

Lunch Menu

Little Plates

- twisted crust** thin grilled crust with pesto, spicy sausage, potato, roast tomatoes & havarti
- twisted bruschetta** toasted focaccia bread topped with tomato, garlic & fresh basil salsa ** available with herbed chèvre
- mixed greens** with blue cheese, pears, toasted pecans & 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** in a lightly creamed tag no.5 vodka sauce add frites & mayo
- summer sweet pea soup** garnished with a mint yogurt and house cured salmon

Big Plates

- blair taylor baked eggs** in a sauté of grilled vegetables & double smoked bacon, with havarti & tomato paint
- calamari watermelon salad** sautéed in ouzo pesto then finished with feta & a balsamic glaze served with frites
- twisted grilled cheese** with roasted tomatoes & your choice of mixed greens or a cup of house soup
- house cured gravlax greens** with a buttermilk cucumber vinaigrette, served with grilled asparagus & frites
- grilled n.y.** on focaccia with havarti & chutney served with your choice of mixed greens or a cup of house soup
- homemade gnocchi** with caramelized bacon & onions in a tomato cream sauce
- fresh seafood linguine** with tiger shrimp, mussels, and sea scallops in a brandy cream sauce
- twisty's blt sandwich** with your choice of mixed greens or a cup of house soup
- grilled atlantic salmon sandwich** with your choice of mixed greens or a cup of house soup
- twisted phyllo** with spinach, artichokes, tomatoes and feta, served on our red sauce with a side house salad
- herbed seafood crêpes** filled with lobster, shrimp, scallops and béchamel with a side of mixed greens
- angel hair** in pesto with summer greens and sheets of gravlax
- blackened chicken livers** served with a caramelized onion tart
- fusilli ala amanda** with sun dried tomatoes, cream, fresh herbs & smoked chicken
- piccolo penne al forno** in a sausage and 4 cheese red sauce
- lobster benedict** on a toast base of mixed greens & tomato, all enrobed with lobster hollandaise
- moroccan chicken** vegetable tagine wrap with mint yogurt & toasted cashews, served with a side house salad

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