



TEN20 TAVERN



Open daily, 7am-11pm

@Ten20Tavern

44° 10' 10" N 93° 55' 28" W

APPETIZERS

KATO BREWERY CHEESE CURDS \$10
Battered Wisconsin cheddar cheese curds served with homemade buttermilk ranch. Try them tossed in your favorite NEW wing sauce.

SOUTHWESTERN NACHOS \$8
Crunchy homemade tortilla chips topped with cotija and Monterey Jack cheeses, Mexican smoked corn, pico de gallo, green onions, and cilantro sour cream. Served with a side of queso. Add pulled chicken or pulled pork (+\$4), or seasoned steak (+\$6).

KATO BREWERY ONION RINGS \$10
Hand-battered onion rings made with Mankato Brewery's Kato Lager.

SEATTLE GARLIC PARMESAN FRIES \$7
Our crispy shoestring fries tossed in fried garlic seasoning and parmesan cheese, with fresh green onions and roasted garlic aioli.

MIDWEST STEAK BITES \$12
Steak bites garnished with diced tomato. Choose our signature seasoning, garlic butter, Korean tiger, or teriyaki.
Make it a combo platter of three flavors for \$30.

THE SOUTHERN BORDER QUESADILLA \$9
Cheddar jack cheese and housemade pico de gallo in tasty tortilla, served with a side of sour cream. Add pulled chicken or mojo pulled pork (+\$4), or seasoned steak (+\$6).

GULF CRAB CAKES \$13
Two housemade crab cakes with lump crab meat, onions, carrots, and seasoning, deep fried to golden brown. Served with our homemade tartar sauce.

MICHIGAN FRIED PICKLES \$10
A half-pound of hand-battered, deep fried pickles served with chipotle ranch.

HUMMUS WITH VEGGIES & NAAN BREAD \$13
Fresh cut veggies and naan bread served with housemade roasted garlic hummus and Balsamic dipping oil.

LITTLE ITALY

All pastas are served with a side salad and garlic toast.
SPAGHETTI WITH MEAT SAUCE \$15
Homemade marinara sauce with ground beef takes this classic to another level. We won't tell mom if you think it's better than hers!

FETTUCCHINE ALFREDO \$14
Fettuccine pasta with scratch-made alfredo sauce. Add grilled chicken for \$4, steak or pan-fried shrimp for \$6.

CAJUN CHICKEN FETTUCCHINE \$20
Fettuccine pasta tossed with Andouille sausage, julienned peppers and onions, and homemade alfredo sauce. Topped with a Cajun seasoned grilled chicken breast. Ah... the joie de vivre!

GORGONZOLA, AND MUSHROOM RAVIOLI \$14
Mushroom ravioli and fresh grilled mushrooms tossed with homemade blue cheese alfredo. Topped with blue cheese crumbles and parsley. Add steak for \$6.

HOUSE FAVORITES

Entrees are served with a side salad and garlic toast.
10K LAKES WALLEYE DINNER \$25
Half pound of either lemon pepper pan-fried or broiled, or Kato Lager beer-battered walleye, served with homemade tartar sauce. Choose one additional Regular or Premium side.

CAPRESE CHICKEN WITH WILD RICE \$18
Seasoned chicken breast topped with melted fresh mozzarella cheese, basil pesto, thick slices of Roma tomatoes, fresh basil, and a balsamic glaze on a bed of long grain wild rice.

VIETNAMESE BAHN MI TACOS \$15
3 tacos with seasoned pulled pork, pickled radishes and carrots, tiger sauce, cilantro sour cream, jalapeños, and cilantro. Served with chips, fries, or slaw.

BAJA FISH TACOS \$12
2 tacos with your choice of pan fried, broiled, or beer-battered cod with our signature baja sauce, fresh pico de gallo, cilantro sour cream, and cilantro. Served with chips, fries, or slaw.

