

# Twigs Lounge



Available: 5pm-9pm

Mon thru Sat  
(Closed Sunday)

## Starters

### **Shrimp Cocktail** GF

Poached Jumbo Shrimp with a House Made Cocktail Sauce & Sundried Tomato & Pesto Aioli  
\$4.50 per shrimp

### **French Mussels**

Creamy Saffron White Wine Sauce with Caramelized Fennel & Leeks Served with Warm Baguette  
\$16

### **Spicy Honey Ginger Soy Wings** GF

Tossed in Ginger, Garlic, Honey & Tamari Sauce, Served with Carrot Sticks & Cilantro Lime Dipping Sauce  
\$17

## **Lobster & Crab Cakes**

Crispy Pan Fried Lobster & Crab Cakes paired with Lemon Roasted Garlic & Chive Aioli, Served with Arugula, Radish & Red Onion Salad with White Balsamic Basil Vinaigrette  
\$19

## **Greek Flatbread**

Greek Marinated Grilled Chicken Breast, Heirloom Tomatoes, Red Onion, Kalamata Olives, Spinach, Fresh Mozzarella & Feta. Drizzled with Lemon, Basil, Oregano & Mint Yogurt Sauce  
\$16 without Chicken \$12

## **Hot Spinach Dip**

Creamy Spinach Dip with Roasted Heirloom Grape Tomatoes & Five Cheeses. Served with Warm Rustic Bread, Pretzels & Crackers (*GF Roll and Crackers Available*)  
\$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  
\$12/6

### **Mixed Green Salad** GF

Watermelon, Radish, Cucumber, Feta Cheese, Toasted Sunflower Seeds & Champagne Vinaigrette  
\$12/6

### **Bibb & Arugula Salad** GF

Boston lettuce, Arugula, Fresh Mozzarella Balls, Heirloom Grape Tomatoes, Crispy Bacon, Red Onion, White Balsamic Basil Vinaigrette  
\$12/6

#### **ADD to the Above Salads:**

Salmon\*\* \$16    8oz Burger\*\* \$11    Grilled Chicken \$8    Lobster Crab Cakes \$11  
Veggie Burger \$8    Tuna Salad \$9    Flat iron Steak\*\* \$18    Chilled Shrimp \$4.50 ea

## Entrees

### Italian Turkey Focaccia Panini

Roasted Turkey Breast, Fresh Mozzarella, Arugula, Sliced Tomato & Red Onion, Sundried Tomato Pesto Aioli. Served with Beer Battered Twist Fries  
\$16

### Chicken Salad Cobb Salad **GF**

Creamy Turmeric & Cumin Chicken Salad, Romaine & Bibb Lettuce, Heirloom Tomatoes, Cucumbers, Red Onion, Radish, Crispy Bacon, Hard Boiled Eggs & Herb Ranch Dressing  
\$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)*

### Tuna Salad Pita

Lemon Chive Mayo Tuna Salad, Arugula, Tomatoes & Red Onion filled Pita Bread.  
Served with Fries  
\$15

### Korean BBQ Chicken Quesadilla

Korean BBQ Pulled Chicken, Cheddar Jack Cheese,  
Pickled Carrot, Red Onion & Radish Slaw and Spicy Sriracha Mayo Drizzle  
\$17

### Cajun Crispy Shrimp Tacos

Three Shrimp Tacos with Shredded Romaine, Cilantro Lime Slaw, Corn & Black Bean Salsa,  
Spicy Sriracha Mayo Drizzle. Served with Beer Battered Twist Fries  
\$26

### Grilled Salmon **GF**

Grilled Salmon Topped with Roasted Tomato, Garlic, Herb Butter  
and served with Parmesan Mashed Potatoes & Roasted Asparagus  
\$28

### Spice Rubbed Grilled Flat Iron Steak **GF**

Espresso, Cocoa & Chili Spiced Steak, served with Succotash & Roasted Baby Potatoes in Herb Butter  
\$32

### Mahi Mahi Linguine

Lemon, Roasted Garlic & Caper Cream Sauce, Linguine, Grilled Mahi Mahi & Broccoli. Garlic Crostini.  
\$28    without Fish \$20

### Seafood Crepes

Creamy Lobster, Shrimp, Bay Scallops, Spinach, Asparagus & Heirloom Tomato Filling.  
Baked with Béchamel and Italian Cheeses. Served with Succotash & Roasted Asparagus  
\$30    without Seafood \$22

~ 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**

4.11.2024