

# LUNCH

## APPETIZERS

### CREAMY MUSHROOM SOUP 7

Housemade and drizzled with truffle oil

### DAILY SOUP SPECIAL 7

Ask your server

### HOUSEMADE FRESH MOZZARELLA 9

Fresh mozzarella curd stretched and formed, served with basil pesto, oven roasted tomatoes and focaccia crostinis

### BEEF CARPACCIO 9

Thin sliced filet mignon, truffle oil, fried capers and citrus arugula salad topped with shaved Parmesan\*\*

### PAN SEARED CALAMARI 9

Lemon marinated calamari, artichoke hearts, capers and oven roasted tomatoes in a garlic butter and white wine sauce topped with micro greens

### ARANCINI 8

Crispy Arborio rice with rosemary and tomato, served with sweet tomato relish

### CHARCUTERIE 11

Chef's selection of three meats, three cheeses and marinated olives, served with crostinis, warm pita and fresh red grapes

### CRISPY BRUSSELS SPROUTS 8

Toasted cumin tempura, roasted garlic aioli and sweet pepper relish

## SALADS

### TANZY SALAD 10

Spring mix, cucumbers, pepperoncini peppers, Kalamata olives, red onions, roasted red peppers and cherry tomatoes tossed with herb-red wine vinaigrette, garnished with feta cheese and toasted almonds

### STEAK AND TOMATO SALAD 13

Spring mix, beefsteak tomato, crumbled blue cheese, grilled filet medallions and balsamic dressing\*\*

### TANZY GRILLED CHICKEN CAESAR SALAD 11

Chopped romaine hearts tossed in our housemade Caesar dressing with Parmesan Reggiano and baked Parmesan flatbread crisps, served with marinated grilled chicken breast

### GRILLED PROSCIUTTO WRAPPED ASPARAGUS AND HEIRLOOM TOMATO SALAD 13

Lightly grilled prosciutto wrapped asparagus with heirloom tomatoes and spring mix tossed in balsamic vinaigrette with fresh strawberries and herbed chèvre cheese crostini

### SOUP AND SALAD COMBO 10

Bowl of daily prepared soup and choice of: Mixed Green Salad or Caesar Salad (Add grilled Chicken, Salmon, or Filet Medallions)\*\* 5

## DESSERTS

### TIRAMISU 6

### RED VELVET BREAD PUDDING 7

### FLOURLESS CHOCOLATE CAKE 7

The logo for Tanzy, featuring the word "Tanzy" in a large, orange, cursive script font with a trademark symbol (TM) to the right.

## SANDWICHES

### CHICKEN CAESAR FLATBREAD 12

Fire-baked flatbread with mozzarella cheese, topped with julienned romaine, marinated grilled chicken and cherry tomatoes tossed in creamy Caesar dressing, garnished with Parmesan Reggiano

### PROSCIUTTO, BALSAMIC FIG AND MELON FLATBREAD 12

Fire-baked flatbread with mozzarella cheese, chèvre cheese topped with fresh melon, balsamic glazed figs and prosciutto, finished with truffle oil and fresh herbs

### CLUB SANDWICH 10

Smoked turkey breast, iceberg lettuce, beefsteak tomatoes and applewood smoked bacon, topped with a fried egg, served on lightly toasted sourdough bread with avocado aioli

### CHICKEN SALTIMBOCCA SANDWICH 10

Pan seared chicken, prosciutto, fresh sage and Havarti cheese served on a ciabatta with arugula and lemon-caper aioli

### SEARED AHI STEAK SANDWICH 14

Seasoned and seared ahi steak with avocado, red onion and cabbage slaw on top of a brioche bun with avocado aioli\*\*

### TANZY BURGER 11

Wood fired 10 oz ground Angus topped with applewood smoked bacon, smoked Gouda, arugula and our house steak sauce served on a toasted brioche bun\*\*

### TURKEY BURGER 10

Pan seared ground turkey blended with carrots, portobello mushroom and red onions topped with creamy Havarti cheese served on a lightly toasted brioche bun with micro greens and roasted garlic aioli

### TURKEY BRIE PANINI 10

Smoked turkey breast, double creamed Brie cheese and sweet apple butter on sourdough bread

### TANZY SANDWICH 11

Thinly sliced prosciutto, marinated grilled portobello, eggplant, yellow squash, tomato and arugula on ciabatta with basil pesto aioli

### TANZY DAILY FEATURE 12

Chef's open faced sandwich special

*\*All Sandwiches come with generous portion of Chive Fries*

*Substitutions for Fries are Cup of Soup, Side Mixed Green Salad or Caesar Salad*

## ENTRÉES

### SHRIMP AND ANGEL HAIR 12

Large seared shrimp with angel hair, San Marzano tomatoes, garlic, white wine and fresh basil with a touch of smoked chili flakes

### PORK PICCATA 12

Breaded pork loin with lemon butter caper sauce served over roasted garlic Asiago potato puree and broccolini

### SOPA A LA MARINARA 13

Salmon, rock shrimp, bay scallops, black mussels, little neck clams and swordfish in a pepper tomato broth served over fresh linguini

### GNOCCHI WITH SPRING VEGETABLES 10

Goat cheese and sage gnocchi with seasonal vegetables tossed in herb brown butter

### BASIL PESTO CHICKEN 10

Pan seared chicken breast and pancetta with fresh tagliatelle pasta tossed in basil pesto cream sauce, topped with Parmesan Reggiano and fresh Roma tomatoes

### BOLOGNESE 10

Fresh tagliatelle pasta tossed in a veal, beef and pork tomato sauce, topped with herbed whipped ricotta

### GRILLED SALMON 14

Wood fire grilled salmon with lima beans, red bell peppers and cous cous, topped with a cucumber fennel salad\*\*

\*\*All steaks, meats and fish are and can be cooked to order or may be served raw.

Consuming raw or undercooked meats, poultry or seafood may increase your chance of food borne illnesses, especially if you have certain medical conditions. Where possible, we use locally grown produce, hormone-free and organically raised meats and poultry, and seafood flown in fresh from the ocean. Please alert your server of any allergies or concerns.