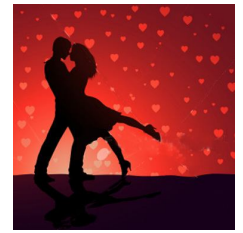




2012 Valentine's Day CELEBRATION At TANGO



TAPAS

BRUSCHETTAS DE TOMATE

FRENCH TOAST TOPPED WITH TOMATO RELISH AND PARMESAN CHEESE

STUFFED MUSHROOMS

MUSHROOM CAP STUFFED WITH RICOTTA CHEESE AND SAUTÉED SPINACH TOPPED WITH VODKA SAUCE

SOUP

SHRIMP BISQUE

SALAD

FRESH BABY GREENS, TOMATOES, ONIONS, AND CARROTS

ENTRÉE (CHOOSE 1)

A	B	C	D
<p>POLLO CHIPOTLE GRILLED TENDER CHICKEN BREAST TOPPED WITH OUR HOMEMADE CHIPOTLE SAUCE AND A SIDE OF ROASTED GARLIC MASHED POTATOES</p> <p>TILAPIA ZAPAYO CARROT BITS ENCRUSTED PAN SEARED TILAPIA FILET SERVED WITH CARAMELIZED VEGETABLES WITH GARLIC LEMON BUTTER SAUCE</p> <p>COSTA ARGENTINA LINGUINI PASTA TOSSED WITH CALAMARI, MUSSELS, SHRIMP, AND TILAPIA FILET WITH SPICY MARINARA SAUCE</p>	<p>SALMON MENDOZA FRESH ATLANTIC SALMON FILET SEASONED WITH CAJUN SPICES SERVED OVER A BED OF SAUTÉED SPINACH AND ARTICHOKE HEARTS TOPPED WITH TOMATO RELISH AND DRIZZLED WITH OUR CHEF BALSAMIC REDUCTION</p> <p>VACIO PAMPAS GRILLED 16 OZ VACIO STEAK TOPPED WITH SLICED JALAPENO PEPPERS AND SAUTÉED ONIONS, SERVED WITH GARLIC WHITE WINE SAUCE AND ROASTED POTATOES</p> <p>CHICKEN VENUS HERB SEASONED HALF GRILLED CHICKEN SERVED WITH SAUTÉED MUSHROOMS AND ARTICHOKE HEARTS WITH LEMON BUTTER CAPER SAUCE</p>	<p>TANGO SIGNATURE STEAK YOU WON'T GO HOME HUNGRY WITH OUR SIGNATURE STEAK (HOME OF THE WORLD'S LONGEST STEAK)</p> <p>CAMARONES CHIPOTLE PAN SEARED LARGE SUCCULENT SHRIMPS STUFFED WITH CRAB MEAT AND DRIZZLED WITH OUR HOMEMADE CHIPOTLE CREAM SAUCE SERVED WITH GARLIC MASHED POTATOES</p> <p>RIB EYE DE LOS ANDES 16 OZ TENDER AND JUICY RIB EYE GRILLED TO PERFECTION. SERVED WITH GARLIC MUSHROOM ROSEMARY SAUCE AND STEAMED BROCCOLI</p>	<p>FILETE GAUCHO A 10 OUNCE HAND CUT TENDER FILET GRILLED TO PERFECTION SERVED WITH OUR HOMEMADE PEPPERCORN SAUCE AND A SIDE OF BACON WRAPPED ASPARAGUS</p> <p>BONE IN RIB EYE GRILLED 22 OZ TENDER AND JUICY BONE IN RIB EYE STEAK SERVED WITH GRILLED PORTABELLO MUSHROOM, SUN DRIED TOMATOES WITH A SIDE OF CHEF'S RED WINE INFUSED OREGANO AU JUS, SERVED WITH PLATANOS EN PINCHOS</p> <p>LAMB CHOPS OREGANATO GRILLED SEASONED RACK OF LAMB SERVED WITH ROASTED POTATOES ON A BED OF SAUTÉED SPINACH DRIZZLED WITH OUR HOMEMADE OREGANO SAUCE</p>

DESSERT (CHOOSE 1)

SWEET TANGUERA CREPE, CHEF'S SPECIAL CAKE, TANGO FANTASY FLAN

WINE & CHAMPAGNE (WITH B, C & D ENTREE SELECTIONS ONLY)

ONE BOTTLE OF RED OR WHITE WINE FOR EVERY TWO PEOPLE (OR TWO GLASSES PER PERSON)
CHAMPAGNE TOAST

COFFEE AND SOFT DRINKS INCLUDED WITH ALL PACKAGE SELECTIONS

\$24.95/PP

\$34.95/PP

\$44.95/PP

\$49.95/PP

(Tax and Gratuity not included in per person price. Kids & regular dinner menu are also available)