

the Twisted Olive

dinner menu

STARTERS

CHIPOTLE POTATO SOUP

Birra, Pepper Jack Cheese, Mustard Croutons • 6

FRENCH ONION SOUP

Swiss Cheese Au Gratin, Crostini, Chives • 6

CRISPY SHRIMP

Adobo-Seasoned, Calabrian Chilis, Scallions, Orange Sauce • 14

RISOTTO STUFFED PEPPER DUO

Mozzarella Sausage Risotto, Marinara, Basil, Balsamic • 16

STUFFED PORTOBELLOS

Portobello Mushrooms, Italian Sausage, Mozzarella/Provolone Blend, Parmesan Cheese, Rosemary, Balsamic Glaze, Marinara • 16

CRISPY BRUSSELS SPROUTS

Bacon, Truffle Honey, Parmesan • 13

LEMON FETA SPREAD

Cucumbers, Tomato, Kalamata Olives, EVOO, Naan Bread • 12

CALAMARI

Bell Peppers, Herb Aioli • 15

LOADED FRIES

White Cheddar Cheese Sauce, Shredded Cheddar, Bacon, Scallions, Roasted Pepper Aioli • 13

MEATBALLS

CLASSIC BEEF

Marinara, Mozzarella • 12

VEG "MEATBALLS"

Eggplant, Marinara, Mozzarella • 12

GREEK CHICKEN

Garlic Cream Sauce, Feta • 12

TRIO

Beef, Chicken, Veg • 13

SALADS

Add Grilled Chicken 7 • Salmon[†] 12 • Steak[†] 15
Shrimp (4) 10 • Crab Cake 14 • Scallops (3) 15

HOUSE ITALIAN

Mesclun Greens, Hot Peppers, Tomatoes, Cheese Puffs, Red Wine Vinaigrette
Small • 7 | Large • 13

APPLE AND DRIED FIG

Mesclun Greens, Candied Pistachios, Boursin Cheese, Fig Balsamic Vinaigrette
Small • 8 | Large • 15

CHOPPED ITALIAN

Romaine, Tomatoes, Kalamata Olives, Red Onion, Pepperoncini, Provolone, Pepperoni, Parmigiano Reggiano, Creamy Parmesan Dressing
Small • 8 | Large • 15

CAESAR[†]

Romaine, House Made Croutons, Parmigiano Reggiano, Caesar Dressing
Small • 7 | Large • 13

GREEK

Mesclun Greens, Kalamata Olives, Cucumbers, Tomatoes, Pickled Peppers, Feta, Red Wine Vinaigrette
Small • 8 | Large • 15

CHOPPED WEDGE

Iceberg, Bacon, Tomatoes, Egg, Kalamata Olives, Blue Cheese, Buttermilk Emulsion, Balsamic Glaze
Small • 8 | Large • 15

PIES

House Made Rustic Pizza • No Substitutions

AMERICANO

Pepperoni, Mozzarella/Provolone Blend, Parmesan, Red Sauce • 18

NAPOLI

Tomato, Basil, Mozzarella/Provolone Blend, Balsamic, EVOO • 17

BIANCO

Spinach, Garlic, Fresh Ricotta, Mozzarella, Garlic Cream • 17

CHICKEN MEDITERRANEAN

Artichokes, Tomato, Kalamata Olives, Red Onion, Spinach, Feta, Provolone, Crushed Red Pepper, Garlic, Oregano, EVOO • 21

AMANTI DELLA CARNE

Pepperoni, Sausage, Meatball, Mozzarella/Provolone Blend, Red Sauce • 20

TWISTED

Pepperoni, Banana Peppers, Mozzarella/Provolone Blend, Red Meat Sauce • 19

CREATE YOUR OWN

Start with a Cheese Pizza with Red Sauce • 15.5

CHOOSE YOUR TOPPINGS

Spinach, Tomato, Arugula, Mushrooms, Banana Peppers, Olives, Onions • 1.5 each
Chicken, Pepperoni, Beef Meatballs, Sausage, Bacon, Eggplant "Meatballs" • 2.5 each

PASTAS

LOBSTER RADIATORI

Radiatori Pasta, Lobster, Shrimp, Squash, Zucchini, Roasted Tomato, Garlic, Butter, Crushed Red Pepper, EVOO • 38

GRILLED CHICKEN PUTTANESCA

Fettuccine Pasta, Roasted Tomatoes, Capers, Kalamata Olives, Artichoke Hearts, Marinara, Parmesan Cheese, Basil • 24

CHEESE TORTELLINI

Cheese-Filled Pasta, Roasted Corn, Peas, Butternut Squash Cream • 20
With Grilled Chicken • 27

SHRIMP CARBONARA

Fettuccine, Green Peas, Bacon, Parmigiano Reggiano, Garlic Cream • 28

ITALIAN MAC AND CHEESE

Radiatori Pasta, White Cheddar Cheese Sauce, Hot Italian Sausage, Roasted Tomatoes, Parmigiano Reggiano • 19

EMILIA ROMAGNA LASAGNA

Garlic Cream, Italian Sausage, Roasted Peppers, Ground Beef, Bacon, Mozzarella, Provolone, Parmesan Cheese, Herbed Ricotta Cheese • 19.5


