

twist

A EUROPEAN BISTRO, SHAPED BY THE BAR
Designed for the table. Many dishes may be shared.

FROM THE BAR

Marinated Olives.....	7
Spiced Nuts.....	6
Devilled Eggs dijon, chives.....	9
Frites & Aioli.....	9
Baguette butter, olive tapenade.....	11
White Anchovies cultured butter, toast.....	14

TO SHARE

For the table

BISTECCA ALLA FIORENTINA
22oz Bone-In Striploin
Perfect for Two
105

SEAFOOD TOWER
12 oysters, 12 shrimp,
2 lobster tail
200

*Oven Roast Chicken & Lobster Linguine
are available in shared portions
for the table.*

SMALL PLATES

East Coast Oysters 7ea/32 (1/2 dozen)
cucumber mignonette, pickled shallot, basil oil

Dip Trio 19
whipped feta, charred eggplant, hummus, grilled naan

Gambas al Ajillo 23
garlic shrimp, olive oil, chili, baguette

Beef Tartare 26
classic garnish, mushrooms duxelle, crostini
+ frites (as main) 35

Crispy Brussels Sprouts 18
honey vinaigrette, pecorino, almonds, lemon

Grilled Octopus 29
chickpea purée, preserved lemon yogurt,
cherry tomato & herb salad

Burrata Salad 27
arugula, pesto, tomatoes, balsamic

Arugula Salad 19
tomato, radish, candied walnut, citrus

BISTRO PLATES

Twist Burger 28
prime rib, cheddar, tomato, arugula, truffle aioli, frites

Tomato Gnocchi 26
cherry tomato sauce, basil pesto, stracciatella
+ shrimp 11

Oven Roast Chicken 37/65
1/2 chicken, frites, aioli, jus

Seared Salmon 36
tomato concasse, spinach, steamed rice, lemon &
capers beurre blanc

Lobster Linguine 43/72
1/2 butter poached Lobster tail, lobster bisque, tomato

FROM THE CHAR-GRILL

Steak Frites.....	39
7oz striploin, maitre d'hotel butter, frites	
14 oz NY Striploin.....	58
6 oz AAA Tenderloin.....	56

served with choice of:

Veal Jus 6 | Salsa Verde 4 | + 4oz Lobster Tail 25

SIDES

Truffle Frites	14
Arugula Salad	10
Champignon de Paris	15