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, Sun Dried 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!