

TWISTED OAK

American Bar & Grill



est. 2013

SALADS & SOUPS

HARVEST PEAR SALAD

mixed greens, roasted pears, crumbled bacon, bleu cheese crumbles, and candied pecans .. 14.95

B&B STEAK BRUSSELS SALAD **GF** *

house blend of mixed greens, shaved Brussels sprouts, roasted red peppers, sliced almonds, and dried cranberries, topped with blackened steak and warm bleu cheese .. 19.95

COBB CLASSICO **GF**

fresh mixed greens topped with crisp bacon, bleu cheese crumbles, sliced avocado, cucumbers, carrots, vine-ripened tomatoes, and hard-boiled egg. Finished with your choice of dressing for a timeless salad favorite. .. 17.95

STARTERS

FIRECRACKER SHRIMP **SP**

hand-breaded tender shrimp tossed in our sweet-heat firecracker sauce .. 10.95

FRIED GREEN TOMATOES **SP**

sliced green tomatoes, fried to perfection, layered with our famous spicy pimento cheese and topped with a balsamic glaze over a bed of mixed greens .. 10.95

SEARED GOAT CHEESE

panko-crusted goat cheese with roasted tomatoes, balsamic glaze, and naan .. 12.95

NASHVILLE HOT CHICKEN DIP **SP**

creamy dip with shredded chicken, cream cheese, cayenne hot sauce, and drizzled Nashville hot spice, served with tortilla chips .. 11.95

SEARED AHI TUNA * **SP**

yellowfin ahi tuna seared, sliced and served with Thai chili soy glaze .. 14.95

SIDES

ROASTED CARROTS .. 3.49

SAUTEED SQUASH AND ZUCCHINI .. 3.49

GARLIC HERB GREEN BEANS .. 3.49

BACON BALSAMIC SPROUTS .. 4.49

TWISTED FRIES .. 3.49

[add a protein: chicken (\$6), ahi tuna (\$13), steak (\$12), shrimp (\$8), firecracker shrimp (\$10), salmon (\$12)]

TWISTED SOUTHERN SALAD

mixed greens, Colby Jack cheese blend, red onions, cucumbers, green tomato, shredded carrots, bacon, and crispy chicken tenders .. 16.95

HOUSE SALAD

mixed greens, tomatoes, cucumber, carrots, and croutons .. 6.95

CAESAR SALAD

chopped Romaine topped with asiago cheese, and croutons .. 7.95

SOUP OF THE DAY

ask your server for today's soup selection .. 7.95

PRETZELS & BEER CHEESE

soft Bavarian-style pretzel sticks served with Belgian Ale infused cheese .. 9.95

ROASTED ARTICHOKE DIP

rich blend of roasted artichokes, baby spinach, and cream cheese, baked until bubbly and topped with melted provolone cheese. Served warm with grilled naan for dipping .. 10.95

TWISTED DEVILED EGGS

hand-breaded and fried to a golden perfection, topped with our house egg mix and crumbled bacon .. 10.95

SIZZLING SCALLOPS **GF**

perfectly pan-seared sea scallops finished with a bright lime-cilantro sauce that balances sweet, citrusy, and savory flavors in every bite .. 21.95

[Sub your side out for a salad:
House (\$3.50), Caesar (\$4.50)]

WHIPPED REDSKIN POTATOES .. 3.49

ASPARAGUS .. 5.49

YELLOW RICE .. 3.49

BROCCOLI CASSEROLE .. 3.49

* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

GF - GLUTEN FREE OPTIONS
SP - SPICY

BURGERS & SANDWICHES

ALL-AMERICAN BURGER *

all-beef patty with lettuce, tomato, onion, and American cheese on a brioche bun .. 12.95

PIMENTO BURGER * SP

all-beef patty stacked high with house-made spicy pimento cheese, smoked bacon, tomato, lettuce, and hand-breaded crispy onions on a brioche bun .. 14.95

PHILLY CHEESESTEAK

shaved beef topped with grilled peppers, mushrooms, onions, and provolone cheese on a hoagie roll .. 12.95

BUFFALO CHICKEN SANDWICH SP

hand-breaded crispy chicken breast tossed in buffalo sauce with lettuce, tomato, onion, and provolone cheese on a focaccia bun .. 12.95

SOUTHWEST CHICKEN WRAP SP

blackened chicken, corn salsa, chipotle ranch, Monterey Jack, and cheddar cheese in a spinach wrap .. 12.95

