



TWIST
R E S T A U R A N T

SHARED PLATE APPETIZERS

LOBSTER MACARONI AND CHEESE \$12

TWIST SAMPLER \$14

BUFFALO WINGS, BUTTERMILK ONION RINGS
& FRIED ARTICHOKE HEARTS

SEAFOOD TRIO \$16

CRISPY CALAMARI, DUNGENESS CRAB CAKE,
AND JUMBO PRAWNS

WILD MUSHROOMS \$10

SAUTÉED IN WINE BUTTER AND GARLIC
SAUCE WITH BASIL

TRIO OF GRILLED BRUSCHETTA \$13

SMOKED DUCK
TOMATO BASIL
CRAB AND PRAWN CEVICHE

CHICKEN WINGS \$10

SEARED WITH SWEET-CHILI GLAZE

SEARED AHI TUNA \$14

SESAME SEED CRUSTED WITH SOY GINGER
SAUCE AND WASABI

FRIED ARTICHOKE HEARTS \$10

DUNGENESS CRAB CAKES \$14

SEAFOOD QUESADILLA \$14

GRILLED NUTTY CALAMARI STEAK \$11

CRISPY CALAMARI \$10

PICKLED CHERRY PEPPERS, PARMESAN
CHEESE, CHIPOLTE AIOLI

FLORIDA SHRIMP COCKTAIL \$14

FIRE ROASTED PRAWNS \$14

PAN SEARED SCALLOPS \$14

SOUP DU JOUR

SMALL \$4

ADD TO ANY ENTRÉE OR SALAD \$2.00

LARGE \$6

ADD TO ANY ENTRÉE OR SALAD \$3.00

ENTREE SALADS

CAESAR SALAD \$10

BRIOCHE CROUTONS WITH SHAVED PARMESAN
ADD GRILLED CHICKEN \$4
ADD JUMBO PRAWNS \$6

TWIST SALAD \$10

LEMON VINAIGRETTE DRESSING
ADD GRILLED CHICKEN \$4
ADD JUMBO PRAWNS \$6

ASIAN CHICKEN SALAD \$13

ROMAINE LETTUCE WITH ORANGE SEGMENTS,
SLIVERED ALMONDS, AND SOY GINGER DRESSING

TWIST CHOP SALAD \$13

FIELD GREENS TOSSED WITH MUSHROOMS, OLIVES,
BACON, EGG, BLUE CHEESE, AND LEMON BASIL. TOPPED
WITH MARINATED TOMATOES AND CRISPY ONIONS

APPLE BLEU \$11

ROMAINE GREENS TOPPED WITH APPLE, BLEU
CHEESE, TOASTED ALMONDS, AND RAISINS
WITH TWIST BLEU CHEESE DRESSING

NEW YORK STEAK SALAD \$15

8OZ OF USDA CHOICE NEW YORK STEAK
SLICED AND SEVERED OVER OUR TWIST SALAD

SUPER SECRET POPEYE SALAD \$13

VINE RIPENED TOMATO AND BUFFALO

MOZZARELLA CAPRESE SALAD \$10

BEEFSTEAK TOMATO SLICE, BASIL CHIFFON, AND
FRESH BUFFALO MOZZARELLA CHEESE WITH
BALSAMIC VINAIGRETTE

PASTAS

FRUITS DE MER \$21

(SALMON, JUMBO PRAWN, & SCALLOPS) SAUTÉED IN
CHARDONNAY WINE AND BUTTER

CHICKEN POMODORO \$13

AL DENTE ANGEL HAIR PASTA WITH WILD MUSHROOMS,
PLUM TOMATO, AND ROSEMARY BEURREBLANC
SUBSTITUTE JUMBO PRAWNS \$6

VERDURA \$13

ASPARAGUS, SHAVED FENNEL, EGGPLANT, AND
MUSHROOMS IN A LIGHT CREAM SAUCE

ENTREES

GOURMET CHICKEN AND WAFFLES \$17

MAPLE MARINATED CHICKEN BREAST SERVED WITH
A POTATO CHEESE WAFFLE

SLIDERS \$13

ANGUS MINI BURGER WITH WILD MUSHROOMS
MINI GRILLED CHICKEN SANDWICH
MINI FILET MIGNON SANDWICH

GRILLED BREAST OF CHICKEN \$16

MARINATED AND BASTED WITH CITRUS GLAZE.
SERVED WITH BASMATI RICE

MARINATED DUCK BREAST \$28

PAN SEARED WITH RED CURRANT MERLOT REDUCTION
AND ACCOMPANIED BY APRICOT COUSCOUS

6 OZ FILET MIGNON AND PRAWNS \$27

WITH PERUVIAN GARLIC WHIPPED POTATOES

9 OZ FILET MIGNON \$28

SERVED WITH PERUVIAN GARLIC WHIPPED POTATOES

12 OZ NEW YORK STRIP \$26

WITH CARAMELIZED RED ONION, GORGONZOLA CHEESE,
AND SERVED WITH PERUVIAN GARLIC WHIPPED POTATOES

14 OZ HAND CUT RIBEYE STEAK \$27

STUFFED WITH MAYTAG BLEU CHEESE AND SPINACH
SERVED WITH OVEN ROASTED HERB POTATOES

LAMB CHOPS \$26

WITH CHIPOTLE MINT JELLY AND AU GRATIN POTATOES

SALMON FILET \$22

GRILLED OR BLACKENED WITH BASMATI RICE

DESSERTS

WHISKEY BREAD PUDDING \$7

CHEFS SPECIAL CRÈME BRULEE \$7

CHOCOLATE DECADENCE \$7

NEW YORK STYLE CHEESE CAKE \$7

SIDES

\$4 EACH

TRADITIONAL FRIES

BUTTERMILK ONION RINGS

PERUVIAN GARLIC MASHERS

STEAMED BASMATI RICE

GRILLED ASPARAGUS

WILD MUSHROOMS

PENNE PASTA

APRICOT COUSCOUS

EXECUTIVE CHEF: **SAMMY KINALELE**