

TANGO

we support local, natural, sustainable and organic practices whenever possible

SOUPS

SOUP OF THE DAY ... 6.5
chef's daily preparation

FRENCH ONION ... 6.5
swiss, provolone, romano

⊗ CREAM OF MUSHROOM ... 6
kennett square local mushrooms

⊗ VEGETARIAN BLACK BEAN SOUP ... 6
creme fraiche, tomato, scallions

STARTERS

CRAB, SPINACH & ARTICHOKE DIP ... 15
crispy tortilla chips

⊗ BACON WRAPPED DATES ... 9
goat cheese, balsamic glaze

⊗ ROASTED SHISHITO PEPPERS ... 8
lemon, sea salt

CRISPY CALAMARI ... 9
marinara

CHICKEN DUMPLINGS ... 9
water chestnuts, sesame soy dipping sauce, seaweed salad

⊗ GUACAMOLE ... 10
house made tortilla chips

CHICKEN FLAUTAS ... 11
guacamole, pico de gallo, queso fresco, creme fraiche

★ SESAME AHI TUNA ... 12
avocado, seaweed salad, micro greens, sweet soy glaze

⊗★ CRISPY FRIED OYSTERS ... 11
tortilla chip, pico de gallo, jalapeno aioli

ARANCINI ... 9
tomato mascarpone risotto balls, marinara, basil

BURRATA ... 13
oven roasted tomatoes, baby arugula, garlic baguette

JUMBO SHRIMP ... 13
stuffed with horseradish and dijon mustard, bacon wrapped

SALADS

CAESAR ... 8
romaine, cracked pepper parmesan dressing, house made croutons

⊗ ARUGULA ... 10
goat cheese, candied walnuts, roasted beets, golden raisins, strawberry champagne vinaigrette

⊗ HARVEST ... 10
gala apple, apricot, sun dried cranberries, candied walnuts, gorgonzola, baby greens, tarragon vinaigrette

⊗ WARM FRISEE ... 12
pancetta, crispy potatoes, gorgonzola, poached egg, honey roasted garlic vinaigrette

⊗ WEDGE ... 8
iceberg, creamy maytag blue cheese dressing, crumbled bacon

DINNER MENU

BIG SALADS

⊗★ TUNA NIÇOISE ... 16
kalamata olives, cooked egg, green beans, potato, baby greens, balsamic vinaigrette

⊗ WARM KALE ... 15
tuscan kale, applewood smoked bacon, red onion, roasted beets, sherry maple vinaigrette

BRIE ... 14
crispy almond brie, fresh fruit, baby greens, strawberry champagne vinaigrette

⊗ TANGO CHOPPED COBB ... 15
grilled chicken, bacon, hard cooked eggs, blue cheese, avocado, tomato, iceberg, ranch

GREEK ... 14
chick peas, tomato, kalamata olives, cucumber, red onion, pepperoncini, feta, spanakopita, romaine, herb red wine vinaigrette

ASIAN SHRIMP ... 16
avocado, crispy onions, tomato, cucumber, mixed greens, ginger dressing

MAIN COURSE

★ AHI TUNA ... 26
grilled baby bok choy, sticky rice, sweet soy glaze

★ SALMON ... 24
cashew crusted, teriyaki soba noodles, asian slaw, ginger chili glaze

CHICKEN ... 24
mashed potatoes, maple glazed carrots, rosemary demi glaze

★ SEA SCALLOPS ... 26
sautéed spinach, sun dried tomatoes, artichokes, potato gnocchi, lemon caper white wine sauce

JAMBALAYA ... 25
shrimp, scallops, calamari, chicken, andouille sausage, rice

DUCK ... 28
sun dried cherry demi glaze, asparagus, mashed potatoes

VEAL MEATLOAF ... 22
mashed potatoes, steamed broccoli, wild mushroom demi

⊗ TROUT ... 24
grilled, toasted almond, caper, lemon, parsley brown butter sauce, french green beans, spanish rice

⊗ CAULIFLOWER STEAK ... 21
lentil pilaf, grilled asparagus, roasted carrots, sunflower seed pesto

CRAB CAKES ... 27
sweet potato fries, cole slaw, lemon dijon aioli

★ TANGO BURGER ... 16
½ lb ground prime, applewood smoked bacon, sharp cheddar, caramelized onions, chipotle bbq sauce, brioche roll, fries

PASTA

CAVATELLI ... 23
roasted butternut squash, asparagus, roasted cauliflower, wild mushrooms, sunflower seed pesto

ANGEL HAIR ... 26
shrimp, spinach, pancetta, pepperoncini, tomato, garlic, olive oil

BUCATINI ... 24
braised short rib bolognese, basil ricotta

BOW TIE ... 23
grilled chicken, asparagus, spinach, mushrooms, goat cheese, bechamel

RAVIOLI ... 26
jumbo lump crab meat, wild mushrooms, asparagus, tomato, wild mushroom cream

GLUTEN FREE PASTA AVAILABLE

STEAKS

CHOICE OF FRIES, MASHED POTATOES OR FIELD GREENS

⊗★ 8OZ FILET ... 30

⊗★ 12OZ NY STRIP ... 27

⊗★ 14OZ RIB EYE ... 29

⊗★ 8OZ TOP SIRLOIN ... 25

CHOOSE A SAUCE;
wild mushroom demi, brandy peppercorn, garlic herb butter, red wine demi glaze,

SIDES

maple glazed carrots 4
parmesan truffle fries 4
sweet potato fries, maple cayenne aioli 4
spinach & garlic 4
grilled asparagus 4
mashed potatoes 4
broccoli 4

TANGO DAILY DINNERS

MONDAY calves liver 21

TUESDAY fish and chips 23

WEDNESDAY surf & turf 29

THURSDAY seafood fra diablo 26

FRIDAY lobster ravioli 29

SATURDAY braised short ribs 26

SUNDAY spaghetti and meatballs 21

★ Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses

\$3 charge for split entrées in the kitchen

20% gratuity will be added for parties of 7 or more

PLEASE NO SUBSTITUTIONS