

Sides

Green Beans 8

Asparagus 10.75

Southwest Cream Corn 10.75

Homemade Mac N Cheese 9

Baked Potato 8

Mashed Potato 8

Rice Pilaf 8

Sautéed Wild Mushrooms 10.75

French Fries 8

12 and under

Includes choice of one side

Six ounce New York Strip 17

Chicken Tenders 12

Mac N Cheese 12

Fish and Chips 12

Dessert

Chocolate Ganache Cake 8

Fluffy chocolate cake covered in chocolate ganache.

New York Cheesecake 8

Topped with fresh strawberries.

Add Vanilla Ice Cream 3

The Commodore Steakhouse

Crab Cake 16

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

Shrimp Cocktail 17

Four piece 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 10

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

House Salad 9

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, and croutons.

Tanglewood Wedge 10

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

All beef in house is certified 1855 Black Angus beef. 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.

Filet 32/50

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 35/40

Six or eight ounces

Peppercorn crusted fillet with our signature peppercorn sauce.

Chateaubriand 135

Sixteen ounces

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

T-Bone 44

Sixteen ounces

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

New York Strip 30/47

Ten or sixteen ounces

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

Bone in Pork Chop 33

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 food borne illness.)

Frenched Chicken Breast 28

Eight ounces

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

Salmon 35

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

Scallops 40

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

1855 Burger 23

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

New Orleans BBQ Shrimp 20

Spiry New Orleans style BBQ shrimp skewers.

Lobster Mac n Cheese 23

Sautéed lobster tossed in our homemade mac n cheese.

Add to any entrée

Shrimp 8

Four sautéed shrimp in garlic butter

Scallops 15

Three fresh north Atlantic sea scallops

Lobster Tail 11

North Atlantic lobster tail served with garlic butter.

Blue Cheese Topping 6

Top your steak in fresh blue cheese and onions.

Oscar 15

Crab meat and asparagus topped with béarnaise sauce.

Sautéed Wild Mushrooms 10.75

Wild blend of fresh mushrooms.

Peppercorn Sauce 8

Our signature peppercorn sauce.

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