

# twist

KITCHEN + COCKTAIL

## STARTERS

### BAGUETTE 11

Butter, Olive Tapenade

### DIP TRIO 22

Hummus, Baba Ganoush, Tzatziki, Mixed Olives, Pita or Naan?

### EAST COAST OYSTERS 32 ½ Dozen

Mignonette, Horseradish, Lemon

### CRISPY BRUSSEL SPROUTS 15

Grana Padano, Lemon Aioli, Crispy Bacon, Maple

### GOAT CHEESE ROUNDS 16

Red Pepper Preserve, Spicy Honey And Sage

### GRILLED OCTOPUS 29

Lemon & Paprika Roasted Potatoes, Basil Pesto, Tzatziki

### BEEF TARTARE 26

Raw Beef Tenderloin, Capers, Shallots, Mustard, Egg Yolk, Herbs,  
Crostini 35 *main course with frites*

### LOBSTER POUTINE 35

Hand Cut Chips, Butter Poached Lobster, Lobster Bisque

### GAMBAS al AJILLO 33

Jumbo Garlic Shrimp, Spicy Olive Oil And White Wine Sauce,  
Garlic Baguette

### FRIES 12

Shoestring, Citrus Garlic Aioli

## SALADS

### BURRATA 26

Heirloom and Cherry Tomatoes, Arugula, Basil Pesto, Balsamic Glaze

### KALE SALAD 19

Chopped, Strawberries, Goat Cheese, Toasted Walnut,  
Honey Mint Dressing

### TWIST SEXY SALAD 39

Lobster, Crab And Shrimp, Lettuce, Potatoes, Confit Tomatoes,  
Radishes, Orange Segments, Lime & Paprika Mayonnaise

### THE GREEN SALAD 18

Asparagus, Fire Roasted Peppers, Zucchini, Radishes, Cherry  
Tomatoes, Modena Balsamic Dressing

*\$11 add for chicken breast*

## TO SHARE

### SEAFOOD TOWER \$200

12 oysters, 12 shrimp, 2 lobster tail

### TOMAHAWK \$MP

Fries, Confit Tomato

## ENTRÉES

### ORATA 29 / 47 for 2 filets

Grilled Sea Bream, Lemon Potatoes, Rapini, Fire Roasted Peppers

### GNOCCHI

Basil Pesto, Confit Tomatoes, Eggplant, Zucchini,  
Stracciatella, Breadcrumbs 27

### LOBSTER LINGUINE

Poached Lobster Tail, Lobster Bisque, Tomatoes, Parsley 39.5

### CHICKEN SUPREME

8oz Seared, Rosemary Roasted Potatoes,  
Piri Piri Sauce, Asparagus 29

### TWIST BURGER 26

Char Grilled 8oz. Prime Rib, Brie, Heirloom Tomato, Aged Cheddar,  
Iceberg, Pickle, Truffle Aioli, Shoestrings Fries

### FETTUCCINE 39

Confit Chicken, Reggiano Cream Sauce, Chanterelle  
Mushrooms, Summer Truffle

## CHAR GRILLED STEAKS

Served With House-Made Veal Jus, Shoestrings Fries

7oz AAA FLAT IRON 36

6oz AAA BEEF TENDERLOIN 56

*Add a lobster tail \$24.95/4oz*

## DESSERT

### CREME BRULEE

Chef's Choice, Strawberries 11

### CHOCOLATE LAVA CAKE

Crème Anglaise, Chocolatée Soil, Strawberries 13

All Prices Are Subject To An Additional 1% Village Amenity Fee\*, Taxes + Gratuity\*This Fee Is Collected By Us To Contribute To Our Blue Mountain Village Association Sales Royalty Fees. \*Credit Card Payments Will Incur A 2%+ Hst Processing Fee On The Total Bill Automatic Gratuity Of 18% May Be Applied To Groups Of 6 Or More. 2024-06-24

