

Dinner Menu

Little Plates

- twisted crust** thin grilled crust with basil pesto, hot smoked salmon, peaches & double cream brie
- twisted bruschetta** toasted focaccia bread topped with tomato, garlic & fresh basil salsa
- mixed greens** with blue cheese, pears, toasted pine nuts & a honey citrus vinaigrette
- michael's greek salad** as you would expect with michael's balsamic vinaigrette
- caesar romaine** with focaccia croute & shaved romano
- mussels from pei** with white wine, pesto cream, fresh herbs, butter & a touch of pernod add frites & mayo
- summer corn chowder** with michael's homemade corn bread
- blackened chicken livers** with twisted chutney & tomato paint
- eggplant tart** with a white bean dip & garlic toast
- florida spicy lobster rice paper roll** with a creamy dill & tomato salsa
- twisted dip trio** of tzatziki, white bean dip, & tomato salsa served with toasted focaccia garlic points
- pistachio crusted chèvre** with a warm seasonal compote & toasted brioche

Big Plates

- 3 mustard crusted salmon** with creamy basmati rice
- twisted phyllo** with spinach, artichokes, tomatoes and feta, served on our homemade tomato sauce
- panko crusted chicken supreme** oven roasted, served over a sauté of zucchini, new potatoes & artichoke hearts, drizzled with a pistachio sun dried tomato cream
- house rolled vermicelli** with roast tomatoes, fresh herbs, xvoo & gorgonzola
- bronte benedict** 8oz fillet on a potato rosti, smoked bacon & mushroom sauté, topped with a poached egg then enrobed with a pink peppercorn cream cheese sauce
- homemade gnocchi** in a basil pesto sauce with leeks and bacon
- marinated grilled leg of lamb** with a ginger mint pickled green pear salad of asparagus & charred corn, served with polenta fries & twisted chutney
- arborio primavera** spring vegetable risotto with fresh herbs and padano cheese
- fresh seafood linguine** with tiger shrimp, mussels, and sea scallops in a white wine cream sauce
- mafalda pasta** wide homemade noodles with smoked chicken, mushrooms & sage in a light cream sauce
- bbq watermelon pork tenderloin** with a sauté of colusari red rice & beans on a tortilla with smoky sour cream
- grilled ny strip** on a rustic panzanella of focaccia, mini red potatoes, spinach & peas with a warm gorgonzola salsa
- seared sea scallops** over homemade parpadelli pasta, fennel, asparagus & tomatoes in a tomato saffron sauce
- cumin rubbed mako shark** over an israeli couscous toss with a yogurt mint chili cream

add on.. blackened chicken livers roast chicken, grilled veg, garlic shrimp 5oz bahamian lobster tail

gluten-free pasta and dishes available upon request
 bread baked daily ~ take a loaf home
 parties of 6 persons or more are subject to an 18% gratuity
 splitting charge will apply with your request to share any item