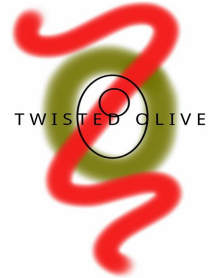


TWISTED OLIVE



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

COURSE 1

SHORT RIB RAVIOLI

Braised Short Rib, Caramelized Onion, Madeira Cream

TUNA TARTARE

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

CONCH FRITTERS

Fried Conch, Bell Pepper, Onion with Caribbean Aioli

BUTTERNUT SQUASH 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

TWISTED PENNE PRIMAVERA

Shrimp, Tomatoes, Artichokes, Spinach, Scallions, Basil, Garlic, Lemon Juice, Balsamic

THAI BBQ SALMON

Wakame Salad, Pickled Ginger Thai BBQ Sauce, Scallion Rice, Vegetable

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, Hand Cut French Fries, Vegetable

ORECCHIETTE PASTA

White Beans, Kale, Sundried Tomatoes, Basil, Lemon Butter Sauce

COURSE 4

LIMONCELLO MOUSSE CAKE

TRIPLE CHOCOLATE PEANUT BUTTER CAKE

TOASTED COCONUT AMARETTO CREAM PIE

Thank You to our Restaurant Week Sponsors!

