

# 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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