



Rock Grilling

Your sliced meat or seafood will be delivered to your table with a 650° rock where you cook and season your entree to your liking.

Stock Your Rock

*** Choose your meat or seafood**

After your original 6 oz. order, additional items can be ordered from the 3 oz. Add-ons

*** Choose two sauces with every order**

Creamy Cayenne Horseradish, Bourbon,
Plum Chipotle, Creamy Horseradish,
Sweet Jalapeno BBQ, Homemade Cocktail,
Pineapple Apricot Mustard

*** Choose your side**

Twigs mashed potatoes, baked potato,
creamy harvest rice, wild rice or fresh seasonal
vegetable

* Includes Twigs Sauté Caramelized onions, mushrooms,
red and yellow peppers

LET US KNOW IF YOU NEED A SECOND ROCK.

Your rock will stay hot for approximately 20 minutes. Take your time cooking; we can always bring you another rock.

Meat

Pork Loin 6 oz. 12.99

Pork Tenderloin 6 oz. 15.99

Filet Mignon 6 oz. 27.99

Tavern Cut Steak 6 oz. 12.99

Seafood

Shrimp 6 oz. 17.99

Scallops 6 oz 18.99

Ahi Tuna 6 oz. with sauce 17.99

Combo

Combo Platter for Two 39.00

3 oz. of each: Filet Mignon, Tavern Cut,
Pork Loin, Scallops and Shrimp

3 oz. Add-ons:

Shrimp: 7.50

Scallops: 8.50

Filet Mignon: 11.50

Tavern Cut: 4.50

Pork Loin 4.50

Tenderloin 6.50

OUR ROCKIN' RULES

- Meat, seafood, and vegetables can be cooked on the rock. Please refrain from putting black pepper, and sauces on the rock. They will burn. Please season and sauce food after it is cooked. Thanks!
- Hot rocking is like fondue without the oil. Use your tongs like a spatula to release your meat and seafood if it adheres to the rock.
- Watch children carefully. Even when the rock cools down some, it is never cool enough to touch.

Twigs Tavern and Grille

Fetch a friend... Share a rock.

Full Dinner Menu: 4pm to 10pm and Limited Menu: 10pm to 11pm

Bar open until 11pm Sunday through Thursday and 12am Friday and Saturday

Located in the Centerstone Plaza Hotel Soldiers Field - Mayo Clinic Area

401 6th Street SW • Rochester MN • 507-288-0206

SOUP AND SALAD

Add a grilled chicken breast 4.00

Bowl of Soup Mamo McPeaks Bacon Chicken Wild Rice or Chef's homemade soup. 6.99

Cup of Soup 4.99

Pear Salad Fresh pears, walnuts, green onions, bleu cheese, red onion, red wine vinaigrette Side 7.99 Full 10.99

Chicken Cobb Tomato, onion, bacon, bleu cheese, egg, black olives and chicken 13.99

Garden Salad Egg, cucumber, tomato, and onion. Side 6.99 Full 9.99

Ahi Tuna Salad Seared Ahi Tuna, mozzarella, diced red and yellow peppers, Twigs Asian dressing. 15.99

Taco Salad a crispy tortilla bowl filled with seasoned ground pork or chicken, lettuce, onions, tomatoes, black olives, jalapeno peppers, shredded cheese, with sour cream and salsa on the side 11.99

Cranberry Spinach Salad Dried cranberries, bleu cheese, cucumber, red onion, sunflower seeds, tangy sweet vinaigrette. Side 9.99 Full 13.99

SMALL PLATES

Butterflied Shrimp Four delicately coated tempura shrimp with sweet and sour sauce. 9.99

Crispy Butternut Squash Ravioli Four lightly fried butternut raviolis sprinkled with parmesan and parsley with bleu cheese dipping sauce and marinara. 7.99

Risotto Poppers Four fried risotto croquettes filled with cream cheese and jalapenos with a tomato-citrus aioli. 7.99

