

TWISTED TAVERN

WINTER SPECIALS

Cocktails

JACK FROST MARGARITA

\$12

Espolon Blanco / Fresh Lime /
Cointreau / Curacao / Sour Mix

CRANBERRY BOURBON PUNCH

\$15

Bulleit Bourbon / Sweet Vermouth /
Cranberry Juice / Orange Juice / Simple Syrup

All Day

TAVERN WINGS (6)

\$10

Marinated jumbo wings | buffalo or hot honey thai chili | blue cheese or ranch | celery

NEW CITY CHEESESTEAK

\$16

Shaved steak / caramelized onions / Cooper Sharp American cheese /
Seeded Liscios Roll / Side Of Chips

GRILLED CHEESE & TOMATO SOUP

\$16

Grilled Sourdough | cooper sharp | house mac and cheese | side tomato soup

FRENCH ONION BURGER

\$16

8oz patty | french onion | swiss | provolone | Le Bus Brioche bun

Dinner 4pm-9pm

CHICKEN POT PIE

\$21

Shredded chicken breast | celery | carrots | onion | peas | potato | puff pasty | rich cream sauce

PORK CHOP AU POIVRE

\$35

Peppercorn crusted Frenched pork chop / au poivre sauce
side of daily veg or potato

NY STRIP ROMESCO

\$44

14oz NY Strip | yellow squash romesco | mashed potato

Tee Off

BUFFALO CAULIFLOWER	12	DUO OF DIPS	7
Crispy golden cauliflower buffalo sauce cotija cheese side of ranch		House-made chips guac dip buffalo blue cheese dip	
BONELESS WINGS	13	FRIED MUTZ	12
Hot honey thai marinated boneless breast wings ranch dressing		Breaded mozzarella slices Homemade gravy	
BUNKER BITES	15	IRISH NACHOS	14
Blackened rare center-cut tuna bites wasabi cream sauce		House-made chips crabby cheese sauce seasoned beef pico de gallo sour cream fresh sliced jalapeño	
CALAMARI	17	STUFFED LONG HOTS	15
French fried calamari sweet thai chili dipping sauce		Filled with prosciutto + mozzarella with garlic bread	

On The Green

add chicken 6 | shrimp 9 | mahi 10 | salmon 12 | crab cake 18

JERSEY PRIDE	12	CHI CHI RODRIGUEZ	13
Spring mix tomatoes strawberries blueberries white balsamic dressing		Choice of rice or spring mix roasted black beans + corn fresh pico guacamole cotija chipotle aioli	
TWISTED SALAD	13	TROPICAL TACOS	14
Romaine crispy prosciutto tomato blue cheese crumbles zesty 1000 island dressing		Chicken pineapple-mango salsa ginger glaze Side of chips Sub Salmon, shirimp or mahi \$5	
ASIAN SALAD	18	TACOS ASADA	14
Spring mix pickled onion + carrots blackened chicken Sesame dressing		Chicken guacamole pico cotija jalapeno aioli Side of chips Sub Salmon, shirimp or mahi \$5	
CLASSIC CAESAR	12		
Romaine parmesan croutons			

Burgers & Sandwiches

Served with chips or upgrade to boardwalk fries for \$2.50

NICK FOLE'S PHILLY SPECIAL	16	PAUL REVERE	16
Rost pork broccoli rabe sharp provolone long hots garlic aioli lebus brioche bun		Beer battered cod lettuce tomato tartar sauce lebus brioche bun	
YO CUZ	16	CAPRESE	16
Chicken cutlet broccoli rabe sharp provolone long hots garlic aioli lebus brioche bun		Grilled chicken fresh mozzarella tomato pesto mayo arugula tribeca oven long roll	
FLYIN' HAWAIIAN	16	IN THEIR PRIME	18
Blackened chicken mixed greens pineapple-mango salsa ginger glaze lebus brioche bun		Thinly sliced prime rib provolone horseradish aioli au jus tribeca oven long roll	
THE CLASSIC	15	JAMESON	16
Beef patty crisp lettuce jersey tomato red onion american cheese		Double smash patties Jameson infused bacon jam smoked bbq aioli american cheese french fried onions	
TRUST THE PROCESS	16	BOSS BURGER WRAP	15
Beef patty mac & cheese bacon buffalo sauce		Black bean burger spring mix guacamole pico red onion jalapeño aioli	
BRADLEY COOPER	16		
Beef patty american cheese bacon fried egg			

Dinner

Served after 4pm

Pasta

SOUTH PHILLY PASTA	15		
Choice of daily pasta selections gravy or vodka sauce side of garlic bread			
PENNE CARBONE	20	JOE PESCI	30
Prosciutto peas parmesan cream sauce side of garlic bread		Shrimp crab linguine choice of gravy, vodka, or fra diavolo sauce	
ABRUZZI	25	CHICKEN PARM	25
Blackened chicken penne cajun cream sauce side of garlic bread		Chicken cutlet mozzarella linguine choice of gravy or vodka sauce	

Fairway grazers

FRENCH PORK CHOP	36	FILET MIGNON	49
12oz bone in chop orange ginger glaze chef side		8oz center cut mushroom demi glaze chef side	
NY STRIP	49	PINELANDS STEAK	59
14oz strip mushroom demi glaze chef side		Filet or strip shrimp lump crab cajun cream sauce chef side	

Water Features

TOM BRADY	20	SESAME TUNA	30
Fried Cod French Fries Tartar Sauce		Seared rare tuna pickled onions & carrots spring mix sesame ginger glaze chef side	
OCEAN ADVENTURE	30	COPSEY CRAB CAKES	45
Salmon or mahi sweet chili glaze or pineapple salsa chef side		Two colossal signature crab cakes remoulade lemon chef side	

Side Additions

ONION RINGS - MAC & CHEESE - PASTA - VEG - POTATO

9