

# **TWISTED OLIVE**



**Restaurant Week**

**DINNER MENU \$40 (Dine in Only)**

## **COURSE 1**

### **TUNA TARTARE**

Lemon Aioli, Avocado, Capers, Tomatoes, Shallots, Baguette

### **SPINACH & ARTICHOKE RAVIOLI**

Brown Butter Sage Cream Sauce

### **CONCH FRITTERS**

Fried Conch, Bell Pepper, Onion with Caribbean Aioli

### **WHIPPED RICOTTA 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

### **CRAB BISQUE +\$5**

### **COURSE 3**

#### **CHICKEN FRIED STEAK**

White Sauce, Smothered Onions, Starch du Jour, Vegetable

#### **MISO GLAZE SALMON**

Toasted Sesame Seeds, Forbidden Rice, Bok Choy

#### **GRILLED BRANZINO**

Citrus BBQ Sauce, Arugula Salad, Scallion Rice

#### **STEAK FRITES ON A STONE +\$6**

Sirloin Steak, Porcini Mushroom Sauce, Blue Cheese Sauce, Sea Salt, Garlic, French Fries, Vegetable

#### **ORECCHIETTE PASTA**

White Beans, Sun Dried Tomatoes, Kale, Basil, Lemon Butter Sauce

### **COURSE 4**

#### **LIMONCELLO MOUSSE CAKE**

#### **STRAWBERRY SHORTCAKE PARFAIT**

#### **COCONUT AMARETTO CREAM PIE**

Thank You to our Restaurant Week Sponsors!

