

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 11v

• Clock Shadow Creamery white cheddar curds served with jalapeño ranch

WOOD-GRILLED WINGS 11GF

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

CHARCUTERIE 19

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

STUFFED MUSHROOMS 11v

• Artichoke-spinach filled mushrooms topped with manchego fondue, breadcrumbs, and chive oil served in a sizzling skillet

SOUVLAKI 11

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

SPANAKOPITA 11v

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

SWEET CHILI STEAK BITES 16

• Petite tender steak bites in a mongolian sweet chili sauce with shishito peppers

GRILLED SHRIMP 16

• Shrimp cooked in lemon butter on our wood burning grill with a papaya relish

VEGGIE BOWL 13v

• Roasted carrots, broccoli, cauliflower, and brussels sprouts with a sesame-ginger dressing

CHICKEN 5 | SHRIMP 6 | SALMON 8 | STEAK 10 | SOUVLAKI 5 | MEATBALLS 8

MEATBALLS 13

• Veal meatballs served on top of our homemade marinara sauce

SCALLOPS 16

• Fresh scallops cooked in lemon butter with roasted red peppers

CALAMARI 11

• A medley of fried calamari, jalapenos, and carrots served with marinara sauce

TWISTED BREADSTICKS 7v

• Baked to order, seasoned with garlic and 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 10 / Souvlaki 5

CAPRESE SALAD 9v

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

BRUSSELS SPROUT SALAD 13

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

CRANBERRY APPLE 11v

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

BEET AND BURRATA 11v

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

ROASTED GRAPE SALAD 11v

• Roasted red and white grapes, avocado, feta cheese, red onions, mixed greens, pistachios, honey vinaigrette

CAESAR SALAD 9v

• Romaine, parmigiana-reggiano, chives, breadcrumbs

FIERY FRUIT SALAD 12v

• Spicy grilled mangoes, papayas, and pineapples on a bed of arugala, topped with red onions, cilantro, and ricotta salata with a lime vinaigrette

SIDES

SOUP OF THE DAY 5

ROASTED BRUSSELS SPROUTS 8

• Bacon, balsamic, parmesan, hazelnuts, chives

CHEESY CAULIFLOWER CASSEROLE 9

• Cheddar, parmesan, bacon, toasted breadcrumbs

BROCOLINI 6v

WOOD GRILLED ASPARAGUS 6v

WOOD GRILLED GREEN BEANS 6v

MUSHROOM RISOTTO 6v

TRUFFLE FRIES 7v

• Parmesan cheese, chives, ranch

FINGERLING POTATOES 6v

ROASTED RED PEPPER MASHED POTATOES. 6v

CORN CAKE 6v

CREAMED CORN 6v



**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 14

- 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 16

- 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 20

- Grilled steak, fire roasted red peppers, caramelized onions and fontina served on a 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 14 **v**

- Smoked tomato sauce, tomatoes, fresh mozzarella

PEPPERONI 14

- Mozzarella, Pepperoni, Pepperoncini

MUSHROOM 14 **v**

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

ITALIAN SAUSAGE 14

- Smoked tomato sauce, provolone, mozzarella

TWISTED SPECIAL 15

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

BBQ CHICKEN PIZZA 14

- BBQ sauce, grilled chicken breast, red onions, and fresh mozzarella

VEGGIE MONSTER 14 **v**

- Creamed corn sauce, broccoli, cherry tomatoes, spinach, parmesan, mozzarella, and feta cheese

CAN BE MADE VEGAN UPON REQUEST

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 40 **GF**

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

FLAT IRON STEAK 28

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

BRAISED SHORT RIB MAC 26

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

STEAK AND FRIES 24

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

STEAK AND MUSHROOM RISOTTO 23

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

PORK CHOP 25

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

BBQ CHICKEN 19

- Wood-grilled BBQ chicken breast with creamed corn and braised chard

SEAFOOD AND PASTA

Served with a cup of soup or house salad

SEA SCALLOPS 30

- Mushroom risotto and asparagus

SHRIMP & GRITS 18 **GF**

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

SALMON 25 **GF**

- Roasted red pepper mashed potatoes and grilled green beans

GNOCCHI BOLOGNESE 19

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

MUSHROOM ALFREDO 16 **v**

- House-made pasta, creamy alfredo sauce, roasted mushrooms, spinach, parmesan
+ CHICKEN 5 | + SHRIMP 6 | + SALMON 8 | + STEAK 10 | + MEAT BALLS 8

FETTUCINE WITH MEAT BALLS 19

- Served with your choice of tomato or cream sauce

