

Starters

FIRECRACKER SHRIMP  
handbreaded tender shrimp tossed in our
sweet-heat firecracker sauce\$8.95

FRIED GREEN TOMATOES 
sliced green tomatoes, fried to perfection,
layered with housemade spicy pimento cheese and
topped with a balsamic glaze over a bed of mixed
greens\$7.95



SEARED AHI TUNA* *(gluten free)*
yellowfin ahi tuna sliced and seared
with a jalapeno and soy-ginger glaze..... \$12.95

SOUTHERN BISCUITS
housemade southern style biscuits served
with pimento cheese and apple butter\$5.95

SWEET POTATO CROQUETTES
lightly fried sweet potato croquettes dusted
with powdered sugar and served
with apple butter.....\$5.95

PIMENTO CHEESE & CHIPS 
our housemade pimento cheese served
with tortilla chips.....\$6.95

MINI SHRIMP & GRITS 
a half portion of our house favorite!\$8.95

SHRIMP & GRITS  
our specialty! tender sauteed shrimp in a cajun creme sauce
with mushroom and bacon, served over two crispy grit cakes \$16.95
(our pairing suggestion: Federalist Chardonnay)

LEMON BAKED MEDITERRANEAN SALMON*
lemon baked salmon served with a saute of spinach, tomatoes, artichokes,
peppers, olives, and capers tossed with feta cheese \$17.95
(our pairing suggestion: Three Pears Pinot Grigio)

TWISTED CAJUN PASTA  
penne pasta sauteed in a slightly spicy cajun creme sauce
with green peppers, onions, and applewood smoked bacon \$10.95
-add chicken (\$4), salmon (\$8), or shrimp (\$6)
(our pairing suggestion: La Playa Sauvignon Blanc)

RIBEYE*
12oz ribeye topped with garlic herb butter, and served with whipped
potatoes and green beans\$26.95
(our pairing suggestion: Sebastiani Cabernet Sauvignon)

STEAK TIPS*
marinated and seared beef filet tips with sauteed onions, mushrooms, and
brown gravy over whipped potatoes.....\$17.95
(our pairing suggestion: Maggio Petite Sirah)

FILET MIGNON*
8oz center cut beef filet mignon topped with gorgonzola butter, served
with marinated grilled seasonal vegetables and whipped potatoes \$32.95
(our pairing suggestion: Rascal Pinot Noir)

Sandwiches

gluten free buns available upon request (\$2)

ALL AMERICAN BURGER*
certified angus beef patty topped with lettuce,
tomato, onion, and american cheese,
served with Twisted Fries\$9.95

PIMENTO BURGER*  
certified angus beef patty stacked high
with housemade spicy pimento cheese, applewood
smoked bacon, handbreaded crispy onions
with a side of Twisted Fries \$12.95

BUFFALO CHICKEN SANDWICH 
handbreaded crispy chicken breast, tossed
in buffalo sauce and topped with lettuce, tomato,
onion, and provolone cheese, served on ciabatta
with Twisted Fries.....\$9.95

BLACKENED CHICKEN QUESADILLA WRAP
blackened chicken, corn salsa, chipotle ranch,
monterey jack, and cheddar cheese in a spinach
wrap.....\$9.95

ITALIAN FLAG
grilled chicken topped with mozzarella cheese,
marinara, and basil pesto on ciabatta,
served with Twisted Fries.....\$9.95

PHILLY CHEESESTEAK
shaved ribeye topped with grilled green peppers,
mushrooms, onions, and white American cheese,
served with Twisted Fries.....\$9.95
(CHICKEN PHILLY ALSO AVAILABLE!)

SALMON BLT
seared salmon, bacon, lettuce and tomato
with remoulade on ciabatta, served
with Twisted Fries..... \$12.95

 = may be a little spicy for some palates

 = our house favorites



TWISTED OAK
— AMERICAN BAR & GRILL —

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MONDAY-THURSDAY: 11AM-10PM
FRIDAY AND SATURDAY: 11AM-11PM

Soups

FRENCH ONION SOUP\$5.95

SOUP OF THE DAY\$5.95

Entrees

MOMMA'S MEATLOAF
straight from momma's table, topped with sweet and spicy ketchup,
and served with whipped potatoes and green beans \$14.95
(our pairing suggestion: Forest Glen Merlot)

FISH FRY PLATTER
breaded haddock fried to perfection, served with apple slaw
and Twisted Fries..... \$14.95
(our pairing suggestion: The Crossings Sauvignon Blanc)

