

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 **v**

Clock Shadow Creamery white cheddar curds served with jalapeño ranch ... 12

CHARCUTERIE BOARD

Chef selection of Wisconsin cheese, cured meats, raw honey, figs, crostinis and nuts ... 19

SOUVLAKI

Grilled pork kebobs seasoned with olive oil, oregano, salt, pepper, and lemon. Served with pita wedges and Tzatsiki ... 11

SWEET CHILI STEAK BITES **GF**

Petite tender steak bites in a Mongolian sweet chili sauce with shishito peppers ... 16

SCALLOPS **GF**

Fresh scallops cooked in lemon butter with roasted red peppers ... 16

TWISTED BREADSTICKS **v**

Baked to order, seasoned with garlic and olive oil, served with smoked marinara sauce ... 7

CHEESY CAULIFLOWER CASSEROLE

Cheddar, parmesan, bacon, toasted breadcrumbs ... 9

TRUFFLE FRIES **v GF**

Parmesan cheese, chives, served with ranch ... 7

WOOD-GRILLED WINGS

Tossed in your choice of sauce: Plain | BBQ | Apricot Habanero | Garlic Parmesan | Buffalo ... 12

STUFFED MUSHROOMS **v**

Artichoke-spinach filled mushrooms topped with manchego fondue, breadcrumbs, and chive oil served in a skillet ... 11

SPANAKOPITA **v**

Crispy phyllo dough wrapped around a blend of fresh spinach, feta cheese and chopped onion. Served with Tzatziki sauce ... 11

GRILLED SHRIMP

Honey sriracha shrimp with grilled pineapple ... 16

CALAMARI

A medley of fried calamari, jalapenos, and carrots served with marinara sauce ... 11

ROASTED BRUSSELS SPROUTS **GF**

Bacon, balsamic, parmesan, hazelnuts, chives ... 8

VEGGIE BOWL **v GF**

Roasted carrots, broccoli, cauliflower, and brussels sprouts with a sesame-ginger dressing ... 13

* + chicken 5 | + shrimp 6 | + salmon 8 | + steak 12 | + souvlaki 5

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 12 / + Souvlaki 5*

CAPRESE SALAD **v GF**

Basil, mozzarella, tomato with olive oil and balsamic drizzled on top ... 9

CRANBERRY APPLE **v GF**

Mixed greens, wood-grilled radicchio, bleu cheese, dried cranberries, apple, candied pecans, cranberry balsamic vinaigrette ... 11

BRUSSELS SPROUT SALAD **GF**

Mixed greens, shaved brussels sprouts, dried figs, roasted hazelnuts, parmesan, crispy prosciutto, lemon vinaigrette ... 13

AVOCADO & FETA SALAD **v GF**

Sweet peppers, red onions, cucumbers, tomatoes, olives, feta cheese, and avocado with olive oil and balsamic vinegar dressing ... 10

BEEF AND BURRATA **v GF**

Red and gold beets, red vine tomatoes, burrata, arugala, basil oil ... 11

CAESAR SALAD **v**

Romaine, parmigiana-reggiano, chives, breadcrumbs ... 9

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*

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 **v**

Smoked tomato sauce, tomatoes, fresh mozzarella ... 14

PEPPERONI

Mozzarella, pepperoni, pepperoncini ... 15

ITALIAN SAUSAGE

Smoked tomato sauce, Italian sausage, smoked provolone, mozzarella ... 15

GARDENER'S PIZZA **v**

Smoked tomatoes, roasted red peppers, zucchini, fontina and mozzarella cheeses ... 15

TWISTED SPECIAL

Mozzarella, pancetta, sliced apples, brussel sprouts, aleppo maple drizzle ... 15

BBQ CHICKEN PIZZA

BBQ sauce, grilled chicken breast, red onions, and fresh mozzarella ... 15

SPINACH AND ARTICHOKE **v**

Mozzarella, kalamata olives, feta, spinach, and artichokes ... 15

BALSAMIC CARAMELIZED ONION

Caramelized onions, goat cheese, mozzarella blend, prosciutto, topped with balsamic ... 15

SANDWICHES

Served with your choice of fries. Gluten free buns are available for our burgers.

STEAK SANDWICH

Grilled steak, fire roasted red peppers, caramelized onions and fontina served on a Cibatta roll ... 22

PRIME BURGER

Half pound Niman Ranch burger grilled over wood fire, butter lettuce, red onion, tomato and house pickles served on pretzel bun ... 15
* +1 smoked provolone | +1 cheddar | +1 Havarti | +1 smoked bleu | +2 Cherrywood-smoked bacon

TWISTED BURGER

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. ... 16

FROM THE GRILL

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

FLAT IRON STEAK **GF**

8oz Prime Flat Iron steak, roasted red pepper mashed potatoes, grilled asparagus ... 30

STEAK AND FRIES **GF**

Grilled petite tender with horseradish butter, truffle fries and roasted cauliflower ... 26

PORK CHOP **GF**

12 ounce bone-in pork chop, red chimichuri, grilled apple, fingerling hash ... 26

BRAISED SHORT RIB MAC

Wisconsin Meadow's beef short rib, creamy mac & cheese, truffle breadcrumbs, chives ... 28

STEAK AND MUSHROOM RISOTTO **GF**

Mushroom risotto, asparagus, steak, sarvecchio parmesan, chives ... 26

GREEK CHICKEN **GF**

Half of a baked chicken, seasoned with oregano and lemon, served with oven baked potatoes, and green beans. ... 22

SEAFOOD AND PASTA

SALMON **GF**

Mashed sweet potatoes and grilled green beans ... 25

SEA SCALLOPS **GF**

Butternut squash risotto and asparagus ... 30

SHRIMP & GRITS

Wood-grilled spicy blackened shrimp, creamy cheddar grits, braised chard, pickled red onions, house BBQ sauce ... 18

GLUTEN FREE SHRIMP SCAMPI **GF**

Shrimp sautéed in a garlic butter sauce with smoked cherry tomatoes and spinach, served with gluten free linguini. ... 18

GNOCCHI BOLOGNESE

Pork-beef soffritto, sarvecchio parmesan, spicy bread crumbs ... 20

MUSHROOM ALFREDO

House-made pasta, creamy alfredo sauce, roasted mushrooms, spinach, parmesan ... 16

* + chicken 5 | + shrimp 6 | + salmon 8 | + steak 12

FETTUCCINE WITH MEAT BALLS

Served with your choice of tomato or cream sauce ... 20

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