

TWISTED FIRE

Inspired by the unique flavors of live fire cooking around the world, this kitchen features a traditional woodfire brick oven and woodfire grill. The tradition of cooking over open flame has evolved from its roots in survival. This ancient art is simple, flavorful, and has truly stood the test of time.

SMALL PLATES

BEER-BATTERED CHEESE CURDS 10 v

- Clock Shadow Creamery white cheddar curds served with jalapeño ranch

WOOD-GRILLED WINGS 11GF

- Tossed in choice of sauce: Plain | BBQ | Apricot Habanero | Garlic Parmesan | Buffalo

CHARCUTERIE 18

- Chef selection of Wisconsin cheese, cured meats, raw honey, figs, crostinis and nuts

STUFFED MUSHROOMS 10 v

- Artichoke-spinach filled mushrooms, Manchego fondue, breadcrumbs, chive oil

SOUVLAKI 10

- Grilled Pork kebobs seasoned with olive oil, oregano, salt, pepper, and lemon. Served with pita wedges and Tsatsiki.

SPANAKOPITA 10 v

- Layers of phyllo dough wrapped around a blend of fresh spinach, feta cheese and chopped onion, baked until crispy. Served with tzatziki sauce

VEGGIE BOWL 12 v

- Roasted carrots, broccoli, cauliflower, brussels sprouts, sesame-ginger dressing

+ CHICKEN 5 | + SHRIMP 6 | + SALMON 8 | + STEAK 8 | SOUVLAKI 5
| MEAT BALLS 8

MEATBALLS 12

- Veal meatballs, marinara sauce

PETITE TENDER MEDALLIONS 14

- Merlot reduction, mushrooms

SCALLOPS 14

- Lemon butter sauce, roasted red peppers

CALAMARI 10

- A medley of fried calamari, snap peas, jalapenos, and carrots served with marinara sauce

TWISTED BREADSTICKS 6

- Baked to order, seasoned with oregano, garlic, olive oil, served with smoked marinara sauce

SALADS

Our salad greens and produce are always fresh, locally sourced when possible, and served with house made dressings.

+ Chicken 5 / Shrimp 6 / Salmon 8 / Steak 8 / Souvlaki 5

CAPRESE SALAD 8

- Basil, mozzarella, tomato with olive oil and balsamic drizzled on top.

BRUSSELS SPROUT SALAD 12

- Mixed greens, shaved brussels sprouts, dried figs, roasted hazelnuts, parmesan, crispy prosciutto, lemon vinaigrette

CRANBERRY APPLE 10 v

- Mixed greens, wood-grilled radicchio, bleu cheese, dried cranberries, apple, candied pecans, cranberry balsamic vinaigrette

BEEF AND BURRATA 10

- Red and gold beets, red vine tomatoes, burrata, arugala, basil oil

ROASTED GRAPE SALAD 10

- Roasted red and white grapes, avocado, feta cheese, red onions, mixed greens, lime vinaigrette

CAESAR SALAD 8

- Romaine, parmigiana-reggiano, chives, breadcrumbs

SIDES

SOUP OF THE DAY 5

ROASTED BRUSSELS SPROUTS 7

- Bacon, balsamic, parmesan, hazelnuts, chives

CHEESY CAULIFLOWER CASSEROLE 8

- Cheddar, parmesan, bacon, toasted breadcrumbs

BROCOLINI 5 v

WOOD GRILLED ASPARAGUS 5 v

WOOD GRILLED GREEN BEANS 5 v

MUSHROOM RISOTTO 5 v

TRUFFLE FRIES 6

- Parmesan cheese, chives, ranch

FINGERLING POTATOES 5 v

ROASTED RED PEPPER MASHED POTATOES. 5

CORN CAKE 5



**Consuming raw/under-cooked meats/poultry/seafood/shellfish/eggs may increase your risk of food-borne illness, especially with certain medical conditions* GF = Gluten-Free / v = Vegetarian / 🌳 = Contains Tree Nuts*

SANDWICHES

Served with fries

PRIME BURGER 13

- Half pound Niman Ranch burger grilled over wood fire, butter lettuce, red onion, tomato and house pickles served on pretzel bun,
+ SMOKED PROVOLONE | CHEDDAR | HAVARTI | SMOKED BLEU \$1 +
CHERRYWOOD-SMOKED BACON \$2

TWISTED BURGER 15

- Half pound Niman Ranch burger grilled over wood fire with horseradish butter, caramelized onions, smoked provolone, smoked tomato, house pickles and bleu cheese-dressed arugula served on a pretzel bun

STEAK SANDWICH 18

- Grilled steak, fire roasted red peppers, caramelized onions and fontina on Cibatta roll.

PIZZA

Our Neapolitan style pizza has a thin lightly crispy crust with fresh toppings. The dough is handmade in house daily. Our pizza is baked in our traditional woodfire brick oven at 800-900 degrees in less than 2 minutes.

CLASSIC MARGHERITA 13 **v**

- Smoked tomato sauce, tomatoes, fresh mozzarella

PEPPERONI 13

- Mozzarella, Pepperoni, Pepperoncini

MUSHROOM 13 **v**

- mozzarella, housemade pesto (nut free), truffle oil
CAN BE MADE VEGAN UPON REQUEST

ITALIAN SAUSAGE 13

- Smoked tomato sauce, provolone, mozzarella

TWISTED SPECIAL 14

- Mozzarella, pancetta, sliced apples, brussel sprouts, aleppo maple drizzle

PROSCIUTTO & ARUGULA 15

- tomato sauce, fresh mozzarella, honeydew

Add meat \$2 Other toppings \$1.25

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CUTS AND CHOPS

All of our premium meats are cooked over an open oak flame. Our meats are fresh and locally sourced when possible.

Served with a cup of soup or house salad

14OZ PRIME NEW YORK STRIP STEAK 38 **GF**

- Fingerling Potatoes, charred broccolini, chimichurri, demi-glace

FLAT IRON STEAK 26

- 8oz Prime Flat Iron steak, roasted red pepper mashed potatoes, grilled asparagus

BRAISED SHORT RIB MAC 24

- Wisconsin Meadow's beef short rib, creamy mac & cheese, truffle breadcrumbs, chives

STEAK AND FRIES 22

- Grilled petite tender with horseradish butter, truffle fries and roasted cauliflower

STEAK AND MUSHROOM RISOTTO 22

- Mushroom risotto, asparagus, steak, sarvecchio parmesan, chives

PORK CHOP 24

- 12 ounce bone-in pork chop, red chimichuri, grilled apple, corn cake

SEAFOOD AND PASTA

Served with a cup of soup or house salad

SEA SCALLOPS 28

- Mushroom risotto and asparagus

SHRIMP & GRITS 17 **GF**

- Wood-grilled spicy blackened shrimp, creamy cheddar grits, braised chard, pickled red onions, house BBQ sauce

SALMON 24 **GF**

- Roasted red pepper mashed potatoes and grilled green beans

GNOCCHI BOLOGNESE 18

- Pork-beef soffritto, sarvecchio parmesan, spicy bread crumbs

MUSHROOM ALFREDO 15

- House-made pasta, creamy alfredo sauce, roasted mushrooms, spinach, parmesan
+ CHICKEN 5 | + SHRIMP 6 | + SALMON 8 | + STEAK 8 | + MEAT BALLS 8

FETTUCCHINE WITH MEAT BALLS 18

- Tomato or cream sauce