Shrimp Nachos Diced shrimp, pineapple, onion, red and yellow peppers, Caribbean jerk sauce, cilantro, mozzarella cheese 8.99

Butternut Ravioli Award winning! Sundried tomatoes, garlic cream sauce, and parmesan cheese. 6.99

Greek Chicken Kabobs Grilled chicken, yellow and red peppers served with Tzatziki sauce 6.99

Parmesan Crisps Warm, crispy nuggets of bread tossed in parmesan with bleu cheese and marinara dipping sauces 5.99

Green Bean Frittis Fried with bleu cheese dip and cayenne horseradish 6.99

Mini Ahi Taco Bowls Seared Ahi Tuna with cucumbers, onions, mushrooms, lettuce, cheese and a cucumber jalapeno plum wasabi sauce. 11.99

Caramelized Onion Risotto Cakes Caramelized risotto cakes with a savory onion sauce topped with tomatoes, jalapenos, and cilantro. 9.99

SMALL PLATES CONT.

Nachos Jubilee Tortilla chips topped with BBQ pulled pork, cheese sauce, fresh onions, tomatoes and sour cream. 6.99

Baked Feta Topped with tomatoes, onion, cilantro served with Twigs chips. 8.99

Ravioli Rosa Four Butternut raviolis, creamy tomato rosa sauce. 6.99

Queso Blanco Diced tomato, onion, green pepper in warm white queso with tortilla chips. 7.99

Chips, Salsa, Queso Tortilla chips with Chef Luci's Homemade Salsa and Queso 8.99

Rosemary Sweet Potato Sticks Rosemary Parmesan Sweet Potato Fries with Herbed Tequila Ketchup. 6.99

Pork Lettuce Wraps Pulled Pork, Twigs Tangy Signature Sauce, sweet and sour julienned carrots, tomatoes, red onion, and diced pickles. 11.99

Onion Ring Frittis Fresh cut, hand battered onion rings with cayenne horseradish and ketchup. 6.99

Thai Cream Scallops Four seared scallops, Thai cream sauce atop cilantro white rice. 9.99

Twigs Strips

A thin pastry crust topped with fresh ingredients.

Filet Mignon and Bleu Cheese Thin sliced steak, caramelized onions, mushrooms, mozzarella, bleu cheese, with a bourbon drizzle. 13.99

Peri Peri Shrimp Diced shrimp, fiery hot Africa-Portuguese Birdseye pepper sauce, cream cheese, green onions, mozzarella. For milder flavors, order w/o pepper sauce 8.99

BBQ Mashed BBQ pulled pork, Twigs mashed potatoes, onions, bbq sauce, cheddar and mozzarella 7.99

Plum Filet and Bleu Cheese Thin sliced filet mignon, caramelized onions, mushrooms, mozzarella, bleu cheese with a plum chipotle drizzle. 13.99

Pineapple Chicken Bleu Chicken, pineapple bourbon sauce, pineapple, bleu cheese, mozzarella. 7.99

PASTA & RICE BOWLS

Butternut Ravioli Award Winner! Eight Butternut Squash raviolis, sundried tomatoes, garlic cream sauce, parmesan cheese 11.99 Add Diced Chicken 15.99

Italian Marinara Noodle Bowl Spaghetti noodles, ground pork, marinara, fresh basil, topped with melted mozzarella, tomatoes, onions, and parmesan 12.99

Country Captain Chicken Pan seared chicken, curry, roasted tomatoes, green peppers, onions, shiitake mushrooms, currants and toasted almonds served over cilantro white rice. 13.99

Ravioli Rosa Eight Butternut Squash raviolis, creamy tomato rosa sauce. 11.99 Add Diced Chicken 15.99

Pasta a la Crema Spaghetti in a white sauce of cream, garlic butter, onions, white wine, green onions, and sundried tomatoes. Choose Shrimp 19.99 or Chicken 17.99

