

## MUNCHIES & STARTERS

### SOUTHWEST NACHOS

waffle fries, marinated chicken, melted cheese sauce, jalapeños, fresh pico and cilantro sour cream 9.99

### FIRE-ROASTED JALAPEÑO CHEESE DIP

fresh jalapeño peppers in our five cheese sauce, served with warm tortilla chips 8.99

### BBQ PORK NACHOS

house BBQ pulled pork, grilled pineapple and corn, melted monterey jack & fire roasted jalapeño cheese on a bed of warm cinnamon chipotle tortilla chips, topped with cilantro sour cream and fresh pico 9.99

### MAPLE MUSTARD FRIED PICKLES

beer battered fried dill pickles topped with whole grain maple-mustard sauce 7.99

### FLASH FRIED CALAMARI

steak cut calamari, spinach, red peppers and ginger beurre blanc 9.99

### HOUSE CURED SMOKED SALMON SPREAD

citrus cured and cold smoked salmon mixed with Michigan cream cheese, chives, red onions and fried capers served with sliced baguette 9.99

## MICHIGAN GREENS

Add grilled steak 5.99 | grilled salmon 5.99 | grilled or fried chicken 3.99

### TWISTED HOUSE

mixed greens, bleu cheese, strawberries, apples, Traverse City dried cherries, cinnamon raisin bread croutons, toasted pecans and cherry-maple vinaigrette 8.99 ☒

### MESA CHOPPED

chopped lettuce, blackened chicken, grilled sweet corn and red peppers, white cheddar, fried garbanzo beans, tortilla crisps and chipotle ranch dressing 10.99 ☒

### CRISPY CHICKEN

mixed greens, dried apricots, pecans, Traverse City dried cherries tossed in a maple-mustard vinaigrette, topped with crispy chicken tenders and flatbread croutons 10.99 ☒

### CLASSIC CAESAR

chopped lettuce, shredded parmesan, french bread croutons and creamy caesar dressing 7.99 ☒

## SPECIALTY SOUPS

### SMOKED WHITEFISH CHOWDER

smoked whitefish, Yukon Gold potatoes and bacon in a rich tomato-cream base 6.89

### SOUP OF THE DAY

Ask your server which of our impeccable, scratch-made soups you will be enjoying today!

## FAMOUS MAC & CHEESE

### HOUSE MAC & CHEESE

cavatappi noodles, bold white five cheese blend and fried parmesan 9.99

### SCALLOP BACON MAC & CHEESE

cavatappi noodles, bay scallops, applewood smoked bacon, roasted corn and pineapple, fresh chives, bold white five cheese blend and fried parmesan 15.99

### TWISTED MAC & CHEESE

cavatappi noodles, bold white five cheese blend, house smoked chicken, sweet peas, asparagus and cherry tomatoes with baked cheddar bread crumbs and fried parmesan 12.99



### COMMIT TO THE MITT

Our locally sourced, scratch made menu is specially created by our Executive Chef and Culinary Team



**GLUTENFREE**

Menu items designated with this symbol may be customized to fit a gluten free diet.

## GRILLED, STACKED OR STUFFED

Add a small twisted house salad, caesar salad or side of mac & cheese 4.59

### BBQ PULLED PORK SANDWICH

Michigan slow-cooked tender BBQ pork, topped with sweet crispy noodle slaw and cheddar with salt and pepper fries 9.99

### SWEET & SPICY REUBEN

beef pastrami, smoked gouda, spicy red cabbage, sweet crispy noodle slaw and french dressing on rye bread with salt and pepper fries 11.99

### FRENCH DIP

shaved roast sirloin cooked in a pepper au jus on ciabatta bread, topped with horseradish sauce and crispy onion straws with salt and pepper fries 10.99

## BURGERS

### THE FREIGHT BURGER\*

USDA choice ground chuck, tomato, lettuce and shredded dill pickle with salt and pepper fries 8.99 

### LUMBERJACK BURGER\*

USDA choice ground chuck, applewood smoked bacon, crispy onion straws, smoked gouda cheese and maple-bourbon sauce with salt and pepper fries 11.99 

### DIABLO BURGER\*

USDA choice chipotle spiced ground chuck, jalapeño bacon, pepper jack, crispy onions straws and ancho-chili aioli with salt and pepper fries 11.99 

## PURPOSEFULLY PREPARED ENTREES

Add a small twisted house salad, caesar salad or side of mac & cheese 4.59

### ZIP CHICK

lightly breaded chicken breast cooked in Detroit zip sauce with white wine, butter, tomato, artichoke hearts, capers, mushrooms and snap peas with Chef's mashed potatoes 12.99

### BEER BATTERED CHICKEN STRIPS

Michigan craft beer battered chicken strips with salt and pepper fries, served with your choice of sauce: Twisted BBQ, McClure's bloody mary ranch, maple-sriracha or redhot honey 11.99

### SOUTHWEST GRILLED CHICKEN CARBONARA

tender grilled chicken, sliced asparagus, chopped applewood smoked bacon, shredded parmesan cheese and Michigan scallions on linguine in a chipotle cream sauce 12.99

### COULOTTE STEAK\*

10oz. USDA choice coulotte, char-grilled with garlic butter, Chef's mashed potatoes and seasonal vegetables 19.99

Add bleu cheese, sautéed onions or mushrooms 1.00 

Add Detroit's famous zip sauce 1.00

### PERCH SANDWICH

Michigan craft beer battered perch with chopped lettuce, sliced tomato and house-made tartar sauce on a toasted bun with salt and pepper fries 13.99

### FISH TACOS

Michigan craft beer battered fish, fresh pico, white cheddar, sweet crispy noodle slaw and cilantro sour cream with tortilla chips 10.99

### MESA CHICKEN WRAP

blackened chicken, chopped lettuce, grilled sweet corn and red peppers, white cheddar, fried garbanzo beans, chipotle ranch dressing in a flour tortilla with salt and pepper fries 9.99

### MICHIGAN TURKEY BURGER\*

Michigan ground turkey, brie, applewood smoked bacon, Michigan cherry pepper jam and avocado crema, served with salt and pepper fries 10.99 

**PICK YOUR PROTEIN** | You may substitute the protein for grilled chicken, portobello mushroom or a fried egg at no charge.

**MAKE IT YOUR OWN** | Add a 1/2lb. USDA patty 4.00 | Add a topping 1.00

**CHEESE:** cheddar, swiss, bleu, white cheddar, monterey jack, smoked gouda, pepper jack

**OTHERS:** onion straws, applewood smoked bacon, sweet crispy noodle slaw, sautéed onions or fried egg

### BOURBON-MAPLE GRILLED SALMON\*

fresh grilled atlantic salmon topped with a maple-bourbon glaze, with Chef's mashed potatoes and seasonal vegetables 18.99 

### EASTERN SHORE CRAB CAKES

two jumbo lump crab cakes, pan roasted with peppadew aioli, with Chef's mashed potatoes and seasonal vegetables 22.99

### FISH AND CHIPS

Michigan craft beer battered fish with waffle fries and house-made tartar sauce 13.99

### GALLEY PERCH

Michigan craft beer battered perch with roasted red skin potatoes and cajun tartar sauce 18.99



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\* Notice: Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.