Twigs Lounge



Available: 5pm-9pm

Mon thru Sat (Closed Sunday)

Starters

Shrimp Cocktail GI

Poached Jumbo Shrimp with a House Made Cocktail Sauce & & Horseradish Chive Aioli \$4.50 per shrimp

Mussels Fra Diavolo

Spicy Tomato & White Wine Sauce, served with Garlic Bread \$16

Spicy Mango Sweet Chili Wings GF

Carrot Sticks & House Made Goat Cheese Dressing \$17

Lobster & Crab Cakes

Crispy Pan-Fried Lobster & Crab Cakes paired with Dill & Cucumber Aioli, Kale Salad with dried Cranberries, Red Onion, Goat Cheese & Champagne Vinaigrette \$16

Grilled Flatbread

Fig, Gorgonzola & Prosciutto with a Arugula, Dried Cranberry, Red Onion Salad & Balsamic Vinaigrette
\$12 ADD Chicken \$4

Brie Parfait

Warm Brie Layered with Cranberry Thyme Chutney & Fig Puree with Pecan Brown Sugar Crumble Served with warm Rustic Bread & Crackers (GF Roll and Crackers Available) **NUTS

Soup & Salad

Soup or Salads can be half OR full orders

French Onion Soup

Parmesan Crouton, Swiss & Provolone Cheese \$10

Caesar Salad*

Sourdough Croutons, Shaved Parmesan & House made Caesar Dressing \$12/6

Soup du Jour

Ask your server \$9/4.50

Spinach & Kale Salad GF

Crisp Bacon, Gorgonzola, Radish, Red Onion,
Dried Cranberries, Brown Sugar Pecans
& Balsamic Vinaigrette **NUTS
\$12/6

Bibb & Arugula Salad GF

Boston lettuce, Arugula, Apple, Toasted Almonds, Red Onion, Cheddar Cheese & Honey Mustard Dressing **NUTS \$12/6

ADD to the Above Salads:

Artic Char \$16 8oz Burger** \$11 Grilled Chicken \$8 Lobster Crab Cakes \$11 Veggie Burger \$8 Chilled Shrimp \$4.50 ea

Entrees

Crispy Chicken Breast & Caramelized Onion Baguette

Provolone Cheese, Arugula, Roasted Tomato & Garlic Thyme Aioli on Toasted Demi Baguette with Sweet Potato Fries \$18

Loaded Chili

Spicy Chili with Red and Black Beans topped with Cheese, Sour Cream, Scallions & Guacamole with Sweet Potato Fries \$17

GF without fries

Twigs Burger**

Brioche Roll, Lettuce, Tomato, Onion & Fries Pepper Jack, American, Provolone, Swiss or Cheddar Choice of:

ADD: Bacon: \$2 Guacamole: \$2 \$18

(Beyond Burger Available upon Request)

Spinach, Mushroom & Chicken Quesadilla

Five Cheese Blend, Grilled Chicken, Sautéed Mushrooms & Spinach

Shrimp Salad Roll

Chilled Shrimp Salad with Dill Herb Mayo, Bibb Lettuce, Tomato & Red Onion on a Demi Baguette Served with Fries

Orange Rosemary Glazed Artic Char GF

Brown Sugar Butternut Squash Puree & Sauteed Brussels Sprouts \$28

Grilled Filet Mignon

6oz Filet Mignon with Sherry Cream Sauce, Roasted Garlic Mashed Potatoes & Caramelized Baby Button Mushrooms & Cauliflower with Sherry Butter

Lemon Tarragon Roasted Chicken

Half of a Slow Roasted Chicken with Herbed Gravy served with Potato Leek Gratin, & Honey Buttered Baby Carrots

Fisherman's Pie GF

Shrimp, Scallops, Lobster, Cod, Potatoes & Peas in a Creamy White Wine Saffron Leek Sauce & Topped with Crispy Roasted Garlic Mashed Potatoes

Short Rib Mac n' Cheese

Bucatini Pasta with a Blend of Swiss, Mozzarella and Cheddar Cheeses, & Tender Short Rib Topped with a Buttery Garlic Panko Crust without Beef \$18 \$26

~ 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 9.19..2024