

Appetizers

Shrimp Cocktail - \$13.00 G

Sauteed shrimp seasoned with your choice of seasoning:
Cajun, Herb and Garlic or Sweet Cajun Curry

Baked Brie - \$9.50 V

Freshly sliced baguette with brie and your
choice of one of the following toppings:

- Brown sugar and pecans
- Cranberries with sweet caramelized onions

Bruschetta - \$8.50 V

Fresh tomatoes, roasted garlic, onions and basil on fresh baguette
topped with feta cheese and finished with balsamic reduction

Seared Scallops - \$17.00 G

Pan seared scallops served over sauteed creamy leeks and pancetta

Creole Calamari - \$12.50

Fresh calamari lightly floured and fried to a
crispy golden brown, served with lemon chipotle dip

Twisted Ravioli - \$12.50 V

House made three cheese ravioli, breaded and deep fried for
a crispy golden coating served with a spicy marinara sauce

Chicken Quesadilla - \$11.00

Fresh tomatoes, onions, peppers, garlic, mixed cheeses and smokey BBQ
chicken in a crispy garlic butter tortilla shell, served with sour cream
and fresh salsa

Substitute chicken for our house smoked pulled pork - \$2.50

Chicken Bruschetta Pizza - \$12.50

Naan bread topped with fresh bruschetta, lightly seasoned
chicken breast and feta finished with balsamic reduction

Cheesy Jalapeno Dip - \$12.00 V

A mixture of cheeses and fresh roasted jalapenos
served hot, with warm naan bread and tortilla chips

Chicken Wings

8 Wings - \$11.50

16 Wings - \$21.00

Lightly floured seasoned fried chicken wings
served with julienne vegetables and blue cheese dip

Your choice of sauces: Honey Garlic, Caesar,
BBQ, Medium, Thai Chili, Hot or Extra Hot

Or try our dry rubs: Spicy Cajun, Chili Lime, Frank's Red Hot Sauce,
Smokey BBQ, Maple Bacon, Sriracha, Chipotle Mango, Lemon Pepper,
Habenaro, Habenaro Mango, or Buffalo

Twisted Cheesy Bread - \$7.00 V

Freshly baked pull apart bread tossed with
mixed cheeses and drizzled with garlic butter

Mussels - \$16.50

1lb of mussels tossed with fresh bruschetta and
white wine tomato broth, topped with garlic bread

V=vegetarian G=gluten free

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Starters

Garden Salad **V G**

Mixed greens topped with tomatoes and a julienne slaw
Dressing choices: Balsamic Vinaigrette, Ranch, Raspberry Vinaigrette,
Lemon Poppy Seed, Sun Dried Tomato, Blue Cheese, or Italian

Small - \$5.50

Large - \$8.50

Caesar Salad

Romaine lettuce tossed with our house made creamy caesar dressing
topped with herb croutons, crispy bacon and parmesan cheese

Small - \$5.50

Large - \$8.50

Grilled Vegetable Salad - \$11.00 **V G**

Mixed greens topped with grilled peppers,
mushrooms, zucchini, and onions

Spinach Salad - \$11.00 **V G**

Spinach topped with red onions, dried cranberries,
mandarin oranges, toasted almonds and goat cheese

Grilled Vegetable Stack - \$11.00 **V G**

Warm marinated mixed grilled vegetables on a bed of
quinoa topped with a balsamic reduction and pea sprouts

**Any of the following can be added to
any of the Salads and Grilled Vegetable Stack**

3 Pan Seared Scallops - \$11.00

BBQ Grilled Chicken Breast - \$5.00

Sauteed Shrimp - \$9.00

Grilled Salmon - \$8.50

House made Soup of the day - \$5.50

French Onion Soup - \$6.50

Caramelized onions in a rich broth topped
with toasted crustini and swiss cheese

Hand Cut French Fries **V**

Small - \$4.00

Large - \$5.50

Spice Them Up! \$1.00

With Spicy Cajun, Chili Lime, Frank's Red Hot Sauce,
Smokey BBQ, Caesar, Maple Bacon, Sriracha, Chipotle Mango,
Lemon Pepper, Habanero, Habanero Mango, Buffalo

Chipotle Mango Potato Chips **V**

House made potato chips tossed in a sweet
chipotle mango spice and served with chipotle dip

