

SOUP & SALAD add a grilled chicken breast 4

ADD A GARLIC BUTTER BREADSTICK FOR \$2

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

SHRIMP NACHOS

Diced shrimp, pineapple, red &
yellow peppers, Caribbean jerk
sauce, cilantro, mozzarella. 12.99

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

Seared scallops, Thai cream sauce
atop cilantro white rice. 10.99

NACHOS JUBILEE Straight
from our food cart days! BBQ pulled
pork, cheese sauce, fresh onions,
tomatoes & sour cream. 9.99

GREEK CHICKEN KABOBS

Grilled chicken, yellow & red
peppers with tzatziki sauce. 8.99

CHICKEN QUESADILLA

Chicken, pico de gallo, colby jack
cheese on a tortilla with salsa,
sour cream & lettuce. 10.99

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

Diced
tomato, onion, green pepper
in warm white queso with
tortilla chips & salsa. 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 Ground pork or chicken, lettuce,
onions, tomatoes, black olives, jalapeño
peppers shredded cheese served in a fried taco
shell bowl with sour cream & salsa on the side.
11.99. Sub plant-based Beyond Burger 15.99

SALAD DRESSINGS

RANCH, BLEU CHEESE, HONEY MUSTARD (EGG/DAIRY FREE), THOUSAND
ISLAND, TANGY SWEET VINAIGRETTE, ITALIAN, TWIGS ASIAN DRESSING,
CREAMY FRENCH, & RED WINE VINAIGRETTE (EGG/DAIRY FREE)

| frittis |

(v) GREEN BEAN FRITTIS

Lightly fried with bleu cheese dip
& cayenne horseradish. 7.99

(v) ONION RING FRITTIS

Fresh cut, hand battered onion
rings with cayenne horseradish
and ketchup. 7.99

(v) BELL PEPPER FRITTIS

Lightly fried with creamy cayenne
horseradish and tzatziki. 7.99

(v) PICKLE FRITTIS Lightly fried
pickle slices with bleu cheese dip &
creamy cayenne horseradish. 7.99

| butternut squash ravioli |

(v) RAVIOLI ROSA

Four butternut squash raviolis,
creamy tomato rosa sauce. 6.99

(v) CRISPY RAVIOLI

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

(v) BUTTERNUT SQUASH

RAVIOLI Four raviolis, sundried
tomato cream sauce, parm. 6.99

(v) BAKED FETA

Topped with tomatoes,
onion, cilantro, served with
Twigs chips. 9.99

(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) CAMELIZED ONION RISOTTO CAKES

With a savory onion sauce, fresh
tomatoes, jalapeños, cilantro. 11.99

TWIGS FLATBREAD STRIPS

plum filet & bleu cheese*

Thin sliced filet mignon,
caramelized onions, mushrooms,
mozzarella, bleu cheese with choice
of bourbon or plum sauce. 13.99

pineapple chicken bleu

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

peri peri shrimp

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

bbq mashed

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

MAIN PLATES

add a garlic-butter breadstick for \$2

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. 23.99

SWEET & SOUR SHRIMP Eight crispy fried shrimp, sweet & sour sauce. Choose two Twigs accompaniments. 21.99

AHI TUNA* 6 oz. grilled tuna, ginger & wasabi sauce, Ahi dipping sauce, choice of rare or medium-rare. Choose two Twigs accompaniments. 19.99

NORTHWOODS WALLEYE Pan-fried in butter, topped with green onions. Choose two Twigs accompaniments. 22.99

OLD ENGLISH FISH & CHIPS

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

MEDITERRANEAN BARRAMUNDI

Parmesan crusted barramundi topped with a refreshing cucumber, tomato, and onion salad. Served with carrot slaw and a crispy golden risotto cake 22.99

PASTA

butternut squash ravioli (V)

Butternut squash raviolis in sundried tomato garlic cream sauce, topped with parmesan cheese 12.99
Add diced chicken 16.99

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

ravioli rosa (v)

Eight Butternut Squash raviolis, creamy tomato rosa sauce 12.99. Add diced chicken 16.99

THE MADEIRAS

STEAK MADEIRA 8 oz. Baseball cut sirloin steak topped with Madeira wine sauce with mushrooms and crispy hand-battered onions. Choice of two accompaniments. 27.99

CHICKEN MADEIRA Pan seared chicken, Madeira wine sauce with asparagus and mushrooms topped with mozzarella & Twigs' Sweet Pickled Onions. Choose one Twigs accompaniment. 17.99

