

# 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**

Parmesan Crouton, Swiss & Provolone Cheese  
\$10

### **Butternut & Apple Bisque** GF

Toasted Cinnamon Brown Sugar Pumpkin Seeds,  
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 & Sautéed Broccolini  
\$36

### **Tuscan Salmon <sup>GF</sup>**

Pan Seared Salmon with Roasted Tomato, Garlic & Caper Butter, Sautéed Spinach & Saffron Herb Rice  
\$30

### **Grilled Flat Iron Steak Caprese <sup>GF</sup>**

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 <sup>GF</sup>**

With Roasted Butternut Squash & Wild Mushroom Risotto & Sautéed 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