

TWISTED OLIVE

LUNCH MENU

ENTREES

 STEAK ON A STONE \$44
*filet mignon, porcini sauce, blue cheese sauce,
sea salt, garlic, french fries, vegetable*
ADD CHEF'S BALSAMIC STEAK SAUCE \$2

 CALAMARETTI
PASTA \$19
*calamari, shrimp, scallop,
vodka cream sauce*

SHRIMP
FRIED RICE \$17
*shrimp, plantain fried rice,
sweet soy glaze*

TWISTED
RAVIOLI M/P
*chef's selection of seasonal house made ravioli
includes vegetable du jour*

TWISTED PENNE
PRIMAVERA \$15
*shrimp, tomato, artichoke, spinach, scallion,
basil, garlic, lemon juice, balsamic*

VEGETABLE
QUESADILLA \$9
*grilled vegetables, monterey jack, cheddar,
salsa fresca, guacamole, sour cream*

PIZZA

MARGHERITA \$11
pomodoro sauce, fresh mozzarella, basil

TWISTED
MARGHERITA \$11
*smoked tomato sauce, fresh mozzarella,
parmigiano-reggiano, basil*

PROSCIUTTO \$13.5
*pomodoro sauce, prosciutto, arugula,
parmigiano-reggiano, white truffle oil, egg*

GRILLED
VEGETABLE \$12
*fresh grilled veggies, mozzarella,
parmigiano-reggiano, pomodoro sauce*

SIDES

FRESH CUT FRENCH FRIES \$3

SWEET POTATO FRIES \$3

SAUTEED HOMEMADE
PIEROGIES WITH
CARAMELIZED ONION \$6
ADD TRUFFLE SOUR CREAM \$1

ONION RINGS \$3

CILANTRO COLESLAW \$3

FRIED PICKLES \$4.5

SANDWICHES

TWISTED OLIVE'S
HOUSE BLEND BURGER \$11
cheddar, caramelized onion, lettuce, tomato, kaiser roll
ADD FRIED EGG \$1

FISH TACOS \$13
*flour and corn tortilla, blackened mahi mahi,
avocado cilantro dressing, cilantro coleslaw, salsa fresca*

CRAB CAKE \$18.5
lettuce, tomato, lemon aioli, kaiser roll

 BUTTERMILK
FRIED CHICKEN \$10.5
*chicken breast, tomato, cheddar cheese, bacon,
lettuce, pickle, sriracha aioli, kaiser roll*

ASIAN TUNA PANINI \$11
seared tuna, avocado, radish, cucumber, miso aioli

CHIPOTLE MEATLOAF
SANDWICH \$10
*chipotle meatloaf, frizzled onion, tomato,
chipotle ketchup, sourdough bread*

POBLANO BLACK
BEAN BURGER \$10
*poblano pepper and black bean, monterey jack cheese,
lettuce, tomato, candied jalapeño mayo, kaiser roll*

 PORK BELLY
BANH MI \$12.5
*crispy pork belly, pickled vegetables,
miso glaze, baguette*

SALADS

HOUSE SALAD \$6
*baby greens, red onion, tomato, bell pepper,
cucumber, carrot, balsamic vinaigrette*

BABY GREENS SMALL \$7 | LARGE \$9
*baby greens, tomato, candied walnuts,
feta, raisin, balsamic vinaigrette*

CAESAR SALAD SMALL \$6 | LARGE \$8
romaine, garlic croutons, parmigiano-reggiano, caesar dressing

HIBISCUS ORANGE
SALAD \$10.5
*baby greens, hibiscus flower, goat cheese,
orange, hibiscus poppy dressing*

SPINACH SALAD \$9.5
*baby spinach, roasted prosciutto, raisin, tomato,
onion, fig vinaigrette*

SOUPS

SOUP DU JOUR
CUP \$5 | BOWL \$6

CRAB BISQUE
CUP \$5.5 | BOWL \$6.5

FRENCH ONION \$6

THREE SOUP SAMPLER \$8.5

HOUSE SMOKED SANDWICHES

 BEEF BRISKET \$10
*smoked beef brisket, pepper jack,
bbq caramelized onion, sourdough bread*

PULLED PORK \$9
*slow smoked pork, carolina mop sauce,
cilantro cole slaw, kaiser roll*

 TWISTED ZIP \$11
*smoked tomato, zippy onions, grilled zucchini,
aged cheddar, zip dip sauce, sourdough bread*

 HOT PASTRAMI \$10
*house-made smoked pastrami, dijon,
swiss, black rye bread*

SMOKED TURKEY
PANINI \$11
*house-smoked turkey breast,
brie, arugula, avocado, honey*

TWISTED OLIVE
CUBAN \$11
*prosciutto, smoked pulled pork, swiss,
dijon mayo, pickled jalapeño, garlic bread*

GRILLED SHRIMP SALAD \$14.5
*romaine, hearts of palm, avocado, tomato,
red onion, feta, smoked tomato vinaigrette*

GREEK ITALIAN
CHOPPED SALAD \$13.5
*romaine, garbanzo, red pepper, fennel, tomato, onion,
soppresata, feta, olives, oregano white balsamic vinaigrette*

 PORK BELLY SALAD \$14.5
*bibb lettuce, honey crisp apple, fried cheese curd, crisp pork
belly, tomato, onion, toasted hazelnuts, sherry vinaigrette*

COBB SALAD \$14
*grilled chicken, pancetta, crisp red onion, avocado,
blue cheese crumble, garden herb dressing*

ADD CHICKEN \$6, SHRIMP \$8
OR SALMON \$9 TO ANY SALAD

PERFECT PAIR

*ask your server for a drink
suggestion to compliment
your dinner*

 INDICATES A TWISTED OLIVE
FAVORITE MENU ITEM