

Appetizers

Sicilian Chicken
Pinwheels.....\$8.50
 Thinly pounded chicken breast rolled with prosciutto, fresh basil & roasted red peppers.

Twisted Nacho Pizza
Triangles.....\$8.50
 Deep fried pizza dough drizzled with nacho cheese and topped with black olives, tomatoes, bacon, chives, sour cream & salsa. Add grilled chicken or seasoned ground beef \$2.00.

Lobster Quesadilla.....\$8.50
 Toasty tortilla shell loaded with monterey jack & cheddar cheese, lobster meat, green & red onions and roasted peppers.

Saganaki.....\$8.00
 A flaming dish of semi soft cheese melted over an open flame with lemon and brandy. Served with toasted bread points.

Whipped Brie with Cranberry Relish.....\$8.50
 Creamy Brie cheese served hot and topped with homemade cranberry relish. Served with wheat thins.

Bayou Bread.....\$9.00
 Fresh baked Paesano bread jam packed with kielbasa, crawfish, onions, red peppers, colby jack and parmesan cheeses and brushed with melted garlic butter.

Avocado Crostini.....\$8.00
 Toasted rosemary rounds spread with garlic cream cheese, sliced avocado and julienne red peppers. Drizzled with tangy vinaigrette.

Crab & Gruyere Artichoke Bottoms.....\$8.50
 Lightly baked artichoke bottoms topped with fresh crabmeat, quartered red grapes and Gruyere cheese.

Kid's Menu

Chicken tenders & fries.....\$5.75
Grilled cheese & fries.....\$4.75
Ranch chicken salad.....\$4.75
Pasta with marinara.....\$5.75
Peanut butter & jelly sandwich & fries.....\$4.75
Cheese pizza.....\$5.00
Kids 1/4 lb. cheeseburger & fries \$5.50

Beverages

Fountain drinks (free refills).....\$2.15
Sprecher root beer (per bottle)...\$2.75
Juices: Orange, pineapple, apple, grapefruit & cranberry.....\$2.15
Milk, coffee and an assortment of hot teas.....\$1.85

**Twisted Cuisine advises that eating raw or undercooked meat, poultry or seafood can increase your risk of food borne illness.*

Entrees

All entrees served with soup or house salad and choice of starch, haricot vert & bread (except pasta dishes – soup or salad & bread only).

Bruschetta
Stuffed Chicken.....\$16.00
 Breaded tender chicken breast stuffed with diced, marinated tomatoes, red onions, fresh basil and a four cheese blend atop creamy parmesan garlic sauce.

Fried Cheese Raviolis.....\$12.50
 Breaded fried cheese raviolis tossed in sun dried tomato & artichoke cream sauce.
 Add sliced mushrooms 50¢.
 Add chicken \$2.00.

Wasabi Sesame Crusted Ahi Tuna.....\$18.50
 Seared ahi yellow fin tuna crusted with black & white sesame seeds, drizzled with a cucumber, ginger & apple sauce.

Moroccan Cedar Salmon.....\$18.00
 Atlantic salmon grilled on a cedar plank & topped with Moroccan cous cous salad.

Dijon Cashew Chicken.....\$14.50
 Boneless chicken breast marinated in Dijon mustard & lightly coated with a cashew crust.

Mango Avocado Seabass.....\$18.00
 Delicate seabass seared to a golden brown & drizzled with mango avocado butter.

Throwback Scallops.....\$19.50
 "You asked for it... We brought it back!" Sautéed jumbo sea scallops accompanied with bacon potato ragout & drizzled with lemon beurre blanc.

Pork Cutlets.....\$16.00
 Pan fried pork cutlets loaded with caramelized onions, sautéed peaches & crumbled bleu cheese.

Root Beer Chicken.....\$14.00
 Grilled boneless chicken breast marinated in root beer & wine when sautéed to a gold brow & finished with cream.

