

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

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