FILL 'ER UP WITH TEN20 SIDES

REGULAR: chips, fries, creamy coleslaw, vinegar slaw

PREMIUM +\$2: side salad, garlic mashed potatoes, baked potato, steamed veggies, roasted Mexican street corn, cup of soup or chili

ULTRA PREMIUM +\$3: garlic parmesan fries, homemade onion rings

WINGS & TENDERS

TRADITIONAL OR BONELESS WINGS \$15
One full pound of smoked traditional chicken wings or breaded boneless wings, tossed in any of our homemade sauces or dry rubs. Served with our homemade ranch or blue cheese dressing. Add shoestring fries or lattice chips for \$2.

HAND-BREADED when you order

CHICKEN TENDER BASKET 3 FOR \$10 / 5 FOR \$12
Our buttermilk marinated chicken strips are hand-battered to order and fried until they are GBD (Golden Brown and Delicious!) Served with your choice of fries, chips, or slaw.

CHOOSE YOUR CHICKEN, THEN PICK YOUR FLAVOR!

SAUCES:

buffalo, BBQ, honey mustard, Korean tiger cry, teriyaki, Alabama white, Nashville hot

DRY RUBS:

lemon pepper, Cajun magic, south bay

TEN20 STEAKHOUSE

All steaks are served with a side salad and garlic toast. Side choice includes Regular or Premium sides. Upgrade to an Ultra Premium side for additional charge.

Make it surf & turf! Add 6 grilled shrimp to your steak for just \$6!

SIRLOIN STEAK DINNER \$30
10 ounces of locally sourced, midwestern raised beef, grilled to perfection with your choice of one side.

16oz TEXAS RIBEYE \$35
Hand-cut ONE POUND ribeye cooked to perfection and served with your choice of one side.

BIG T'S T-BONE \$50
Our thick and juicy t-bone is one of the biggest around! At 24 ounces, even Big T himself has a tough time finishing it. Add your choice of side and see if you can tackle this behemoth!



A TEN20 SIGNATURE ITEM
A destination item... worth the trip!



A FREYBERG FAMILY FAVORITE
Sure to be one of your favorites too!

BURGERS

Served with fries, chips or slaw, or upgrade to a Premium or Ultra Premium side.

THE TEN20 BURGER \$11

The foundation to all of our signature burgers. Fresh, never frozen certified beef topped with only the stuff you want.

- +.50 each: lettuce, tomato, onion (caramelized or raw), mayo
- +\$1 each: cheese (American, Swiss, cheddar, pepper jack, or smoked gouda)
- +\$2 each: sauteed mushrooms, bacon

PATTY MELT \$13

Toasted rye bread, caramelized onions, and Swiss and American cheese surround our fresh burger patty to complete this classic.

THE OIL DERRICK \$17

A tower of a burger! Start with two 1/3 lb patties topped with cheddar cheese, crispy applewood bacon, a fried egg, and two onion rings, finished with a drizzle of honey BBQ sauce. Served on a toasted brioche bun.

THE FREYBURGER \$17

A seasoned 1/3 lb patty topped with berry jelly, caramelized bacon, fresh lettuce, fried onions, and extra American cheese, all on a toasted brioche bun.

NEXT LEVEL 10-30 BURGER \$13

Our 1/3 lb patty with bourbon drunken mushrooms and smoked gouda on a brioche bun.

THE BEYOND BURGER \$12

All burger - minus the meat. A savory seasoned plant-based patty served up on a toasted brioche bun with fresh lettuce, tomato, and onion.

BEVERAGES

ENJOY FREE REFILLS:

Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Starry, Dr. Pepper, pink lemonade, coffee, and iced tea.

BY THE GLASS:

Milk, orange juice, apple juice, cranberry juice, and 1919 Root Beer (in cans).

SHAKES & MALTS:

Vanilla, chocolate, caramel, and strawberry - \$6

Ask about the flavor of the week!

add toppings for \$1 each: seasonal fruit, Oreo cookie, marshmallow fluff, peanut butter, pretzels, chocolate chips

SOUP & SALADS

GARDEN FRESH SALAD \$8

Fresh romaine lettuce and seasonal fresh veggies with homemade garlic croutons. Add a 6 oz portion of pan-fried walleye or grilled/pan-fried shrimp (+\$8), or grilled chicken breast, cold turkey, or diced ham (+\$4).

