



1175 ROGERS WAY  
KAMLOOPS, BC

## SOUPS & SALADS

<b>Chef's Daily Soup Creation</b> .....	SM 7	L 9
<b>Bacon Kale Caesar</b> .....	SM 9	L 12
romaine, baby kale, house made bacon fat Caesar dressing, garlic croutons, fried capes, shredded parmesan		
<b>Caprese Salad</b> .....	9	
vine ripened tomatoes, creamy mozzafina, fresh basil, drizzled with a fig reduction seasoned with rock salt & cracked pepper		
<b>Twisted Wedge Salad</b> .....	19	
iceberg lettuce, tomato, red onion, black olives, pepperoncini, asiago & provolone cheese with choice of house made Italian or chunky blue cheese		

### ADD TO SALADS

<b>Sourdough Bread</b> .....	6	<b>Sautéed Prawns</b> .....	11
<b>Cajun Sautéed Chicken</b> .....	9	<b>6oz Rib Eye Steak</b> .....	19
<b>Garlic Sautéed Chicken</b> .....	9	<b>Sirloin</b> .....	15
<b>Sautéed Mushrooms</b> .....	6	<b>Pan Seared Haddock</b> .....	11

## STARTERS

<b>Flash Fried Brussels</b> .....	11
tossed in bacon, apple, parmesan & sweet mustard dressing	
<b>Wings</b> .....	15
crispy fried wings tossed in salt & pepper, drizzled with spicy peanut sauce, classic hot with chunky blue cheese, teriyaki or ginger chili	
<b>Mediterranean Dip</b> .....	14
goat cheese, mixed olives, artichokes & sun-dried tomatoes topped with crispy kale. Served with warm flatbread	
<b>Calamari (5)</b> .....	14
lemon pepper flash fried calamari with house made tzatziki	
<b>Twisted Olives</b> .....	9
marinated with crushed coriander, lemon zest & roasted garlic	
<b>Ginger Chili Chicken Fingers</b> .....	14
breaded chicken fingers tossed in house made ginger chili sauce	
<b>Margherita Flatbread</b> .....	14
mozzafina, vine ripened tomatoes, basil & marinara	
<b>Pesto Chicken Flatbread</b> .....	16
chicken, red onion, cashew pesto, provolone, asiago & marinara	
<b>Prawn &amp; Crab Cake</b> .....	15
with red pepper aioli	

## SIGNATURE STEAK DINNERS

<b>Sirloin Oscar</b> .....	8oz 37
prawns, crab, asparagus & béarnaise sauce	
<b>Cajun Rib Eye w/ Crispy Croutons</b> .....	6oz 34 12oz 37
house made Cajun rub, spicy chili onions & Cajun butter	
<b>Boursin Sirloin w/ Port Reduction</b> .....	8oz 33
sirloin grilled to perfection, crusted with Boursin chees & topped with a port reduction	
<b>Peppercorn Mushroom Flat Iron</b> .....	6oz 31
house made peppercorn & sautéed mushrooms on a grilled flat iron	
<b>Teriyaki Sirloin w/ Grilled Pineapple</b> .....	8oz 31
marinated house made teriyaki sirloin	
<b>New York w/ Brandy Pepper Prawns</b> .....	7oz 39 10oz 44
New York strip loin with creamy brandy pepper sauce & sautéed prawns	

## MEAT, POULTRY & FISH

<b>Twisted Burger</b> .....	19
ground chuck, brisket, short rib blend, topped with prosciutto, provolone, iceberg lettuce, red onion, pickles, mustard & black garlic aioli on your choice of a brioche or whole wheat bun	
<b>Beef Short rib</b> .....	32
Chianti braised, olives, onions, tomatoes, garlic, herbs, served with garlic greens & creamy parmesan polenta	
<b>Fish &amp; Chips</b> .....	20
two pieces beer battered haddock with house made fries & side salad	
<b>Cajun Blackened Chicken</b> .....	27
skin on double breast blackened chicken served with Twisted alfredo & spaghetti zucchini	
<b>Sweet Potato Crusted Salmon</b> .....	29
wild salmon with sweet potato crust & lobster cream sauce, served with asparagus and leek & lemon risotto	

