

Lunch

Starters

- Crisp Calamari** with Smoked Chile Mayo for Dipping \$10
- Buffalo Chicken Wings** with Blue Cheese Dressing \$9
- Miniature Beef Wellingtons** with Bordelaise Sauce \$9
- Moroccan Spiced Lamb Sausage** over Roasted Eggplant & Yogurt Harissa Sauce \$10
- Organic Field Greens** with Cucumber and Cherry Tomatoes in White Wine Vinaigrette \$6
- Chicken Quesadilla** with Pico de Gallo \$9
- Soup Du Jour** \$5

Sandwiches *All sandwiches served with French Fries*

- 1/2 lb of Fresh Local Ground Sirloin Burger***
on Toasted Brioche Bread \$11
Sautéed Wild Mushrooms \$12
Smoked Bacon and Cheddar \$12
Grilled Tomatoes & Goat Cheese \$12
- twist Grilled Portabello** with Roasted Peppers, Fresh Mozzarella Cheese and Rubbed with Pesto \$11
- Grilled Marinated Chicken Breast Sandwich**
with Lettuce and Tomato \$12
- Crab Cake Sandwich MD Style**
served with Tarter sauce \$14
- Triple Layer Club Sandwich with Marinated Chicken**
Lettuce, Tomato, Bacon and your choice of bread \$12
- Salmon BLT** with Lemon Aioli on Toasted Roll \$12
- NY Strip*** Rubbed with Garlic and topped with Melted Cheese & Sautéed Onions on a Baguette \$12

Entrée Salads

- Caesar Salad** with Grated Parmesan Cheese and Crisp Croutons \$7
Add Grilled Chicken \$13
Add Grilled Steak* \$14
Add Fish of the Day \$16
- twist Cobb Salad** with Grilled Chicken, Avocado, Greens, Eggs, Bacon, Tomatoes & Stilton Blue Cheese \$12

Main Courses

- House Made Ravioli** Filled with Wild Mushrooms in a Chardonnay Cream Sauce \$16
- Fresh Linguine** Tossed with Rock Shrimp, Arrow Leaf Spinach, Toasted Garlic & Virgin Olive Oil \$17
- Grilled NY Strip*** with Mashed Potatoes and Vegetable Medley \$21
- Pan Seared Salmon** with Risotto, Wilted Spinach and Tomato Coulis \$19
- Roasted Chicken Breast** in a Peppercorn Sauce with Garlic Mashed Potatoes & Asparagus \$17

**These menu items are cooked to order. Consuming raw or undercooked meats may increase your risk of food borne illness.*

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