MAIN PLATES

Ahi Tuna 6oz. grilled tuna with ginger and wasabi sauce, Ahi dipping sauce, choice of rare or medium-rare and Twigs accompaniment. 19.99

Parmesan Polenta - Award Winner! Homemade parmesan polenta topped with cheddar cheese, egg omelet, ground pork, fresh tomatoes, green onions, and jalapeno cream sauce with sliced spuds. 14.99

Tomato Trio with Crispy Risotto Cake Sundried, grilled, and cherry tomatoes layered with your choice of steak medallions, fish, or chicken, and garlic cream sauce atop a crispy risotto cake. 6 oz Filet Mignon 28.99
6 oz Barramundi 20.99 6 oz Chicken 15.99

Fish Tacos Three corn tortillas with seasoned Barramundi, lime slaw with cilantro, tomato, onion, and chives, sweet and spicy Sriracha Cremosa. Served with cilantro white rice. 16.00

Sweet and Sour Tempura Shrimp Eight delicately coated tempura shrimp, sweet and sour sauce on side, broccolini and Twigs accompaniment. 20.99

Applewood Smoked Meatloaf Pork meatloaf wrapped in Twigs mashed potatoes and cheddar cheese on an onion cream sauce and seasonal fresh vegetable. 13.99

Old English Fish and Chips Lightly fried Barramundi served with spicy homemade tartar sauce, malt vinegar and french fries. 14.99

Baby Back Ribs Tender, smoked and topped with our special BBQ sauce and Twigs accompaniment. 15.99

Filet Mignon 6 oz. filet, topped with savory chive butter, and Twigs accompaniment. 27.99

MAIN PLATES CONT.

Tavern Cut Steak Topped with a savory sweet sauce, sautéed onions and mushrooms, and Twigs accompaniment. 14.99
Two 6 oz Steaks 22.99

Northwoods Walleye Pan-fried in butter, topped with green onions, served with broccolini and choice of Twigs accompaniment. 21.99

Grilled Chicken Chicken breast with choice of sauce: Bourbon, Raspberry Chipotle, Pineapple Apricot Mustard, or Sweet Jalapeno BBQ, and Twigs accompaniment. 10.99

Walleye with Garlic Wine Sauce Pan seared, drizzled with a white wine garlic-butter sauce atop cilantro white rice and sauteed lemon-pepper spinach. 22.99

SANDWICHES

Choice of french fries, fruit plate, or sweet potato fries.

Peppercorn Honey Mustard Tempura Chicken Sandwich

Delicate coated tempura 6 oz. chicken, peppercorn honey mustard, and lettuce. 11.99

Tomato Spinach Grille Sauteed spinach, tomatoes, onions, pesto, mozzarella, feta on granny white. 10.99

Barramundi Fish Sandwich Lightly fried on a toasted hoagie bun with homemade tartar sauce 10.99

Pulled Pork Sandwich Shredded smoked pork, BBQ Sauce, melted cheddar cheese on a toasted hoagie bun 10.99

Philly Cheese Steak Grilled onions, green peppers, mushrooms, and swiss on a hoagie bun 10.99

Apricot Turkey

Thinly sliced turkey breast, red onions, creamy apricot spread, on grilled cranberry wild rice bread 10.99

Abigail Chicken Sandwich Grilled chicken breast, swiss cheese, tomato onion feta spread 9.99

Reuben Corned beef, sauerkraut and swiss cheese on grilled marble rye bread topped with 1000 island dressing 9.99

Steak BLT Sandwich 6 oz Tavern cut steak, cheese, bacon, lettuce, tomato, and chimichurri mayo. Served open faced on toasted white bread. 12.99

Ginger Spiced Ahi Tuna Wrap

Seared Ahi Tuna, green onions, lettuce, mozzarella, and wasabi-mayo in a grilled tortilla. 15.99

Cheeseburger Wrap Burger strips, diced onions, tomatoes, pickles, shredded cheddar jack cheese, lettuce, and mayo in a grilled tortilla. 12.00

