

HOT ROCK GRILLING

Your sliced meat or seafood will be delivered to your table with a 650 degree rock where you cook & 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 2 SAUCES WITH EVERY ORDER~

Raspberry Chipotle, Creamy Horseradish, Tzatziki Sauce
Homemade Cocktail Sauce, Plum Chipotle, Cocktail Sauce
Peppercorn Honey Mustard, Sriracha Cremosa
Charred Pineapple Bourbon Sauce,
Creamy Cayenne Horseradish, Sweet Jalapeño BBQ

~CHOOSE YOUR SIDE~

includes sautéed onions & mushrooms
baked potato, asparagus mashed potatoes, fries,
sweet potato fries, cilantro white rice, spanish rice,
garlic asparagus, broccolini, coleslaw, fruit

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. 17.99

COMBO

Combo Platter for 2 39.00
3 oz. of each: Scallops,
Filet Mignon, Tavern Cut,
Pork Loin, & Shrimp

3 OZ. ADD-ONS

Shrimp 7.50 | Scallops 8.50 | Filet Mignon 11.50 | Tavern Cut 4.50 | Pork Loin 4.50 | Pork Tenderloin 6.50

OUR ROCKIN' RULES

-Meat, seafood, & 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.

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.

*Consuming raw or undercooked meat or seafood may increase your risk of a food borne illness

SOUP & SALAD add a grilled chicken breast 4

bowl of soup 6.99 | cup of soup 4.99

Mamo McPeak's Bacon Chicken Wild

Rice or Chef's homemade soup.

(v) cranberry spinach salad

Dried cranberries, egg, bleu cheese, cucumber, red onion, sunflower seeds tangy sweet vinaigrette.

Side 9.99 Full 13.99

ahi tuna salad* Seared Ahi tuna, mozzarella, cucumbers, diced red & yellow peppers, Twigs Asian dressing. 15.99

SMALL PLATES

SEA

SHRIMP NACHOS

Diced shrimp, pineapple, red & yellow peppers, Caribbean jerk sauce, cilantro, mozzarella. 11.99

SWEET & SOUR SHRIMP

Four delicately coated fried shrimp with sweet & sour sauce. 9.99

MINI AHI TACO BOWLS*

Seared Ahi Tuna, cucumbers, onions, mushrooms, lettuce, cheese, & cucumber jalapeño plum wasabi sauce. 11.99

THAI CREAM SCALLOPS

3oz seared scallops, Thai cream sauce atop cilantro white rice. 9.99

LAND

NACHOS JUBILEE Straight from our food truck! BBQ pulled pork, cheese sauce, fresh onions, tomatoes & sour cream. 6.99

PORK LETTUCE WRAPS

Pulled pork, Twigs tangy signature sauce, sweet & sour julienned carrots, tomatoes, red onion and diced pickles. 11.99

GREEK CHICKEN KABOBS

Grilled chicken, yellow & red peppers with tzatziki sauce. 6.99

CHICKEN QUESADILLA

Chicken, pico de gallo, colby jack cheese on a tortilla with salsa, sour cream & lettuce. 9.99

chicken cobb Tomato, onion, bacon, bleu cheese, egg, black olive, chicken. 13.99

(v) pear salad Fresh pears, walnuts, bleu cheese, red onions, red wine vinaigrette. Side 7.99 Full 10.99

(v) garden salad Egg, tomato, cucumber & onion. Side 6.99 Full 9.99

taco salad Seasoned ground pork or chicken, lettuce, onions, tomatoes, black olives, jalapeño peppers, shredded cheese with sour cream & salsa on the side over chips. 11.99

EARTH

(v) CHEF LUCI'S CHIPS, SALSA & QUESO

Diced tomato, onion, green pepper in warm white queso with tortilla chips & salsa. 8.99

(v) BAKED FETA

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

(v) ROSEMARY SWEET POTATO STICKS Topped with parmesan with herbed tequila ketchup. 6.99

