

## 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\*** 🌶️🍷  
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

**MUSSELS** 🍷  
steamed mussels, spicy chorizo, and cherry tomatoes in a white wine broth with pesto asiago toast points.....\$12.95

**PIMENTO BEER CHEESE DIP** 🌶️🍷  
a blend of craft ale, seasoned ground beef, and our signature pimento cheese served with warm tortilla chips ..... \$8.95

**STUFFED MUSHROOMS** 🍷  
fresh large mushrooms stuffed with a savory blend of sausage, cream cheese, and herbs, topped with Asiago cheese baked to perfection .....\$7.95

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

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

**TWISTED CAJUN PASTA** 🌶️🍷 (our pairing suggestion: La Playa Sauvignon Blanc)  
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)  
(GLUTEN FREE PASTA AVAIL \$2)

**RIBEYE\*** 🍷 (our pairing suggestion: Sebastiani Cabernet Sauvignon)  
12 oz ribeye topped with garlic herb butter, and served with whipped potatoes and green beans ..... \$26.95  
-add scallops (\$8) or shrimp (\$6)

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

**FILET MIGNON\*** 🍷 (our pairing suggestion: Rascal Pinot Noir)  
8oz center cut beef filet mignon topped with gorgonzola butter, served with marinated grilled squash and zucchini, and whipped potatoes ..... \$32.95  
-add scallops (\$8) or shrimp (\$6)

**PORTERHOUSE** (our pairing suggestion: Childress Syrah)  
20 oz choice porterhouse with herb butter served with our Twisted Fries topped with port wine sauce .....\$38.95  
-add scallops (\$8) or shrimp (\$6)

**FISH FRY PLATTER** (our pairing suggestion: The Crossings Sauvignon Blanc)  
breaded haddock fried to perfection, served with slaw and Twisted Fries .....\$16.95



## TWISTED OAK

— AMERICAN BAR & GRILL —

121 N. CENTER ST., SUITE 104  
STATESVILLE, NC 28677  
980-223-8186

www.twistedoakbarandgrill.com  
info@twistedoakbarandgrill.com

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

## Flatbreads

add chicken (\$4), shrimp (\$6), bacon (\$2)

**MARGHERITA**  
house marinara, buffalo mozzarella, cherry tomatoes, and pesto .....\$8.95

**BIANCA**  
garlic-herb white cream sauce, spinach, roasted red peppers, and goat cheese .....\$8.95

## Entrees

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

**STUFFED ZUCCHINI** (our pairing suggestion: 90+ Cellars Lodi Big Red Blend Red)  
roasted zucchini stuffed with roasted red peppers, sauteed mushrooms, caramelized onions, and carrots, topped with marinara and provolone cheese. served over lemon basil orzotto .....\$12.95  
(GLUTEN FREE PASTA AVAIL \$2)

**BONE-IN PORK LOIN** (our pairing suggestion: Nicolas Cabernet Sauvignon)  
grilled 9 oz bone in pork loin with a port wine sauce, Carolina rice and slaw... \$16.95

**SEAFOOD CAMPANELLE** 🍷🍷 (our pairing suggestion: Santi Sortesele Pinot Grigio)  
shrimp, scallops, and mussels sauteed with cherry tomatoes and spinach in a light pesto-tomato sauce, served over campanelle pasta and topped with Asiago cheese .....\$24.95  
(GLUTEN FREE PASTA AVAIL \$2)

**HICKORY SMOKED SHORT RIB** (our pairing suggestion: Antigal Uno Cabernet Sauvignon)  
slow cooked, hickory smoked short rib over mashed potatoes and covered with seasonal vegetables in a red wine reduction..... \$22.95

**CHICKEN & DUMPLINGS** 🍷 (our pairing suggestion: Ryder Estate Pinot Noir)  
a southern favorite! grilled chicken breast served with house made dumplings and savory vegetable gravy ..... \$14.95

**SEARED TROUT** (our pairing suggestion: Maggio Chardonnay)  
seared NC trout with brown butter and thyme, served with Carolina rice and sauteed spinach..... \$17.95

**NANA'S COTTAGE PIE** (our pairing suggestion: Leese & Fitch Firehouse Red)  
Nana's secret recipe of seasoned ground beef, seasonal vegetables, and creamy mashed potatoes covered in our brown gravy and served with buttermilk biscuits ..... \$14.95

