**Twigs Lounge**

***Starters***

**Shrimp Cocktail** GF

Poached Jumbo Shrimp with a House Made Cocktail Sauce, Horseradish Chive Aioli

$4.50 per shrimp

**Lemon Garlic Mussels**

Sauteed in a Creamy Lemon Garlic Butter Sauce. Served with Warm Garlic Bread

$15

**Whisky Maple Chipotle BBQ Chicken Wings** GF

Spicy & Sweet Served with Carrot Sticks & House Made Blue Cheese Dressing

$16

**Lobster & Crab Cakes**

Crispy Pan Fried Lobster & Crab Cakes paired with Lemon Cucumber Dill Aioli,

Arugula & Spinach with Red Onion, Dried Cranberries, Blue Cheese Crumbles & Champagne Vinaigrette

$17

**Chicken, Cranberry & Brie Flatbread**

Topped with Arugula & Red Onion Salad then Drizzled with Balsamic Reduction

$14 / No Chicken $12

**Loaded Chili Potato Skins** GF

With Cheddar Jack Cheese, Bacon, Scallions, Guacamole & Sour Cream

$15

***Soup & Salad***

**French Onion Soup Butternut & Apple Bisque** GF

Parmesan Crouton, Swiss & Provolone Cheese Toasted Cinnamon Brown Sugar Pumpkin Seeds,

$10 Dried Cranberries & Whipped Sage Goat Cheese

$9

**Caesar Salad\***

Sourdough Croutons, Shaved Parmesan &

House made Caesar Dressing

$10/$5

**Wedge Salad** GF

Baby Iceberg Lettuce, with Balsamic Pickled Red Onion, Bacon, Chopped Egg, Heirloom Grape Tomatoes

& Housemade Blue Cheese Gorgonzola Dressing

$12/$6

**Fall Spinach Salad** GF

Crispy Quinoa Coated Goat Cheese, Red Onion, Roasted Butternut Squash, Spiced Toasted Pumpkin Seeds,

Dried Cranberries with a Creamy Lemon Poppyseed Dressing

$12/$6

**Add to the Above Salads:**

Salmon $16 8oz Burger\*\* $11

Grilled Chicken $9 Lobster Crab Cakes $12

Veggie Burger $9 Chilled Shrimp $4.50 ea

***Entrees***

**Steak & Blue Cheese Panini**

Flank Steak, Blue Cheese, Spinach, Red Onion & Tomato with Horseradish Chive Aioli on Italian Panini Bread

Served with Crispy Fries

$25

**Turkey, Apple & Bacon Sandwich**

with Arugula, Cheddar Cheese, Crispy Bacon, Cranberry Mayonnaise on a Toasted Focaccia Roll

Served with Sweet Potato Tater Tots

$19

**Mediterranean Grilled Chicken Wrap**

Marinated Grilled Chicken, Heirloom Grape Tomatoes, Spinach & Romaine Lettuce, Red Onion,

Kalamata Olives, Lemon Cucumber Dill Aioli, Crumbled Feta. Served with Sweet Potato Tater Tots

$17

**Twigs Burger**

Brioche Roll, Lettuce, Tomato, Onion & Fries

Choice of: Pepper Jack, American, Provolone, Swiss or Cheddar

$18

**ADD:**  Bacon: $2 / Guacamole: $2

(Beyond Burger Available upon Request)

**Chicken Jalapeno Popper Quesadilla**

Cream Cheese and Cheddar Jack Cheeses with Diced Jalapeno, Black Beans & Shredded Chicken

$17

**Frenched Pork Chop**

Pan Seared Bone-in Double Chop, Apple Sage Demi-Glace, Roasted Garlic Mashed Potatoes & Sauteed Broccolini

$36

**Tuscan Salmon** GF

Pan Seared Salmon with Roasted Tomato, Garlic & Caper Butter, Sauteed Spinach & Saffron Herb Rice

$30

**Grilled Flat Iron Steak Caprese** GF

8oz Flat Iron Steak served with Sliced Tomatoes, Mozzarella & Basil Drizzled with Herbed Olive Oil & Balsamic Reduction, & Roasted Garlic Mashed Potatoes

$45

**Pan Seared Sea Scallops** GF

With Roasted Butternut Squash & Wild Mushroom Risotto & Sauteed Broccolini

$36 / without Scallops $26

**Lobster Ravioli**

Tossed in a Roasted Garlic Saffron Cream Sauce with Broccolini & Blistered Heirloom Grape Tomatoes

Served with Garlic Bread

$36

**~ Please inform your server if you have a food allergy ~**

***\*This menu item contains raw or undercooked ingredients***

**\*\* “Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness”**

**Gluten Free breads available upon request** GF **= Gluten Free Items**