(v) PARMESAN CRISPS

Warm, crispy nuggets of bread tossed in parmesan with bleu cheese & marinara dipping sauces. 7.99

| crispy risotto |

(v) RISOTTO POPPERS

Four fried risotto croquettes filled with cream cheese & jalapeños with a tomato-citrus aioli. 7.99

(v) CARAMELIZED ONION RISOTTO CAKES

Risotto cakes with a savory onion sauce, fresh tomatoes, jalapeños and cilantro. 9.99

TWIGS STRIPS

a thin pastry topped with fresh ingredients

peri peri shrimp

Diced shrimp, fiery hot habanero pepper sauce, cream cheese, green onions, mozzarella. 9.99

pineapple chicken bleu

Chicken, pineapple bourbon sauce, bleu cheese, mozzarella. 8.99

| frittis |

(v) GREEN BEAN FRITTIS

Fried with bleu cheese dip & cayenne horseradish. 6.99

(v) ONION RING FRITTIS

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

(v) BRAZILIAN CHEESE BREAD 4 crispy on the outside fluffy on the inside bun-like cheese bread. 3.99

| butternut squash ravioli |

(v) RAVIOLI ROSA

Four butternut squash raviolis, creamy tomato rosa sauce. 6.99

(v) CRISPY RAVIOLI

Four lightly fried butternut raviolis sprinkled with parmesan & parsley with bleu cheese dipping sauce & marinara. 7.99

(v) BUTTERNUT RAVIOLI

Award Winner! Four butternut squash raviolis, sundried tomato garlic cream sauce, parmesan cheese. 6.99

plum filet & bleu cheese*

Thin sliced filet mignon, caramelized onions, mushrooms, mozzarella, bleu cheese with a plum chipotle drizzle. 13.99

bbq mashed

Pulled pork, mashed potatoes, onions, bbq sauce, cheddar and mozzarella 7.99

T W I G S B O W L S

| 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 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 • diced chicken 3.99 • shredded beef 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 cucumber 1 • diced pineapple 1 • sauteed mushrooms •
sauteed 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

siracha 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

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MAIN

PLATES

PASTA & RISOTTO

pasta a la crema Spaghetti noodles in a white sauce of cream, garlic, butter, onion, white wine, green onions, & sundried tomatoes.

Choose shrimp 19.99 or chicken 17.99

italian marinara

noodle bowl Spaghetti noodles, ground pork, marinara, fresh basil. Topped with melted mozzarella, tomatoes, onions and parmesan. 13.99

risotto cake trio

Choice of steak medallions, fish, or chicken layered with fresh tomatoes 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

ravioli rosa (v)

Eight butternut squash raviolis, creamy tomato rosa sauce 11.99. Add diced chicken 15.99

SEA

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

WALLEYE WITH GARLIC WINE SAUCE

Pan seared, drizzled with a white wine garlic-butter sauce atop cilantro white rice & sautéed lemon-pepper spinach. 22.99

SWEET & SOUR SHRIMP

Eight crispy fried shrimp, sweet & sour sauce. Choose two Twigs accompaniments. 20.99

AHI TUNA*

6 oz. grilled tuna, ginger & wasabi sauce, Ahi dipping sauce. Choose two Twigs accompaniments. 19.99

NORTHWOODS WALLEYE

Pan-fried in butter, topped with green onions. Choose two Twigs accompaniments. 21.99

OLD ENGLISH FISH & CHIPS

Lightly fried Barramundi served with spicy homemade tartar sauce and french fries. 15.99

LAND

PARMESAN POLENTA

Homemade parmesan polenta topped with cheddar cheese, egg omelet, ground pork, fresh tomatoes, green onions & jalapeño cream sauce with sliced spuds 14.99

COUNTRY CAPTAIN CHICKEN

Pan seared chicken, curry sauce of roasted tomatoes, green peppers, onions, shiitake mushrooms, currants & toasted almonds served with cilantro white rice. 14.99

GRILLED CHICKEN

Chicken breast with choice of hot rock sauce and two Twigs accompaniments. 10.99

APPLEWOOD SMOKED MEATLOAF BY PAPO

Pork meatloaf wrapped in Twigs mashed potatoes and cheddar cheese on onion cream sauce. Served with coleslaw and your choice of Twigs accompaniment. 14.99