## Sandwiches

all sandwiches served with Twisted Fries // gluten free buns available upon request (\$2)

**ALL AMERICAN BURGER\***  
all-beef patty topped with lettuce, tomato, onion, and American cheese ..... \$9.95

**PIMENTO BURGER\*** 🌶️🍷  
all-beef patty stacked high with housemade spicy pimento cheese, applewood smoked bacon, handbreaded crispy onions ..... \$12.95

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

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

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

**SHORT RIB SANDWICH** 🍷  
smoked short rib and caramelized onions, topped with port sauce, garlic mayonnaise, and provolone, on grilled sourdough bread .....\$12.95

**BELLA BURGER**  
our meatless burger! portabella mushroom cap stuffed with spinach, caramelized onions, and diced roasted red peppers, topped with provolone cheese, lettuce, and tomato on a brioche bun.....\$12.95

## Salads

add chicken (\$4), firecracker shrimp (\$8), salmon (\$8), shrimp (\$6), seared ahi tuna (\$12)

**HOUSE SALAD**  
mixed greens, cucumbers, tomatoes, carrots, and croutons .....\$4.95

**CAESAR SALAD**  
the classic caesar salad with hearts of romaine, topped with asiago cheese and housemade caesar dressing \$5.95

**HARVEST PEAR SALAD**  
mixed greens with roasted pear, candied pecans and bacon, topped with bleu cheese and balsamic dressing .....\$9.95

**COBB SALAD** 🍷  
mixed greens topped with, bleu cheese, chicken, tomatoes, cucumbers, bacon, hard boiled eggs, and carrots...\$10.95

**MEDITERRANEAN ORZO SALAD** 🍷  
light and zesty marinated artichokes, cherry tomatoes, spinach, olives, capers and peppers tossed with a citrus champagne vinaigrette, and topped with feta cheese over baby mixed greens.....\$10.95

**WARM SPINACH SALAD** 🍷  
bed of fresh spinach, sauteed mushrooms, and caramelized onions, topped with feta cheese and warm port wine dressing .....\$11.95

dressings include: citrus champagne vinaigrette, balsamic vinaigrette, bleu cheese, caesar, honey mustard, and ranch

## Soups

**FRENCH ONION SOUP** ..... \$5.95

**SOUP OF THE DAY** ..... \$6.95

🍷 = our house favorites

🍷 = gluten free options available

🌶️ = may be a little spicy for some palates

\* 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

## – CABERNET SAUVIGNON –

glass/carafe/bottle

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

## – PINOT NOIR –

glass/carafe/bottle

<b>MEIOMI</b> SONOMA COAST, CA granny smith apple + rich cream soda & cherry cola	<b>\$/21/29</b>
<b>RASCAL</b> OREGON cherry + light toast + semi-dry + spice	<b>\$9/16/27</b>
<b>RYDER ESTATE</b> CENTRAL COAST, CA semi-sweet + blackberry + plum	<b>\$8/14/24</b>
<b>SADDLEBRED</b> ITALY blackberry bramble + strawberry + cherry	<b>\$7/12/21</b>
<b>SALMON CREEK</b> CALIFORNIA black cherry + strawberry + plum	<b>\$6/10/18</b>
<b>WILLAMETTE VALLEY WHOLE CLUSTER</b> WILLAMETTE VALLEY, OR blackberry + cassis + toasted caramel	<b>\$/25/35</b>

## – SYRAH / PETITE SIRAH –

glass/carafe/bottle

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

## – MERLOT –

glass/carafe/bottle

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

## – ZINFANDEL –

glass/carafe/bottle

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

## – MALBEC –

glass/carafe/bottle

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

## – INTERESTING REDS –

glass/carafe/bottle

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

## – PINOT GRIGIO –

glass/carafe/bottle

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

## – SAUVIGNON BLANC –

glass/carafe/bottle

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

## – CHARDONNAY –

glass/carafe/bottle

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

## – RIESLING –

glass/carafe/bottle

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

## – BUBBLES & INTERESTING WHITES –

glass/carafe/bottle

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

## – PORT –

(ports are traditional 3oz pours)

glass/carafe/bottle

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