### TWISTED OLIVE



Restaurant Week
LUNCH MENU \$20 (Dine in Only)

# COURSE 1 SOUP DU JOUR FRENCH ONION SOUP HOUSE SALAD

## COURSE 2 CHICKEN FRIED STEAK

White Sauce, Smothered Onions, Fries, Vegetable

#### **GRILLED CHICKEN PANINI**

Marinated chicken breast, fresh mozzarella, tomato, sauteed spinach, pesto aioli

#### **FIGGY PIGGY**

House smoked pulled pork, fig preserve, brie cheese, arugula, balsamic crema, kaiser roll

#### KALE SALAD

Kale, Avocado, Hearts of Palm, Roast Tomato, Butter Roasted Almonds, Shaved Pecorino

#### **FISH TACOS**

Corn Tortilla, Fried Cod, Avocado, Cilantro Dressing, Cilantro Coleslaw, Salsa Fresca

# COURSE 3 LIMONCELLO MOUSSE CAKE PEANUT BUTTER CUP TRIPLE CHOCOLATE CAKE COCONUT AMARETTO PIE

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## TWISTED OLIVE



## Restaurant Week DINNER MENU \$40 (Dine in Only)

### COURSE 1

#### **TUNA TARTARE**

Lemon Aioli, Avocado, Capers, Tomatoes, Shallots, Baguette

#### SHORT RIB RAVIOLI

Braised Short Rib, Caramelized Onion, Port Cream Sauce

#### **CONCH FRITTERS**

Fried Conch, Bell Pepper, Onion with Caribbean Aioli

#### WHIPPED RICOTTA CROSTINI

Roasted Butternut Squash with Ricotta, Preserved Lemon Relish Served on a Crostini

#### TWISTED BLUE BRISKET

House-Smoked Brisket, Garlic Bruschetta and Blue Cheese Sauce

#### **COURSE 2**

#### **HOUSE SALAD**

Baby Greens, Red Onion, Tomato, Bell Pepper, Cucumber, Carrot, Balsamic Vinaigrette

#### CAESAR SALAD

Crisp Romaine, Garlic Croutons, Parmigiano-Reggiano, House Caesar Dressing

#### **COURSE 3**

#### **CHICKEN FRIED STEAK**

White Sauce, Smothered Onions, Starch du Jour, Vegetable

#### THAI BBQ SALMON

Wakame Salad, Pickled Ginger Thai BBQ Sauce, Forbidden Rice

#### PAN ROASTED BARRAMUNDI

Barramundi, Toasted Almonds, Red Grapes, Lemon Beurre Blanc Sauce, Starch du Jour, Vegetable

#### STEAK FRITES ON A STONE +\$5

Sirloin Steak, Porcini Mushroom Sauce, Blue Cheese Sauce, Sea Salt, Garlic, French Fries, Vegetable

#### **ORECCHIETTE PASTA**

White Beans, Sun Dried Tomatoes, Kale, Basil, Lemon Butter Sauce

#### **COURSE 4**

#### LIMONCELLO MOUSSE CAKE

#### PEANUT BUTTER CUP TRIPLE CHOCOLATE CAKE

#### **COCONUT AMARETTO CREAM PIE**

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