

## **The Commodore Steakhouse**

### **Crab Cake 14\***

Our homemade crab cakes on a bed of field greens finished with our house remoulade sauce.

### **Shrimp Cocktail 13**

Jumbo shrimp served with our spicy cocktail sauce.

### **Spinach Artichoke Dip 10**

Fresh spinach, artichoke hearts, mushrooms, bell pepper, and parmesan cheese baked in a decadent cream sauce served with tortilla chips.

### **Lobster Stuffed Mushrooms 18**

Mushroom caps stuffed with lobster, scallions and cream cheese.

### **Charcuterie Board 20**

Seasonal variety of meats, cheeses, and accompaniments.

### **Caesar Salad 12**

Classic Caesar with romaine, croutons, parmesan and our signature spicy Caesar dressing.

### **House Salad 10**

Tanglewood House Salad with mixed field greens, heirloom grape tomatoes, cucumbers, and croutons.

### **Fresh Mozzarella and Heirloom Tomato Salad 12**

Fresh baby mozzarella and heirloom grape tomatoes, fresh basil, with a balsamic drizzle.

### **Salmon Salad 21**

Pan seared salmon on a bed of fresh spinach, mixed field greens, heirloom grape tomatoes, scallions, croutons.

### **Tanglewood Wedge 14**

A large wedge of iceberg lettuce topped with blue cheese crumbles, apple, candied pecans, bacon, tomatoes, our house made blue cheese dressing and balsamic drizzle.

*All entrees are served with your choice of one side and house side salad*

**1855 Black Angus is premium beef with the flavor, tenderness and juiciness that makes for an unforgettable dining experience. 1855 Black Angus beef is simply beyond compare. All beef in house is certified 1855 Black Angus beef.**

**Ribeye 28/34**

*Ten or sixteen ounces*

This boneless steak is rich, tender, juicy and full-flavored, with generous marbling throughout.

**Fillet Mignon 32/40**

*Six or eight ounces*

The most tender beef cut. Lean yet succulent and elegant. Melt-in-your-mouth texture, subtle flavor and compact shape.

**Peppercorn Fillet 35/43**

*Six or eight ounces*

Peppercorn crusted fillet with our signature peppercorn sauce.

**Chateaubriand 90**

*Sixteen ounces*

Fillet mignon carved tableside for two served with peppercorn sauce and sautéed mushrooms.

**T-Bone 35**

*Sixteen ounces*

This well-marbled cut consists of two lean, tender steaks the strip and tenderloin, connected by a telltale T-shaped bone.

**NY Strip 26/32**

*Ten or sixteen ounces*

This premium lean steak is a steakhouse classic, known for its marbling, tenderness and flavor.

**Bone in Pork Chop 23**

*Sixteen ounces*

Bone in pork chop glazed with house made BBQ sauce.

*(Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.)*

**Frenched Chicken Breast 20**

*Eight ounces*

Chicken breast pan seared with fresh thyme and rosemary topped with a rich pan sauce.

**Salmon 28**

Fresh Atlantic fillet seared and topped with a sweet Thai chili glaze.

**Scallops 29**

Seared sea scallops tossed with wild mushrooms and scallions in a white wine butter sauce.

**1855 Burger 18\***

Fresh ground beef patty on a fresh sourdough bun topped with fried onion strings, lettuce, tomato, and Dijon aioli.

**New Orleans BBQ Shrimp 20**

Spicy New Orleans style BBQ shrimp skewers.

**Lobster Mac n Cheese 23\***

Sautéed lobster tossed in our homemade mac n cheese.

**Add to any entree**

**Shrimp 8**

*Four sautéed shrimp in garlic butter.*

**Lobster Tail 15**

*North Atlantic lobster tail served with garlic butter.*

**Oscar 15**

*Crab meat and asparagus topped with béarnaise sauce.*

**Peppercorn Sauce 5**

*Our signature peppercorn sauce.*

**Scallops 10**

*Three fresh north Atlantic sea scallops.*

**Blue Cheese Topping 6**

*Top your steak in fresh blue cheese and onions.*

**Sautéed Wild Mushrooms 5**

*Wild blend of fresh mushrooms.*

*(Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.)*

### Sides

Green Beans 5

Asparagus 6

Southwest Cream Corn 5

Homemade Mac n Cheese\* 5

Baked Potato 5

Mashed Potato 5

Rice Pilaf 5

Sautéed Wild Mushrooms 6

French Fries 5

### 12 and under

*Includes choice of one side.*

6oz NY Strip 17

Chicken Tenders 12\*

Mac n Cheese 12\*

Fish and Chips 12\*

### Dessert

Chocolate Ganache Cake 7\*

Fluffy chocolate cake covered in chocolate ganache

Raspberry Crème Brûlée 6

topped with sugar and fresh raspberries

NY Cheesecake 8\*

topped with fresh strawberries

Rockslide Brownie 6\*

Piled high with brownie cubes, toasted pecans and drizzled with caramel ganache

Add Vanilla Ice Cream 3



## *Wine List*

### CABERNET

#### STAGS' LEAP \$95

Napa, CA - Rich ruby red in color, luscious aromatics of black cherry, blackberries, and plum with a slight note of earth, leather, and bittersweet chocolate. Flavors of plum compote, spice, green tea, and cocoa flow to the finish of velvety, unctuous tannins.

