

Twigs Lounge



Available:
5pm-9pm Sun - Sat

Starters

Shrimp Cocktail

Poached Jumbo Shrimp with a Cracked Peppercorn Cocktail Sauce & Horseradish Dill Sauce
\$3 per shrimp

Short rib Chili Nachos

Jalapeno, Scallions & Cheddar Jack on House Made Tortilla Chips
with Sour Cream & Salsa on the side

14

Classic Buffalo Wings

Carrots & Celery with House made Blue Cheese
15

Pecan Pie Baked Brie

Warm Baked Brie, Brown Sugar Pecan Pie Topping
& a Toasted Baguette

14

Lobster & Crab Cakes

Crispy Pan Fried Lobster & Crab Cakes paired
with Cajun Aioli, Apples, Red Onion and kale salad
with Creamy Apple Cider Vinaigrette

15

Grilled Flatbread

Chef's Creation using Seasonal Ingredient Toppings

15

Soup & Salad

French Onion Soup

Parmesan Crouton, Swiss & Provolone Cheese
9

Roasted Butternut Bisque

Apple Cider Reduction, Crispy Bacon
& Toasted Pepitas

8

Caesar Salad*

Croutons, Shaved Parmesan &
House made Caesar Dressing

9/5

Bibb Salad

Boston lettuce, Dried Cranberries, Gorgonzola, Sunflower Seeds
& Orange Champagne Vinaigrette

9/5

Kalé & Quinoa Salad

Crisp Bacon, Roasted Butternut, Goat Cheese, Red Onion, & Brown Sugar Sliced Almonds
& Honey Balsamic Vinaigrette

10/6

Add to the Above Salads:

Salmon** \$12 8oz Burger** \$8 Grilled Chicken** \$6 Lobster Crab Cakes \$10
Veggie Burger** \$6 Chilled Shrimp \$3ea Tuna Salad \$6

Entrees

Turkey, Brie & Apple Croissant

Turkey, Brie & Apple with Cranberry Mayo and Red Onion on a Flakey Croissant
& Sweet Potato Fries
12

Twigs Burger**

Brioche Roll, Lettuce, Tomato, Onion & Fries
Choice of: Pepper Jack, American, Provolone, Swiss or Cheddar
14
ADD: Bacon: \$2.00 Avocado: \$1.50
(Plant Based Burger Available upon Request)

Tuna Wrap

Creamy Lemon Dill Tuna Salad, Sliced Tomatoes, Butter Lettuce
& Sweet Potato Fries
12

Short Rib Chili

Sour Cream, Cheddar Jack Cheese, Scallions
with House Made Tortilla Chips
18

Meatloaf Panini

Homemade Meatloaf, Caramelized Onion,
Swiss & Cheddar Cheese, Chipotle Ketchup
& Sweet Potato Fries
14

Cranberry, Ginger Soy & Honey Glazed Salmon**

Quinoa with Roasted Butternut, Dried Cranberries
& Brown Sugar Almonds with Roasted Brussel Sprouts
24

Parmesan Crusted Mahi Mahi**

Roasted Tomato Basil Cream, Herbed Mashed Potatoes,
Roasted Brussel Sprouts
22

Filet Mignon**

Cognac Braised Wild Mushroom Demi-Glace.
Herbed Mashed Potatoes & Honey Butter Glazed Carrots
29

Apple Cider & Rosemary Glazed Chicken Breast**

Skin on Oven Roasted Chicken Breast, Quinoa with Roasted Butternut, Dried Cranberries
& Brown Sugar Almonds, with Honey Butter Glazed Baby Carrots
24

Vegetarian Lasagna

Sautéed Wild Mushrooms, Spinach, Roasted Tomatoes, Butternut Ricotta,
Mozzarella with Garlic Cream Sauce
20

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

MASKS MUST BE WORN COMING & GOING TO RESTAURANT