MUSHROOM ASIAGO CHICKEN
grilled chicken topped with a mushroom asiago creme sauce, served
with housemade whipped potatoes and green beans..... \$15.95
(our pairing suggestion: The Monterey Vineyard Pinot Noir)

STUFFED PORTOBELLO
portobello mushroom stuffed with spinach, tomatoes, and caramelized
onions over whipped potatoes and topped with bleu cheese \$12.95
(our pairing suggestion: Callia Alta Malbec)

GRILLED PORK CHOP
8oz bone in grilled pork chop topped with a port wine reduction, served
with apple slaw and whipped potatoes \$16.95
(our pairing suggestion: Cline Zinfandel)

SEAFOOD PENNE 
shrimp and scallops sauteed with cherry tomatoes and spinach in a light basil
pesto cream sauce over penne pasta, topped with parmesan cheese....\$22.95
(our pairing suggestion: James Mitchell Sauvignon Blanc)

Desserts

STRAWBERRY SYMPHONY
NY CHEESECAKE.....\$9.95

8 LAYER TWISTED
CHOCOLATE CAKE\$9.95

KEY LIME PIE\$5.95

CREME BRULEE\$6.95

CHOCOLATE MOUSSE \$5.95

Beverages

CUCUMBER MINT INFUSED WATER....\$2.49

CITRUS PEACH TEA\$2.49

TEA, LEMONADE, COFFEE & SODA.....\$2.49
pepsi, diet pepsi, dr. pepper, diet dr. pepper, mist
twist, mountain dew, cheerwine

* These items are cooked to order. Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions

Wine

(items highlighted in red are special/limited and are “while supplies last”)

– CABERNET SAUVIGNON –

glass/carafe/bottle

ALEXANDER VALLEY ALEXANDER VALLEY, CA blackberry + plum + spice + chocolate	\$/-27/39
ANTIGAL UNO MENDOZA, ARGENTINA red fruit + tobacco + cocoa	\$10/18/30
BR COHN “SILVER LABEL” NORTH COAST, CA lush cherry + caramel + clove	\$/-29/42
CAYMUS NAPA VALLEY, CA chocolate + blueberry + vanilla + tobacco	\$/-/-/112
CHARLES KRUG NAPA VALLEY, CA coffee bean + baked berry + caramel	\$/-/-/51
CROZE NAPA VALLEY, CA black cherry + cassis + vanilla + mocha	\$/-/-/62
DREAMING TREE CALIFORNIA blackberry + cassis + toasted caramel	\$9/16/27
EMBLEM NAPA VALLEY, CA blackberry pie + sticky plum jam + exotic spice	\$/-/-/49
FEDERALIST LODI, CA blackberry + blueberry + cinnamon spice	\$10/18/30
GIRARD RUSSIAN RIVER VALLEY, CA ripe blackberry + leather + toffee + black cherry	\$/-27/39
HORSEPLAY PASO ROBLES, CA plum + blackberry + ripe black cherry	\$/-27/39
IRONSTONE LODI, CA sweet raspberry + dark cherry + luscious	\$7/12/21
J. LOHR SEVEN OAKS PASO ROBLES, CA cassis + black cherry + dark chocolate	\$10/18/30
JOSH CELLARS RESERVE NORTH COAST, CA toasty oak + blackberry + black cherry	\$/-29/42
MAGGIO LODI, CA rich berry + vanilla + baking spices	\$7/12/21
NICOLAS FRANCE pepper + clove + black currant	\$7/12/21
SALMON CREEK CALIFORNIA black cherry + vanilla + full bodied	\$6/10/18
SEBASTIANI SONOMA, CA jammy fruit + vanilla + cherry	\$10/18/30
STAG’S LEAP ARTEMIS NAPA VALLEY, CA silky + red and black fruit + sweet oak	\$/-/-/80

– PINOT NOIR –

glass/carafe/bottle

MEIOMI SONOMA COAST, CA granny smith apple + rich cream soda & cherry cola	\$/-21/29
RASCAL OREGON cherry + light toast + semi-dry + spice	\$9/16/27
RYDER ESTATE CENTRAL COAST, CA semi-sweet + blackberry + plum	\$8/14/24
SADDLEBRED ITALY blackberry bramble + strawberry + cherry	\$7/12/21
SALMON CREEK CALIFORNIA black cherry + strawberry + plum	\$6/10/18
THE MONTEREY VINEYARD CALIFORNIA semi-sweet + cherry cola + vanilla	\$10/18/30
TREASURE HUNTER VELVET VENOM CALIFORNIA cherry bonbon + milk chocolate + savory spice	\$/-/-/47
WILLAMETTE VALLEY WHOLE CLUSTER WILLAMETTE VALLEY, OR blackberry + cassis + toasted caramel	\$/-25/35

