**Twigs Lounge**

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**Available:**

**5pm-9pm Mon thru Sat**

**(Closed Sunday)**

***Starters***

**Shrimp Cocktail**  **GF**

Poached Jumbo Shrimp with a House Made Cocktail Sauce & Shallot, Lemon & Caper Aioli

$4.50 per shrimp

**Thai Coconut Curry Mussels**

Spicy Red Coconut Curry, Cilantro, Basil, Ginger & Garlic with Naan Bread

$14

**Spicy Apricot Bourbon Wings**

Carrot Sticks & House Made Blue Cheese Dressing

$16

**Lobster & Crab Cakes**

Crispy Pan-Fried Lobster & Crab Cakes paired with Shallot, Lemon & Caper Aioli,

Kale & Arugula Salad with Dried Cranberries, Red Onion, Feta Cheese & Champagne Vinaigrette

$17

**Grilled Flatbread**

Caramelized Onion, Bacon, Apple & Blue Cheese with Arugula, Red Onion & Maple Balsamic Dressing

$12 **ADD** Chicken $4

**Baked Brie**

Baked with Cranberry Balsamic Chutney, Served with warm Rustic Bread, Naan & Crackers

$25

***Soup & Salad***

**Salads can be half OR full orders**

**French Onion Soup**

Parmesan Crouton, Swiss & Provolone Cheese

$10

**Soup du Jour**

Ask your server

$9

**Caesar Salad\***

Sourdough Croutons, Shaved Parmesan

& House made Caesar Dressing

$10/5

**Bibb Salad GF**

Boston lettuce, Toasted Pistachios, Dried Cranberries, Goat Cheese & Champagne Vinaigrette

$12/6 **\*\*NUTS**

**Kale, Radicchio & Arugula Salad GF**

Crisp Bacon, Grapes, Red Onion, Spiced Pecans & House Made Blue Cheese Dressing

$12/6 **\*\*NUTS**

**ADD to the Above Salads:**

Salmon\*\* $16 7oz Burger\*\* $11 Grilled Chicken $8 Lobster Crab Cakes $11

Veggie Burger $8 Tuna Salad $9 Chilled Shrimp $4.50 ea

***Entrees***

**Roasted Pork French Dip**

Thin Sliced Roasted Pork Loin, Caramelized Onion, Swiss & Provolone Cheese, Rosemary Thyme Au Jus,

on a Toasted Baguette with Sweet Potato Waffle Fries

$15

**Mediterranean Tuna Salad Lettuce Wraps**

Romaine & Bibb Lettuce Leaves. Tuna Salad with Lemon, Caper & Dill Mayo. Marinated Roasted Red Peppers,

Kalamata Olives & Artichoke Hearts. Served with a Quinoa Salad of Tomatoes, Cucumbers, Chickpeas & Red Onion

$14

**Twigs Burger\*\***

Brioche Roll, Lettuce, Tomato, Onion & Fries

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

$16 **ADD:**  Bacon: $2 Guacamole: $2

*(Beyond Burger Available upon Request)*

**Chicken Parm Sliders**

Crisp Chicken Parmesan with Marinara, Provolone & Mozzarella Cheese on Slider Rolls

& served with Sweet Potato Waffle Fries

$15

**Cheesesteak Chili Quesadilla**

Four Cheese Blend with Sauteed Onions & Peppers, House Made Chili

$16

**Chicken Stew & Biscuits**

Tender Chicken, Carrots, Green Beans, Potatoes & Cannellini Beans in a Creamy Chicken Gravy

& Served with Garlic Herb Butter Biscuits

$20

**Maple Pecan & Sweet Potato Crusted Salmon\*\***

With Wild Mushroom Risotto & Brown Butter Green Beans & Baby Carrots

$27 **\*\*NUTS**

**Grilled Filet Mignon\*\***

6oz Filet with Sauteed Cioppino Onions & Wild Mushrooms Finished with Sherry,

Roasted Garlic & Herb Mashed Potatoes, Brown Butter Green Beans & Baby Carrots

$39

**Lobster & Shrimp Mac & Cheese**

Lobster, Shrimp and Roasted Broccoli Smothered in Cheese and Cavatappi Pasta

& topped with a Crispy Cheese & Panko Crust

$28 without Seafood $20

**Butternut Ravioli**

With Sauteed Kale, Sausage, Wild Mushrooms, Diced Sweet Potato, in Roasted Garlic Brown Butter Cream

$28 without Sausage $20

**~ 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** 9-7-2023