Small - \$4.00

Large - \$5.50

Sweet Potato Fries **V**

Crispy sweet potato fries served with chipotle dip

Small - \$5.50

Large - \$8.50

Fully Loaded Fork Fries - \$8.00

Fresh hand cut fries topped with mixed cheeses,
crispy bacon, sour cream and green onions

Classic Poutine - \$8.00

Fresh hand cut fries topped with cheese curds and gravy

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Entrees

Steak - \$26.00

8 oz filet topped with mushrooms, onions, and gravy, served with roasted potatoes and grilled vegetables

Gluten free upon request

Salmon - \$21.00 **G**

Pan seared Salmon with lemon and herb garlic pesto, served with rice and grilled vegetables

Basa - \$17.00 **G**

Pan seared cajun Basa served with roasted potatoes and sauteed vegetables

Lamb Shank

1 Shank - \$21.00

2 Shank - \$29.00

Braised Lamb Shank served with herb gravy, roasted potatoes and sauteed vegetables

BBQ Ribs

1/3 Rack - \$12.50

1/2 Rack - \$15.00

Full Rack - \$24.00

Slowly braised side ribs, marinated in our own signature rub and finished on the grill with our house made caramelized BBQ sauce, served with hand cut fries

Stir Fry

Mixed julienne vegetables, mushrooms and snow peas stir fried with teriyaki and soya sauce on a bed of steamed rice and garnished with pea sprouts

Vegetarian - \$15

With Chicken - \$16

With Shrimp - \$18

With Beef - \$20

Gluten free on request

Pasta

G All pastas can be made with gluten free penne pasta on request

Grilled Vegetable Penne - \$15.00 **V**

Mixed grilled vegetables tossed with penne pasta in a garlic pesto cream sauce

Jambalaya Pasta - \$17.00

Caramelized onions, grilled peppers, sausage, chicken and shrimp tossed with Linguine pasta in a smokey spicy tomato sauce

Black Tiger Shrimp Linguine - \$18.00

Sauteed black tiger shrimp, fresh garlic, diced tomatoes and onions in a rose sauce tossed with linguine pasta

Spicy Italian Penne - \$15.00

Sauteed Italian sausage, peppers, onions and chili flakes tossed with penne pasta in a vodka tomato sauce

Spaghetti and Meatballs - \$15.00

House made meatballs tossed in a garlic tomato sauce atop a bed of spaghetti pasta

Creamy Chicken Penne - \$15.00

Sauteed onions, garlic and mushrooms with lightly seasoned sliced chicken breast tossed in a garlic cream sauce with penne pasta

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Twists

BBLT - \$12.50

Back bacon, maple smoked bacon, cheddar cheese, tomato and lettuce on a grilled focaccia bun

Pulled Pork - \$13.00

House smoked pork shoulder in our sweet house made BBQ sauce on a garlic toasted pretzel bun with a side of coleslaw

Beef Burger

6 oz beef patty, choose one of the following combinations:

Plain burger - \$13.00

Cheese or Bacon and Cheese - \$13.50

Signature Burgers - \$14.25

- Blue cheese and pancetta

- Caramelized onions and swiss cheese

- Jalapeno peppers, mango chutney, bacon and cheddar cheese

- Grilled pineapple, red pepper and swiss cheese

- Mixed mushrooms, caramelized onions and swiss cheese

Beef Sandwich - \$14.00

Shaved roast beef on a garlic toasted baguette with sauteed onions and mushrooms in a herb gravy topped with a horseradish mayo

The Club - \$13.00

Club sandwich with grilled chicken breast, topped with a light BBQ sauce, crispy bacon, lettuce and tomato on a grilled focaccia bun

Grilled Vegetable Wrap - \$12.50 V

Mixed grilled vegetables, lettuce, tomato and pea sprouts with a basil pesto mayo wrapped in a flour tortilla and finished on the grill

Cilantro Lime Wrap - \$12.50

Sliced chicken breast in a cilantro lime pesto with lettuce, tomato and a cilantro lime mayo

House Made Chicken Strips - \$11

House made seasoned breaded chicken strips served with a side of fresh cut fries and your choice of BBQ or plum sauce

Sauce Them Up! \$1.00

Caesar, Honey Garlic, BBQ, Medium, Hot, or Extra Hot

Choice of sides

Rice

Fresh cut fries

Grilled vegetables

Quinoa

Roasted potatoes

Sauteed vegetables

Garden or Caesar Salad - \$2.50

Sweet potato fries - \$2.50

Soup - \$2.50

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