

TWISTED OLIVES \$13 panko-crusted, housemade chorizo, parmigiano-reggiano, garlic aioli

WHITE BEAN CROSTINI \$13 black olive tapenade, heirloom grape tomatoes

TWISTED SPINACH ARTICHOKE DIP \$15 homemade corn tortilla chips

TUNA TARTARE* \$17 caper, shallot, tomato, lemon aioli, avocado

CALAMARI \$16.5 Thai lime dipping sauce, Thai bbq sauce

PESTO MOZZARELLA ARANCINI \$15

FRENCH ONION SOUP DUMPLINGS \$16.5

GRILLED ARTICHOKES \$14.5 house-smoked tomato vinaigrette, baby greens

LAMB MEATBALLS \$16.5 Moroccan spiced meatballs, a garlic yogurt sauce

SHORT RIB RAVIOLI \$15 braised short rib, caramelized onion, madeira cream

GRILLED OCTOPUS \$18 oregano olive oil citrus vinaigrette

TWISTED BLUE BRISKET \$16 house-smoked brisket, garlic bruschetta, blue cheese sauce

CRAB CAKE \$23.5 lemon aioli, remoulade sauce

ASIAN CRACKLING SHRIMP \$18.5 jumbo shrimp, sweet, garlic chile sauce

SEARED PROSCIUTTO WRAPPED TUNA \$18.5 limoncello, shallots, caper, garlic butter, roasted tomato, micro greens

> ADD OUR STARCH DU JOUR AND **VEGETABLES FOR \$10 MORE**

MARGHERITA \$17 pomodoro sauce, fresh mozzarella, basil oil, parmigiano reggiano

TWISTED MARGHERITA \$17 smoked tomato sauce, fresh mozzarella, parmigiano-reggiano, basil oil

PROSCIUTTO \$20 pomodoro sauce, prosciutto, arugula, parmigiano-reggiano, white truffle oil, egg

WHITE CAPICOLA PIZZA \$20 ricotta, mozzarella, parmigiano-reggiano, capicola

TWISTED PENNE PRIMAVERA \$28

ROASTED MARINATED CHICKEN \$29

STEAK ON A STONE \$M/P sea salt, garlic, starch du jour, vegetable

ADD CHEF'S BALSAMIC STEAK SAUCE \$2

SUPER LUMP CRAB CAKES \$38.5 2 crab cakes, lemon aioli, remoulade,

AHITUNA \$31 (percentage)

seared tuna, tomato, capers, green peppercorn, white balsamic, olive oil,

BRAISED LAMB SHANK \$32 wine sauce, mushroom risotto, vegetable

CALAMARETTI PASTA \$30

THAIBBQ SALMON \$31

GRILLED RIBEYE \$35 reduction, starch du jour, vegetable

SKIRT STEAK \$35 marinated skirt steak, plantain

BACON WRAPPED PORK MIGNON \$31

PAN ROASTED **BARRAMUNDI \$31**

GRILLED BRANZINO \$30

AL PASTOR TACOS \$25.5 pineapple marinated pork, rice, vegetable

TWISTED OLIVE'S HOUSE BLEND BURGER* \$16

HOUSE SALAD \$9 baby greens, red onion, tomato, bell pepper, cucumber, carrot, balsamic vinaigrette

BABY GREENS SMALL \$10 | LARGE \$14 baby greens, tomato, candied walnuts, feta, craisin, balsamic vinaigrette

CAESAR SALAD* SMALL \$9 | LARGE \$13 romaine, garlic croutons, parmigiano-reggiano, caesar dressing

CAPRESE SALAD \$18 vine-ripe tomatoes, fresh mozzarella, basil, balsamic glaze

GRILLED SHRIMP SALAD \$18.5 romaine, hearts of palm, avocado, tomato, red onion, feta, smoked tomato vinaigrette

ADD FRIED EGG \$1

GREEK ITALIAN (CHOPPED SALAD \$17.5 romaine, garbanzo, red pepper, fennel, tomato, onion, soppressata, feta, olives, oregano white balsamic vinaigrette

PORK BELLY SALAD \$17.5 bibb lettuce, honey crisp apple, fried cheese curd, crisp pork belly, tomato, onion, toasted hazelnuts, sherry vinaigrette

> ADD CHICKEN \$7, SHRIMP \$9, AHI TUNA \$13, SIRLOIN STEAK \$13, OR SALMON \$13 TO ANY SALAD

SOUP DU JOUR CUP \$6 | BOWL \$7

CRAB BISQUE CUP \$7.5 | BOWL \$8.5

FRENCH ONION \$8

THREE SOUP SAMPLER \$11.5

FRESH CUT FRIES \$6 ONION RINGS \$6 **SWEET POTATO FRIES \$6**

INDICATES AVAILABLE GLUTEN FREE