#### STERLING \$28

Napa, CA - Opens to spicy notes of raspberry and black cherry with hints of cedar and toasty oak rounding out the bouquet. Flavors of briar, blackberries, raspberries, hints of roasted coffee and an earthy, savory spiciness coat the palate, leading to a long, elegant finish.

#### KENDALL JACKSON \$40

California - Aromas of lush black cherry and cassia draw you in. Round, rich seamless tannins provide a robust backbone and supple mid-palate. Notes of cedar, vanilla, and a hint of mocha linger on the finish.

#### DARIOUSH CARAVAN \$80

California - Caravan shares the pedigree of Darioush's signature wines, but displays more ripe, saturated fruit with an elegantly textured finish. This hearty full-blooded red is impressive in its smoky char and herbal kick, elements that ride along a thickness of tannin.

#### JOEL GOTT 815 \$38

California - Sources from vineyards in Napa, Sonoma, Mendocino and Lodi, Joel Gott is making classic Cabernets with rich aromas of blackberry, black currant and mocha. The wine is built on a solid frame, well-balanced and round on the finish.

### MERLOT

#### KENDALL JACKSON \$35

California - Intricate layers of black cherry, plum, currant, and wild berry mingle with a hint of spice. The soft, delicate, elegant tannins of this Bordeaux variety carry these aromas and flavors to a long, silky and lingering finish.

#### GHOST PINES \$42

Sonoma County, CA - Displays aromas and flavors highlighted by fresh blackberry and deep red jams along with subtle nuttiness, dried oats and sweet toast. The result is a wine that lives up to its philosophy; excellence has no boundaries.

#### CLOS DU BOIS \$24

California - Deep ruby red in color. Aromas of black cherry, brown spices, and lightly toasty oak. In the mouth, the wine has a rich texture with concentrated blackberry fruit and notes of mocha.

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HOUSE WINES OF WOODBRIDGE: Glass - \$6 Bottle - \$19.50

Cabernet, Pinot Noir, Chardonnay, White Zinfandel, Pinot Grigio, Sauvignon Blanc



## PINOT NOIR

### LA CREMA \$46

Sonoma, CA - Aromas of ripe cherry, cocoa, anise and rich baking spices. Push flavors of cherry, plum and pomegranate meld with hints of delicate tea leaf. Structured, balanced acidity and elegant, firm tannins round of mouth.

### ERATH \$45

Oregon - Luscious loganberry, Bing cherry and rising bread dough waft forth with a pleasing hint of caramel and aromatic sandalwood. The smooth, weighty palate offers cherry candy, pomegranate, candied orange peel and a touch of anise concluding with a nicely uplifting finish.

## RED BLENDS

### CONUNDRUM RED \$46

California - Rich and velvety aromas of floral notes with tones of lavender, dried berries and baking chocolate. Silky round entry with acid to balance the high fruit concentration.

### APOTHIC \$26

California - A masterful blend of flavorful Syrah, rich Zinfandel and smooth Merlot, creating layers of dark red fruit complemented by hints of vanilla and mocha.

## WHITE WINES

### LA CREMA CHARDONNAY \$39

Sonoma Coast, Sonoma, CA - Sonoma Coast Chardonnay bursts with enticing aromas of citrus, floral notes, butterscotch, lemon peel and a slight spicy quality. In the mouth, flavors of citrus, pear and honeysuckle combine with subtle toast and caramel.

### KENDAL JACKSON CHARDONNAY \$42

California - This wine interlaces a light buttery-oak nuance with vibrant, appealing fruit flavors. It's medium weight yet fresh, with a smooth, well-balanced palate that displays a harmonized mix of savory oak and citrus nuances.

### SONOMA-CUTRER CHARDONNAY \$42

Sonoma, CA - Bright fruit aromas of kiwi, apple, and white peach are followed by notes of toasted nuts and stone fruit, with touches of sweet oak and honeysuckle. Flavors of stone fruit and lime are accented with toasted nuts and barrel spice.

### FERRARI-CARANO FUME BLANC SAUVIGNON BLANC \$29

Sonoma, CA - This possesses zesty flavors and aromas of tropical fruit such as kiwi, gooseberry, pineapple and mango with a hint of grassiness, which are complemented by creamy citrus notes.

### CUPCAKE MOSCATO \$30

Piedmont's, Italy - Vibrant and expressive work dominant floral notes and hints of bright fruit flavors, including peach, tropical fruits and lychee. This wine is soft and luscious. Just a hint of fine effervescence tickles the palate and balances the sweetness.