

# Twigs Lounge



## Starters

### Shrimp Cocktail

Poached jumbo shrimp with a Spicy Bloody Mary cocktail sauce & lemon caper aioli  
\$3 per shrimp GF

### BBQ Brisket Nachos

Brisket Braised in a Smokey Spicy BBQ Sauce on Crispy Tortilla Chips with Avocado, Black Bean Pico de Gallo, Jalapenos, Cheddar Jack Cheese, Sour Cream & Salsa  
15

### Lobster & Crab Cake

Crispy pan fried lobster & crab cake, lemon poppy dressed greens with shaved parmesan & lemon Truffle aioli  
15

### Sweet Red Chili Wings

Sesame, ginger & garlic sweet red chili sauce with a creamy cilantro lime dipping sauce GF  
15

### Balsamic Strawberry & Blueberry Baked Brie

Balsamic glazed strawberries & blueberries over baked brie & warm ciabatta bread  
14

### Grilled Flatbread

Chef's creation using seasonal ingredient toppings  
14

## Soup & Salad

### French Onion

Rich onion soup with Swiss & Provolone cheese  
9

### Lobster Corn Chowder

Fresh corn-off-the-cobb, sweet lobster, Sherry Crème Fraiche  
9

### Soup Du Jour

8

### Caesar Salad\*

Sourdough croutons, shaved Parmesan & house made Caesar dressing  
8/4

### Bibb Salad

Boston lettuce, sundried tomatoes, Gorgonzola, red onion, toasted pine nuts & champagne vinaigrette GF  
8 /4

### Summer Salad

Fresh grilled corn-off-the-cobb, avocado, heirloom tomatoes, red onion, crisp bacon & Feta cheese over mixed greens tossed in creamy Greek yogurt cilantro lime dressing GF  
9/5

### Add to the Above Salads:

Salmon\*\* \$12    8oz Burger\*\* \$8  
Grilled Chicken\*\* \$6    Lobster Crab Cake \$10  
Tuna Salad \$6    Chilled Shrimp \$3 each

# Entrees

## Turkey, Avocado & Bacon Sandwich

Turkey, crisp bacon, avocado, heirloom tomatoes, red onion, green leaf lettuce, spring onion aioli, whole grain bread & house made chips

12

## Tuna Salad Wrap

Lemon chive tuna, Bibb lettuce, diced tomato & cucumber, house made chips

12

## Cilantro Lime Chicken Taco Salad\*\*

Marinated grilled chicken, Romaine, red onion, black bean corn salsa, tomatoes, avocado, Cheddar Jack cheese, crispy corn tortilla strips, chipotle ranch dressing

15

## Twigs Burger\*\*

Brioche roll, lettuce, tomato, onion & fries

Choice of: Pepper Jack, Provolone, American, Swiss or Cheddar

12

ADD: Bacon \$2.00 Avocado \$1.50

## Black Bean, Portobello & Quinoa Burger

Brioche roll, herbed goat cheese spread, pickled red onion, carrot & cabbage slaw, fries

14

## Blackened Grouper Po Boy

Hoagie roll, Old Bay aioli, pickles, shredded romaine, tomato, pickled red onion, carrot & cabbage slaw, fries

15

## Cheesesteak Quesadilla \*\*

Sautéed onions & peppers, thinly sliced house roasted ribeye, American & Provolone cheese

15

## Spring Shrimp Scampi \*\*

Petite shrimp, grilled asparagus, heirloom tomatoes in a spicy scampi sauce over Fettuccini and finished with herbs & crumbled goat cheese

24

## Mango Lime Grilled Chicken Breast\*\*

Grilled skin on marinated chicken breast, pineapple Jasmine rice & herbed zucchini wedges GF

22

## Summer Squash & Ricotta Roulade

Yellow & green squash filled with spinach, roasted tomatoes & basil parmesan Ricotta served with grilled asparagus and roasted red pepper cream GF

18

## Filet Mignon\*\*

6 oz. grilled tenderloin steak, horseradish whole grain mustard cream, Yukon Gold garlic & chive mashed potatoes, grilled asparagus GF

29

## Caper Butter Grilled Salmon\*\*

with herbed zucchini wedges, Yukon Gold roasted garlic & chive mashed potatoes GF

24

~~ 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