SANDWICHES

Served with House Cut Fries

CRAB CAKE SLIDERS

Lump Crab, Orange and Whole Grain Mustard Glaze, Arugula, Tomato, Verde Tartar Sauce • 20

LOADED BURGER

Egg Bun, Bacon, Provolone,  Smoked Bacon and Onion Jam, Mushrooms, Arugula • 17
Classic Hamburger[†] • 15

GRILLED CHICKEN BLT

Multigrain Bun, Bacon, Lettuce, Tomato Jam • 14

STEAK HOUSE



Garlic Herb Butter, Roasted Garlic Redskin Mashed Potatoes, Seasonal Vegetable*

- FILET 7oz[†] • MKT
- STRIP STEAK 12oz[†] • 46
- FLAT IRON 7oz[†] • 28
- PRIME BONELESS DELMONICO 14oz[†] • MKT

PRESENTATIONS

- BLACK & BLUE • 5**
Blackened Steak, Blue Cheese, Crispy Onion Straws
- SMOTHERED • 5**
Caramelized Onions, Mushrooms, Veal Demi
- TWISTED • 5** 🍷
Poblano Butter, Hot Peppers, Onions

ADD-ONS

Shrimp (4) 10 • Crab Cake 14 • Scallops (3) 15
*Substitute Premium Sides for \$2 each

ENTRÉES

- GRILLED PORKCHOP[†]** 🍴
Thick Cut, Melted Blue Cheese, Roasted Garlic Redskin Mashed Potatoes, Seasonal Vegetable • 27
- ITALIAN HARVEST CHICKEN** 🍷
Grilled Chicken, Butternut Squash Purée, Roasted Corn, Mushroom, Zucchini, Yellow Squash, Roasted Red Pepper, Red Pepper Flakes • 23
- PANKO BREADED WALLEYE**
Caper-Dill Tartar Sauce, Lemon Parmesan Risotto, Seasonal Vegetable • 29
- BLACKENED SALMON[†]** 🍴
Cilantro Lime Glaze, Roasted Garlic Redskin Mashed Potatoes, Seasonal Vegetable • 27
- SEARED SEA SCALLOPS**
Orange and Whole Grain Mustard Glaze, Lemon Parmesan Risotto, Seasonal Vegetable • 38
- SNAPPER**
Roasted Garlic Redskin Mashed Potatoes, Seasonal Vegetable, Citrus Butter • 26
- BRAISED BEEF SHORT RIBS** 🍴
Mushrooms, Bacon Onion Jam, Veal Demi, Roasted Garlic Redskin Mashed Potatoes, Seasonal Vegetable • 35
- PUFF PASTRY WRAPPED MEATLOAF** 🍴
Barbecue Sauce, Mozzarella, Roasted Garlic Redskin Mashed Potatoes, Seasonal Vegetable • 21

ADDED TWISTS

- ROASTED GARLIC REDSKIN MASHED POTATOES • 5
- HOUSE CUT FRIES • 5
- STEAMED BROCCOLI • 5
- SEASONAL VEGETABLE • 5

PREMIUM SIDES

- WHITE CHEDDAR MAC AND CHEESE • 7
- 1 LB. BAKED POTATO • 6 LOADED • 7
- THREE CHEESE POTATO AND BACON AU GRATIN • 7
- LEMON PARMESAN RISOTTO • 7

DESSERT

SEASONAL DESSERT

Ask your server for details

TIRAMISU

Shaved Chocolate, Fresh Berries • 9

LEMON BRÛLÉE CHEESECAKE

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Cabernet Marinated Strawberries • 9

FLOURLESS CHOCOLATE TRUFFLE TORTE

Berry Jam, Caramel Vanilla Sauce • 8

WARM BERRY COBBLER

Vanilla Ice Cream (Allow Extra Time) • 9

CHOCOLATE PEANUT BUTTER CAKE JAR

Gluten-Free Brownie, Whipped Cream, Peanut Butter Mousse • 6

CELEBRATION ICE CREAM CAKE

8" Round - White Cake, Fudge Ripple • 32

PAV'S CREAMERY ICE CREAM

Vanilla, Chocolate, Seasonal • 4



happy hour
WEEKDAYS 2-6 PM

\$5 Off Select Bottles of Wine

\$2 Off All Appetizers

\$2 Off Select Beers

\$2 Off Select Cocktails

\$1 Off Glasses of Wine



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THEWISTEDOLIVE.COM

[†] These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

ALLERGEN DISCLAIMER

Please be aware that our food is prepared in a common kitchen and may come in contact with common allergens, such as dairy, eggs, wheat, soybeans, gluten, tree nuts, peanuts, fish, shellfish, etc. While we take steps to minimize risk, please be advised that cross contamination may occur.

PAYMENT POLICIES

- A 2.5% processing fee applies to all transactions paid in full with a credit card. The fee will be removed for any transactions paid in full with cash, debit card, or gift card.
- We accept cash, VISA, Mastercard, Discover, and American Express. We do NOT accept personal checks or prepaid credit card gift cards.
- A 20% gratuity is applied to parties of 8 or more.