NEW TACO PLATTER 3 mini jicama shells or corn tortillas served open-faced, topped with lime slaw, cilantro, cucumber, corn, carrots, green onion & pico de gallo. Served with cilantro white rice, cucumber ribbons, sweet & spicy chili sauce, bourbon sauce and seasoned sour cream. Choice of **ahi tuna** 15.99, **diced shrimp** 15.99, **diced chicken** 13.99, **pulled pork** 13.99, **barramundi** 15.99, **ground pork** 13.99, **shredded beef & mushrooms** 15.99, **broccoli** 12.99 **beyond burger** 15.99, **asparagus** 12.99

APPLEWOOD SMOKED MEATLOAF BY PAPO

Pork meatloaf wrapped in Twigs mashed potatoes and cheddar cheese on an onion cream sauce. Served with coleslaw & your choice of Twigs accompaniment. 15.99

COUNTRY CAPTAIN CHICKEN Pan seared chicken, curry sauce of roasted tomatoes, green peppers, onions, shiitake mushrooms, currants & toasted almonds, served with cilantro white rice 15.99

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

LETTUCE/JICAMA WRAPS Pulled pork, Twigs tangy sauce, sweet & sour julienned carrots, tomatoes, red onion & diced pickles, cilantro white rice. 13.99

GRILLED CHICKEN Chicken breast with choice of hot rock sauce. Choose 2 Twigs accompaniments. 11.99

TAVERN CUT STEAK* Topped with a savory sweet sauce, sautéed onions & mushrooms. Choose two accompaniments. 14.99 | Two 6 oz Steaks 22.99

FILET MIGNON* 6 oz. filet topped with savory chive butter. Choose 2 Twigs accompaniments. 29.99

BABY BACK RIBS Tender, smoked, and topped with our special BBQ sauce. Served with coleslaw and your choice of Twigs accompaniment. 15.99

TWIGS ACCOMPANIMENTS

baked potato, asparagus mashed potatoes thick-cut fries, skinny 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 (3.99)



PIGGY BACK

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

TANGLED ONION

Cheddar, crispy onions, lemon-mayo-horseradish sauce. 13.99

THE BIG TWIG

American cheese, pile of sliced pickles, shredded lettuce, and creamy onion-pickle sauce. 13.99

PHILLY BURGER

American cheese, sauteed onions, mushrooms, green peppers, and Tequila ketchup. 13.99

SEANY BURGER

Swiss and cheddar cheese, BBQ, bleu cheese sauce. 12.99

TWIGS SINGLE CHEESEBURGER

Choice of cheese: American, cheddar, provolone, swiss, pepper jack, feta, bleu cheese. 11.99



FRIED PICKLE BURGER

Fried sliced pickles inside and out, American cheese, lettuce, onion, habanero mayo, topped with a cherry tomato. 13.99

CHOICE OF SIDE:

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

burger options:

Make it a Double Beef Patty 3.95

Substitute a six ounce Beyond Burger 3.99

Make it a Double Beyond Burger 7.90

Additional Cheese 1.00 | Add Bacon 1.50

Add Sauteed 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. 13.99

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

PHILLY CHEESE STEAK Grilled onions, green peppers, mushrooms, and swiss on a hoagie bun. 13.99

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



PULLED PORK SANDWICH Shredded smoked pork, BBQ sauce, melted cheddar cheese on a hoagie bun. 11.99

ABIGAIL CHICKEN SANDWICH Grilled chicken breast, swiss cheese, and tomato onion feta spread. 11.99

GINGER SPICED AHI TUNA WRAP Seared Ahi Tuna, green onions, lettuce, mozzarella, and wasabi-mayo in a grilled tortilla. 14.99



CHEESEBURGER WRAP Burger strips, diced onions, tomatoes, pickles, shredded cheddar jack cheese, lettuce, and mayo in a grilled tortilla. 12.99

CUBAN WRAP Seasoned ground pork, sliced ham, shredded cheddar jack cheese, diced pickles, and coleslaw in a grilled tortilla. 11.99

REUBEN Corned beef, sauerkraut, and swiss cheese on grilled marble rye bread topped with 1000 island dressing 11.99

BARRAMUNDI FISH SANDWICH Lightly fried on a toasted gluten free hoagie bun with homemade tartar sauce. 11.99



APRICOT TURKEY Thinly sliced turkey breast, red onions, creamy apricot cranberry spread on grilled cranberry wild rice bread. 11.99

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 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
chopped plant-based Beyond Meat burger 16.99



| additional toppings: |

4 oz

pulled pork • diced chicken 3.99 • shredded beef with mushrooms 4.99
barramundi 4.99 • ahi tuna* 5.99 • grilled shrimp 5.99

chopped plant-based beyond meat burger 3.99 • 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 |

ADD A GARLIC BUTTER BREADSTICK FOR \$2

Chef Luci's homemade queso (3 oz) 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

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

HOT ROCK GRILLING



ADD A GARLIC BUTTER BREADSTICK FOR \$2

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,
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.

-Due to the fact that the hot rock can melt the bar top, hot rocks can only be ordered at tables.

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