Cuban Wrap Seasoned ground pork, sliced ham, shredded cheddar jack cheese, diced pickles, and coleslaw in a grilled tortilla. 11.00

Twigs Bowls

1. Choose your bowl:

Street Taco Bowl Avocado, Carrot Slaw, Cucumber, Corn, Black Beans, Pico de Gallo, Verde Sauce, Fresh Cilantro, Fried Tortilla Strips

(Chef Luci's Homemade Queso on the side)

Poke Bowl Avocado, Carrot Slaw, Cucumber, Edamame, Pineapple, Red Pepper, Ginger, Sesame Seeds, Green Onions, Tahini Sauce, Poke Sauce, Fried Tortilla Strips (Typically served with Ahi Tuna, but the choice is yours).

2. Choose your base:

Cilantro White Rice, Spanish Rice, Fresh Spinach, or Lettuce Mix

3. Choose Land, Sea, or Earth:

Land: Pulled Pork 16.99 • Diced Chicken 16.99 • Shredded Beef with mushrooms 17.99

Sea: Seared Ahi Tuna 18.99 • Grilled Shrimp 18.99 • Barramundi 17.99

Earth: Spicy Diced Asparagus 15.99 • Steamed Chopped Broccolini 15.99

Additional Toppings:

4 oz Pulled Pork 3.99 • Diced Chicken 3.99 • Shredded Beef with Mushrooms 4.99 • Barramundi 4.99 • Ahi Tuna 5.99 • Grilled Shrimp 5.99 Steamed Chopped Broccolini 2.99 • Spicy Diced Asparagus 2.99 • Spanish Rice 1.99 • Cilantro White Rice 1.99 • Fresh Spinach 1

Lettuce Mix 1

2 oz Avocado 1.50 • Edamame 1.50 • Corn 1 • Red Pepper 1 • Pico de Gallo 1 • Black Beans 1 • Carrot Slaw 1 • Diced Cucumbers 1 Diced Pineapple 1 • Sautéed Mushrooms 1 • Sautéed Onions 1 • Crispy Tortilla Strips .50 • Minced Ginger .50

Additional Sides:

3 oz Chef Luci's Homemade Queso 2.99 • Salsa 2.99

1 oz Sriracha Cremosa .50 • Verde Sauce .50 • Tahini Sauce .50 • Poke Sauce .50 • Plum Sauce .50 • Raspberry Chipotle Sauce .50 Dollop of Super Hot Wasabi Sauce .50 • Sour Cream .25

Burgers

Six ounce fresh, never frozen, Hereford beef patty

Served with Fries, Fruit, Sweet Potato Fries or Cole Slaw

Substitute a six ounce Vegetarian Beyond Burger 3.95

Seany Burger Swiss and cheddar cheese, BBQ, blue cheese sauce 11.00

Piggy Back Cheddar, BBQ pulled pork, slaw, mayo, pickles 11.00

Tangled Onion Cheddar, crispy onions, lemon-mayo-horseradish sauce 11.00

Twigs Single Cheeseburger Choice of cheese: American, cheddar, provolone, swiss, pepper jack, feta, bleu cheese 10.00

Big Twig American Cheese, pile of sliced pickles, shredded lettuce, and creamy onion-pickle sauce. 12.00

Fried Pickle Burger Fried sliced pickles inside and out, American cheese, lettuce, onion, habanero mayo, topped with a cherry tomato. 12.00

Philly Burger American cheese, sautéed onions, mushrooms, green peppers, and Tequila ketchup. 12.00

Burger Options:

Make it a Double 3.95

Make it a Double Beyond Burger 7.90

Add Cheese 1.00 Add Bacon 1.50

Add Sautéed Onions and Mushrooms 1.00

Twigs Accompaniments

Baked potato or Asparagus Mashed potatoes, harvest rice, wild rice blend, cilantro white rice, fresh vegetable, french fries, cole slaw, or sweet potato fries.

Substitutions welcome.