– SYRAH / PETITE SIRAH –

glass/carafe/bottle

CHILDRESS SYRAH NORTH CAROLINA juicy + cherry + black pepper	\$9/16/27
MAGGIO PETITE SIRAH LODI, CA fig + fine cocoa + licorice	\$7/12/21
PLUNGERHEAD PETITE SIRAH LODI, CA dark fruit + cherry + plum	\$10/18/30

– MERLOT –

glass/carafe/bottle

DUCKHORN DECOY SONOMA COAST, CA black cherry + cassis + cranberry	\$/-/-/49
FOREST GLEN CALIFORNIA mocha + cherry + red berry	\$8/14/24
GREYSTONE CALIFORNIA juicy + black cherry + ripe plum	\$7/12/21
NAPA CELLARS NAPA VALLEY, CA plum + blackberry + caramel + cocoa	\$/-30/44
SALMON CREEK CALIFORNIA strawberry + plum + raspberry	\$6/10/18

– ZINFANDEL –

glass/carafe/bottle

1000 STORIES BOURBON BARREL AGED CALIFORNIA red fruit + black pepper spice + cranberry	\$/-20/33
CLINE LODI, CA strawberry + spice + vanilla	\$8/14/24
FEDERALIST LODI, CA red fruit + cinnamon spice + plum	\$10/18/30
LEESE & FITCH CALIFORNIA mocha + dark cherry + vanilla	\$8/14/24
MOSS ROXX ANCIENT VINE LODI, CA cherry + raspberry + chocolate + caramel	\$/-27/39
OLD SOUL LODI, CA lush chocolate + vanilla + dense raspberry	\$8/14/24
PLUNGERHEAD LODI, CA smoke + raspberry + pepper	\$10/18/30

– MALBEC –

glass/carafe/bottle

ANTIGAL UNO MENDOZA, ARGENTINA plum + strawberry + blackberry + milk chocolate	\$10/18/30
ANTUCURA MENDOZA, ARGENTINA cherry + spice + blackberry	\$/-20/33
CALLIA ALTA TULUM VALLEY, ARGENTINA red current + black cherry + clove + cinnamon	\$7/12/21
SEPTIMA MENDOZA, ARGENTINA fresh cherry + raspberry jam + smoky oak	\$8/14/24

– INTERESTING REDS –

glass/carafe/bottle

90+ CELLARS LODI BIG RED BLEND LODI, CA. cassis + blackberry + plum	\$8/14/24
BLACK INK CALIFORNIA blackberry cobbler + smoky licorice + spice	\$7/12/21
BOGLE ESSENTIAL RED CALIFORNIA boysenberry + cherry + vanilla	\$9/16/27
BOGLE PHANTOM CALIFORNIA brambleberry + smoke + tobacco	\$/-29/42
CHATEAU LA GRANGE CLINET CÔTES DE BORDEAUX blackberry + toasted oak + earthy	\$/-20/33
COOPER & THIEF CALIFORNIA dark fruit + vanilla + oak	\$/-25/36
FEDERALIST HONEST RED NORTHCOAST, CA blackberries + currant + bramble	\$10/18/30
IF YOU SEE KAY ITALY blackberry + creamy mocha	\$/-27/39
LE SERRE NUOVE DELL’ORNELLAIA TUSCANY, ITALY cassis + cedar + blackberry fruit	\$/-/-/97
LE VOLTE DELL’ORNELLAIA TUSCANY, ITALY black fruit + cherry + licorice	\$/-30/44
LEESE & FITCH FIREHOUSE RED CALIFORNIA blueberry jam + cherry + chocolate	\$8/14/24
PREDATOR SIX SPOT RED LODI, CA. raspberry jam + caramel + cinnamon toast	\$10/18/30
SAVED CALIFORNIA jammy blackberry + figs + vanilla	\$/-25/36
SKYFALL COLUMBIA VALLEY, WA black cherry + blackberry + oak	\$7/12/21
SLODOWN SEXUAL CHOCOLATE CALIFORNIA dark chocolate mousse + strawberry + smoke	\$/-/-/48
TRANZIND LODI, CA. dark fruit + exotic spice + chocolate	\$9/16/27
TREASURE HUNTER SCHOOL NIGHT RED CALIFORNIA sweet cherry + milk chocolate + espresso cake	\$/-25/36
X WINERY BIG GUN RED BLEND CALIFORNIA blackberry + plum + vanilla + toasted oak	\$/-20/33