CAESAR SALAD \$8

Exceptional Caesar salad with parmesan crisps and in house made Caesar dressing. Add a grilled chicken breast (+\$4), or steak or shrimp (+\$6). Or make it Cajun for no extra charge.

STEAK & STRAWBERRY SALAD \$16

5 oz sirloin steak atop fresh romaine lettuce with blue cheese crumbles, red onion, strawberries, and vinaigrette dressing.

SOUP BOWL \$6/ CUP \$4

Ask your server about our current soup options, all made fresh in-house. The perfect thing to warm you up!

CHILI BOWL \$6/ CUP \$4

Enjoy our housemade Ten20 chili served all fall & winter long! Add fresh cornbread and honey butter for just \$1.

TOP IT OFF

HOUSEMADE DRESSINGS

ranch, blue cheese, French, Russian, Caesar

SAUCES

buffalo, BBQ, honey mustard, Korean tiger cry, teriyaki, Alabama white, Nashville hot

RUBS

lemon pepper, Cajun magic, south bay

FILL 'ER UP

WITH TEN20 SIDES

REGULAR: chips, fries, creamy coleslaw, vinegar slaw

PREMIUM +\$2: side salad, garlic mashed potatoes, baked potato, steamed veggies, roasted Mexican street corn, cup of soup or chili

ULTRA PREMIUM +\$3: garlic parmesan fries, homemade onion rings

SANDWICHES & WRAPS

Served with fries, chips, or slaw, or upgrade to a Premium or Ultra Premium side.

NORTH CAROLINA BBQ PULLED PORK SANDWICH \$12

Slow-smoked pork shoulder topped with homemade vinegar slaw and BBQ sauce. Served on a toasted brioche bun with a side of pickle chips.

MONTANA RANCH WRAP \$12

Roasted chicken or slow-cooked turkey with fresh diced tomatoes, shredded cheddar cheese, creamy homemade ranch dressing, and romaine lettuce. Add crispy applewood smoked bacon for \$1.

NY DELI REUBEN \$13

Our corned beef is topped with shredded sauerkraut, homemade Russian dressing, and Swiss cheese between two pieces of toasted rye. **Substitute our homemade turkey and make it a Rachel.**

APPALACIAN CHICKEN SANDWICH \$11

Breaded chicken breast served with lettuce, tomato, and mayo. Add your favorite extras: cheese, bacon, jalapeños, Cajun spice, or a tasty wing sauce. Sub grilled chicken \$1.

SHRIMP PO'BOY \$13

Pan-fried Cajun shrimp served on top of a bed of lettuce and sliced tomatoes with spicy remoulade sauce.

CHEDDAR MELT \$12

Housemade turkey or ham with cheddar melted on sourdough bread. Pair it with soup for the perfect meal!

CHICAGO PHILLY \$12

Slow-roasted seasoned beef or chicken topped with topped with julienned onions and peppers, and Swiss American cheese. Add sautéed mushrooms \$2.

10K LAKES WALLEYE SANDWICH \$15

A six ounce walleye fillet served lemon pepper pan-fried or broiled, or Kato Lager beer-battered. Served on a toasted hoagie on top of a bed of fresh lettuce, sliced tomatoes, with a side of our tartar sauce.

MEDITERRANEAN WRAP \$13

Marinated chicken breast or fresh made turkey with house hummus spread, tomatoes, romaine lettuce, red onion, and your choice of cheese: cotija, pepper jack, or cheddar.

SAN FRANCISCAN BLT \$12

Crispy bacon, lettuce, and fresh tomatoes with mayo on San Francisco sourdough toast.

DADE COUNTY CUBAN SANDWICH \$14

Transport your tastebuds to Miami Beach! A generous helping of mojo pulled pork and sliced ham topped with Swiss cheese, dill pickles, and Dijon mustard, pressed between two slices of griddled French bread.



Oil Derrick & vanilla malt

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

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Sure to be one of your favorites too!