

twist

A EUROPEAN BISTRO, SHAPED BY THE BAR

FROM THE BAR

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

START & SHARE

East Coast Oysters..... 32 (1/2 dozen) cucumber mignonette, pickled shallot, basil oil	
Dip Trio..... 19 whipped feta, charred eggplant, hummus, grilled naan	
Garlic Shrimp..... 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	
Beet & Goat Cheese Salad..... 23 artisan lettuce, heirloom beets, navel orange, fennel, goat cheese, honey-Dijon vinaigrette, candied walnut	

FOR THE TABLE

BONE IN STRIPLOIN 22oz Striploin perfect for two.....	105
SEAFOOD TOWER 12 oysters, 12 shrimp 2 lobster tail.....	200

TWIST CLASSICS

Twist Burger..... 28 8oz prime rib, cheddar, tomato, arugula, truffle aioli, frites	
Fried Chicken Sammy..... 26 buttermilk marinade, hot honey, dill-pickle slaw, garlic aioli, frites	
Beef Dip..... 29 roast beef, gruyere cheese, lettuce, horseradish aioli, dijon, au jus, frites	
Lobster Roll..... 42 1/2 butter poached NS lobster, lettuce, celery fennel, chives, lemon aioli, brioche roll, frites	

BISTRO PLATES

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 & caper 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

EXTRAS

Veal Jus.....	6
Salsa Verde.....	4
Truffle Frites.....	14
Arugula Salad.....	10
Sauteed Mushrooms.....	15
4 oz Lobster Tail.....	25

Prices Do Not Include Taxes, Fees* All Prices Are Subject To An Additional 1% Village Amenity Fee*. Automatic Gratuity Of 18% Is Automatically Applied To Tables Of 6 Or More To Maintain Service Times And The Integrity Of The Menu, Modifications & Substitutions May Not Be Accommodated *This Fee Is Collected By Us To Contribute To Our Blue Mountain Village Association Sales Royalty Fees. And Gratuity. Credit Cards Will Incur A 2% Transaction Processing Fee. Updated 2025-10-08