– PINOT GRIGIO –

glass/carafe/bottle

CONFINI ITALY crisp + vibrant + fruit	\$8/14/24
SALMON CREEK CALIFORNIA peach + melon + crisp	\$6/10/18
SANTI SORTESELE VENEZIA, ITALY pears + exotic fruits + wild flowers	\$9/16/27
THREE PEARS CALIFORNIA honey sweet + pears + apples	\$8/14/24
VILLA POZZI ITALY lemon + white peach + pear	\$7/12/21

– SAUVIGNON BLANC –

glass/carafe/bottle

CK MONDAVI CALIFORNIA lemon + kiwi + grapefruit	\$6/10/18
JAMES MITCHELL LODI, CA zesty + citrus + creamy	\$9/16/27
LA PLAYA CURICO VALLEY, CHILE grapefruit + pineapple + meyer lemon	\$8/14/24
THE CROSSINGS MARLBOROUGH, NEW ZEALAND gooseberry + passion fruit + citrus	\$9/17/26

– CHARDONNAY –

glass/carafe/bottle

BOGLE PHANTOM CHARDONNAY CALIFORNIA vanilla + pear + apple	\$/-29/42
CHURN (TREASURE HUNTER) CALIFORNIA fresh lemon cream + vanilla + jasmine	\$/-25/36
FEDERALIST SONOMA, CA lemon curd + pear + cinnamon spice	\$10/18/30
LA CREMA SONOMA COAST, CA vanilla + yellow plum + peach blossom	\$/-24/33
MAGGIO LODI, CA citrus + butterscotch + tropical fruit	\$7/12/21
RAEBURN RUSSIAN RIVER VALLEY, CA toasty oak + vanilla + creme brulee + buttery	\$/-25/36
SALMON CREEK CALIFORNIA apple + fig + melon	\$6/10/18
SHELTON BIN 17 NORTH CAROLINA tropical + mango + lemon	\$7/12/21
SIX DEGREES CALIFORNIA oak + green apple + honey	\$9/16/27
SLODOWN BROKEN DREAMS CALIFORNIA creamy + citrus + banana	\$/-29/42

– RIESLING –

glass/carafe/bottle

PACIFIC RIM COLUMBIA VALLEY, WA sweet + pineapple + peach + honey	\$7/12/21
SWALLOW CELLARS OREGON pear + orange + lemon	\$8/14/24

– BUBBLES & INTERESTING WHITES –

glass/carafe/bottle

90+ CELLARS COTEAUX DU LANGUEDOC ROSÉ LANGUEDOC, FRANCE strawberry + cherry + cotton candy	\$/-/-/24
ALLURE PEACH MOSCATO CALIFORNIA peach + fruity + vanilla	\$7/1/-/
ALLURE WHITE MOSCATO CALIFORNIA melon + mandarin orange + meyer lemon	\$7/1/-/
BANROCK STATION MOSCATO AUSTRALIA sweet apple + pumelo + pineapple	\$6/10/18
CHÂTEAU LA GRAVIÈRE ENTRE-DEUX-MERS FRANCE grapefruit + passion fruit + lemon	\$7/12/21
RAIMAT ROSÉ SPAIN strawberry + peach + apple	\$7/12/21
AIME ROQUESANTE CUVÉE RÉSERVÉE ROSÉ CÔTES DE PROVENCE, FRANCE yellow plum + red cherry + white flower	\$8/14/24
SYCAMORE WHITE ZINFANDEL CALIFORNIA strawberry + watermelon + cream	\$6/10/18
TAVERNELLO PROSECCO ITALY apple + pear + white peach	\$/-/-/21
ZONIN PROSECCO ITALY delicate almond + white flowers + apple	\$7/1/-/

– PORT –

(ports are traditional 3oz pours)

glass/carafe/bottle

COCKBURN’S FINE RUBY PORT PORTUGAL dark chocolate + dry fig + dry apricot	\$7/1/-/
CROZE CABERNET SAUVIGNON PORT NAPA VALLEY, CA cherry + cassis + raisins	\$17/1/-/
R.L. BULLER & SON TAWNY AUSTRALIA cherry + strawberry + caramel	\$8/1/-/
RAMOS PINTO PORTO WHITE PORTUGAL honey + almond + spice	\$7/1/-/
WARRE’S LATE BOTTLED VINTAGE PORT (2004) PORTUGAL chocolate + dark berries + spiced plum	\$18/1/-/
WARRE’S WARRIOR FINEST RESERVE PORT PORTUGAL ripe fruit + fig + chocolate	\$8/1/-/