BABY BACK RIBS

Tender, smoked and topped with our special BBQ sauce. Served with coleslaw and Twigs accompaniment. 15.99

FILET MIGNON*

6 oz. filet topped with savory chive butter. Choose two Twigs accompaniments. 27.99

TAVERN CUT STEAK*

Topped with a savory sweet sauce, sautéed onions and mushrooms. Choose two Twigs accompaniments. 14.99 | Two 6 oz Steaks 22.99

AWARD-WINNING BUTTERNUT SQUASH RAVIOLI

(V) Sundried tomato garlic cream sauce, parmesan cheese 11.99
Add diced chicken 15.99

TWIGS ACCOMPANIMENTS

baked potato, asparagus mashed potatoes, fries, sweet potato fries, cilantro white rice, spanish rice garlic asparagus, broccolini, coleslaw, fresh fruit

BURGERS & SANDWICHES

burgers*

Six ounce fresh, never frozen, Hereford beef patty. Substitute a six ounce Vegetarian Beyond Burger (3.95)



PIGGY BACK

Cheddar, BBQ pulled pork, slaw, mayo, pickles. 13.99

TANGLED ONION

Cheddar, crispy onions, lemon-mayo-horseradish sauce. 12.99

THE BIG TWIG

American cheese, pile of sliced pickles, shredded lettuce and creamy onion-pickle sauce. 12.99

PHILLY BURGER

American cheese, sautéed onions, mushrooms, green peppers and Tequila ketchup. 12.99

CHOICE OF SIDE:

BAKED POTATO, FRIES, SWEET POTATO FRIES, ASPARAGUS MASHED POTATOES, CILANTRO WHITE RICE, SPANISH RICE, GARLIC ASPARAGUS, BROCCOLINI, COLESLAW, FRESH FRUIT

SEANY BURGER

Swiss and cheddar cheese, BBQ, bleu cheese sauce. 11.99

TWIGS SINGLE CHEESEBURGER

Choice of cheese: American, cheddar, provolone, swiss, pepper jack, feta, bleu cheese. 10.99



FRIED PICKLE BURGER

Fried sliced pickles inside and out, American cheese, lettuce, onion, habanero mayo, topped with a cherry tomato. 12.99

burger options:

Make it a double beef patty 3.95
Substitute a six ounce Beyond Burger (3.95)
Make it a double Beyond Burger 7.90
Additional cheese 1.00 | Add bacon 1.50
Add sautéed onions & mushrooms 1.00

sandwiches & wraps



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

PHILLY CHEESE STEAK Grilled onions, green peppers, mushrooms, and swiss on our gluten free hoagie bun. 11.99

(V) TOMATO SPINACH GRILLE Sautéed spinach, tomatoes, onions, pesto, mozzarella, feta on white bread. 10.99



PULLED PORK SANDWICH Shredded smoked pork, BBQ sauce, melted cheddar cheese on our gluten free hoagie bun. 10.99

HONEY MUSTARD CHICKEN SANDWICH Delicately fried 6 oz. chicken breast, peppercorn honey mustard and lettuce. 11.99

ABIGAIL CHICKEN SANDWICH Grilled chicken breast, swiss cheese, and tomato onion feta spread on our gluten free seeded bun. 9.99

GINGER SPICED AHI TUNA WRAP* Seared Ahi Tuna, green onions, lettuce, mozzarella and wasabi-mayo in a grilled gluten free tortilla. 15.99



CHEESEBURGER WRAP* Burger strips, diced onions, tomatoes, pickles, shredded cheddar jack cheese, lettuce and mayo in a grilled gluten free tortilla. 12.00

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

BARRAMUNDI FISH SANDWICH Lightly fried on a toasted gluten free hoagie bun with spicy homemade tartar sauce. 10.99



APRICOT TURKEY SANDWICH Thinly sliced turkey breast, red onions, creamy cranberry apricot spread on gluten free bread. 10.99