SALMON SANDWICH

flame-grilled salmon served on a brioche bun with fresh arugula, crisp cucumber, and roasted tomatoes, finished with citrus aioli and balsamic glaze .. 18.95

[All sandwiches served with Twisted Fries
Gluten free buns available upon request (\$2)]

MEATLOAF SANDWICH

our famous meatloaf blackened and seared, then topped with demi-glace, provolone cheese, and horseradish cream sauce on a focaccia bun .. 14.95

BEEF MELT

shredded chuck roast with melted Gruyère, caramelized onions, and au jus, served on a toasted hoagie roll .. 16.95

SMOKEHOUSE RIBEYE SANDWICH *

thin-cut ribeye steak topped with mixed greens, bacon jam, garlic aioli, smoked cheddar, and fried onion straws on a focaccia bun .. 16.95

FARMER'S FAVORITE CHICKEN SANDWICH

grilled chicken with goat cheese, bacon jam, balsamic glaze, roasted tomatoes, lettuce, and red onion on a focaccia bun .. 14.95

GARDEN VEGGIE WRAP

crispy carrot fries, house-made hummus, cucumbers, roasted tomatoes, and green leaf lettuce, wrapped in a garlic herb tortilla and finished with zesty horseradish sauce .. 13.95

ENTREES

RIBEYE * GF

juicy and flavorful 12oz. hand-cut ribeye served with whipped red skin potatoes and green beans .. 28.95

NY STRIP * GF

14oz. hand-cut NY strip served with whipped red skin potatoes and green beans .. 26.95

FILET MIGNON * GF

8oz. center hand-cut beef tenderloin served with whipped red skin potatoes and sautéed squash and zucchini .. 42.95

ADD FLARE TO YOUR STEAK!

BLACK GARLIC BUTTER .. 3

HERBED BUTTER .. 3

MUSHROOM DEMI-GLACE .. 3

BLACK & BLEU .. 3

TWISTED SURF & TURF .. 5

COCOA & COFFEE RUB .. 3

MILLIONAIRE MEATLOAF

seasoned and ground cuts of filet, ribeye, New York strip, and chuck with wild mushroom demi-glace, served with whipped redskin potatoes and bacon balsamic sprouts .. 20.95

SHRIMP & GRITS SP

our specialty! Tender sautéed shrimp in a Cajun cream sauce with mushrooms and bacon, served over two crispy deep-fried grit cakes .. 18.95

SEARED BLACK GARLIC TROUT * GF

NC rainbow trout, seared and finished with our signature black garlic butter. Served with yellow rice, sautéed squash and zucchini, and grilled citrus .. 24.95

[add a protein: chicken (\$6), ahi tuna (\$13), steak (\$12),
shrimp (\$8), firecracker shrimp (\$10), salmon (\$12)]

MEDITERRANEAN CHICKEN SKEWERS

tender marinated chicken skewers, flame-grilled and finished with cool lemon tzatziki. Served over an herbed orzo blend with warm naan .. 19.95

MAPLE BACON PORK CHOP * GF

two grilled center-cut pork chops glazed with sweet maple and smoky bacon flavors, then drizzled with a creamy Dijon mustard sauce. Served with whipped redskin potatoes and glazed carrots .. 20.95

TRIPLE B SCALLOP RISOTTO GF

our signature bacon balsamic sprouts topped with creamy risotto, and topped with perfectly seared scallops .. 27.95

CITRUS CREAM SALMON * GF

grilled Atlantic salmon topped with a citrus cream sauce and served with yellow rice and bacon balsamic sprouts .. 20.95

GARLIC BUTTER BEEF PENNE

Slow-roasted chuck roast and penne pasta tossed in a rich garlic-Parmesan butter sauce .. 21.95

WHITE BEAN HARVEST BOWL GF

sautéed white beans, roasted tomatoes, and fresh spinach simmered in a creamy roasted red pepper Gouda cheese sauce, served with yellow rice .. 16.95

MUSHROOM ASIAGO CHICKEN

fresh grilled chicken topped with a mushroom-Asiago cream sauce, served with whipped redskin potatoes and garlic-herb green beans .. 17.95

TWISTED CAJUN PASTA SP

cavatappi pasta in a spicy Cajun cream sauce with sautéed peppers, onions, and smoked bacon .. 13.95
gluten free pasta (\$3)

GF - GLUTEN FREE OPTIONS
SP - SPICY / LIGHT HEAT