Seafood Stuffed Raviolis.....\$15.50
 Raviolis stuffed generously with blue crab, garlic, celery, red peppers and scallions tossed with light garlic olive oil.

Balsamic Shrimp Cavatappi....\$16.00
 Fresh gulf shrimp, red onions, mushrooms & tomatoes tossed with cavatappi pasta, finished with cream & balsamic vinegar.

Twisted Gnocchi.....\$15.50
 Firm potato gnocchi sautéed with fresh spinach, prosciutto, pulled pork & fresh mozzarella, tossed in marinara sauce.

Wild Boar St. Louis Ribs.....\$19.50
 Sorry, Wilbur! Mouth waterin', finger lickin' barbequed wild boar ribs slow smoked & finished on the grill.

Stuffed Halibut.....\$18.50
 Flaky halibut fillet stuffed with gulf shrimp & herbed cream cheese.

Summer Grilled Tilapia.....\$16.00
 Fresh char grilled 7 oz. tilapia fillet served with marinated watermelon & roasted red pepper salsa.

Black Strap Veal Porterhouse.....\$21.00
 Savory 10 oz. veal porterhouse infused with Black Strap rum & grilled to perfection.

Jalapeño Spiked Filet.....\$22.00
 Tender 8 oz. certified Black Angus Filet stuffed with jalapeño cream cheese & wrapped in prosciutto.

Kansas City Strip.....\$23.00
 Juicy 14 oz. certified Black Angus Kansas City strip topped with caramelized onion chive butter.

Parmesan & Bacon Crusted Rib Eye.....\$25.00
 Succulent 16 oz. certified Black Angus ribeye encrusted with parmesan cheese and bacon crumbles.

Steak Toppers:

Grilled onions or sautéed mushrooms.....\$2.00 each
 Skewer of shrimp or scallops or combo.....\$6.00 each

Potato Choices

Garlic Mashed Potatoes, Baked Potato,
 Twice Baked Potato, Cheesy Hashbrown Casserole,
 French Fries or Rice Pilaf

Build Your Own Twisted Burger

Choose your meat:

Ground Black Angus Beef (\$8.00),
 Buffalo (\$9.00), Turkey (\$8.00)
 or Vegetable (\$7.50)

Choose your bread:

Split top bun, bagel or English muffin
 Ketchup mustard, mayo, barbeque sauce
 & A1 available

Add toppings for 50¢ each:

American, Swiss, cheddar, pepper jack, provolone
 and bleu cheese, grilled onions, sautéed
 mushrooms, jalapeños, bacon or avocado.

Salads

Caesar Salad.....\$7.00
 Fresh greens, Caesar dressing, parmesan cheese & Croutons. Add grilled chicken or crispy chicken \$2.00. Add grilled shrimp \$3.00

Twisted Chopped Salad.....\$9.50
 Fresh mixed greens, julienne red peppers, sliced hearts of palm, fresh mozzarella balls, hard boiled eggs, red onions & salami tossed in parmesan peppercorn ranch.

Glassed Pomegranate Salad.....\$9.50
 Fresh mixed greens, sliced radishes, tomatoes, avocado, pistachios & grilled chicken topped with Asian glassed noodles & served with citrus pomegranate vinaigrette.

Spinach Salad with Peppered Pears.....\$9.00
 Fresh baby spinach accompanied with red onions, chopped almonds, parmesan crisps & sliced peppered pears. Served with raspberry vinaigrette.

Friday Only

Includes choice of soup or salad, shore lunch potatoes & homemade red cabbage cole slaw.

Beer Battered Fish Fry.....\$10.00
Sour Cream & Onion Potato Chip Breaded Perch.....\$12.50
Baked Cod Dinner.....\$11.00

Full Service Bar

Beer, Wine & Liquor

*Menu changes approximately
 January, May & September.*

*Tables of 6 or more will automatically be
 charged an 18% gratuity.*

TWISTED CUISINE

Casual Gourmet with a Twist

A Full Menu is available on our website: www.twistedcuisine.com

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