

Twigs Lounge

Lunch Menu



Available Friday – Sat 12:00pm-5:00pm

Starters

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

Spicy Mango Sweet Chili Wings **GF**

Carrot Sticks & House Made Goat Cheese Dressing
\$17

Shrimp Cocktail **GF**

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

Soup & Salad

Soup du Jour Ask your server \$9

Salads can be half OR full orders

Caesar Salad*

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

Spinach, Mushroom & Chicken Quesadilla

Five Cheese Blend, Grilled Chicken,
Sautéed Mushrooms & Spinach
\$17

Shrimp Salad Roll

Chilled Shrimp Salad with Dill Herb Mayo, Bibb Lettuce,
Tomato & Red Onion on a Demi Baguette. Served with Fries
\$22

Short Rib Mac n' Cheese

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

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)

~ 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