## RISOTTO

<b>Pran &amp; Prosciutto Risotto</b> .....	26
sun-dried tomato, pesto, garlic & cream	
<b>Wild Mushroom Risotto</b> .....	20
garlic, cream & wild mushrooms	

## STEAK



<b>Sirloin</b> .....	8oz 29
<b>Flat Iron</b> .....	6oz 27
<b>New York Strip Loin</b> .....	7oz 31 10oz 36
<b>Filet Mignon</b> .....	5oz 32 10oz 42
<b>Rib Eye</b> .....	6oz 31 12oz 44

## STEAK ENHANCEMENTS

<b>1/2 Lb Alaskan King Crab</b> ..	22	<b>Peppercorn Sauce</b> .....	11
<b>4oz Lobster Tail</b> .....	14	<b>Béarnaise</b> .....	19
<b>Brandy Pepper Prawns (5)</b>	10	<b>Prawn Skewer (5)</b> .....	15
<b>Crispy Onions</b> .....	6	<b>Sautéed Mushrooms</b> .....	11
<b>Oscar Topping</b> .....	11		

MAKE ANY ENTRÉE A CLASSIC FOR \$9 (CHOICE OF CAESAR SALAD, TWISTED WEDGE SALAD, OR SOUP & SOURDOUGH BREAD)

TAKEOUT MENU • 236-425-3001



## TWISTED WINE TO GO

50% OFF ALL THESE REGULAR PRICES

### Red Bottle

Finca Los Primos Malbec	Spain	36
Wine Men of Gotham Shiraz	Australia	36
Cactus Red by Dessert Hills	Osoyoos, BC	36
Monte Creek Winery Foch	Kamloops BC	45
Bartier Bros. Merlot	Okanagan BC	47
Liberty School Cabernet Sauvignon	California	49
Amalaya Salta Valle Malbec	Argentina	50
J Lohr Cabernet Sauvignon	California	52
Moon Curser Vineyards Tempranillo	Okanagan BC	55
Bartier Bros Winery Cabernet Franc	Okanagan BC	58
Cassini Cellars Quattro	Okanagan BC	65
Serendipity Pinot Noir 2015	Okanagan BC	69
Molly Dooker "The Boxer" Shiraz	Australia	69
Tommasi Valpolicella Classico Superiore	Italy	69
Rust Zinfandel	Oliver BC	72
Serendipity Merlot 2011	Okanagan BC	83
The Prisoner Red	California	115
Hillside Estates Mosaic	Okanagan BC	115
Covert Farms Grand Reserve Zinfandel	Okanagan BC	120
Tommasi Amorone	Italy	135

### White Bottle

Monte Creek Winery Hands Up	Kamloops BC	36
Cactus White by Dessert Hills	Osoyoos BC	36
Hester Creek Pinot Gris	Okanagan BC	38
Tinhorn Creek Winery Gewurztraminer	Okanagan BC	39
Mount Boucherie Pinot Gris	Kelowna BC	42
Spearhead Chardonnay	Kelowna BC	44
Mount Boucherie Gewurztraminer	Okanagan BC	46
J Lohr "Aroyo Seco Monterey" Chardonnay	California	52
Stags Hollow Riesling	Okanagan BC	46
Moon Curser Vineyards Afraid of the Dark	Okanagan BC	48
Dr Loosen Riesling	Germany	52
Ex Nihilo Pinot Grs	Okanagan BC	58
Caymus Conundrum	California	59



# **TWISTED BEER AND CIDER TO GO**

## **Domestic Bottles \$4**

Canadian  
Bud  
Coors Lite  
Alexander Keith's  
Phillips Blue Buck

## **Imported Bottles \$4**

Stella  
Heineken  
Corona  
Inns & Gunn

## **Tall Cans and Ciders \$5**

Strongbow  
Guinness  
Stiegel Radler  
Smirnoff Ice  
Growers Peach  
Left Field (500ML)