwiches served with french fries

Substitute sweet potato fries \$2

Charbroiled Angus Burger 12

Topped with lettuce, tomato, onion, served on a whole grain bun.

Pesto Chicken Sandwich 9

Grilled chicken, roasted red pepper, goat cheese, pesto, served on a whole grain bun.

BBQ Chicken Quesadilla 10

Served with guacamole, salsa & sour cream.

ENTRÉES

Prime Rib 28

A 12 oz. cut, served with horseradish, au jus, roasted red skin potatoes & our vegetable du jour.

Crab Stuffed Shrimp 24

Crab stuffed shrimp served with rice pilaf & our vegetable du jour.

Salmon N'Orleans 25

Wild caught salmon, dusted in cajun spices in a lemon butter & white wine sauce, topped with rock shrimp. Served with rice pilaf & vegetable du jour.

Herb Roasted Chicken 20

Served with roasted red skin potatoes, vegetable du jour & honey butter.

Chicken Fettuccini Carbonara 19

Boneless chicken breast grilled with cajun spices then tossed with prosciutto, bacon, snap peas & fettuccini with a light béchamel sauce.

Casbah Baked Eggplant 20

Lightly breaded eggplant pan seared in olive oil & topped with marinara, tomatoes, basil & feta cheese.

DESSERTS

Molten Chocolate Cake 7

Served with vanilla ice cream & fresh strawberries.

Cheesecake Sampler 7

Raspberry swirl, chocolate chip & tuxedo white chocolate.