

APRÉS MENU

available Saturdays from open to 5:00pm

baguette

butter, warm olives 11

truffle frites

shoestring, grana padano,
truffle oil, truffle aioli 14

frites

shoestring, citrus garlic aioli 10

east coast oyster

½ dozen

with mignonette, horseradish, lemon 28

shrimp cocktail

black tiger colossal shrimp,
brandy cocktail sauce (3) 19

burrata bruschetta

sun dried tomatoes, pesto, baguette 19

truffle bruschetta

anchovies, butter, black truffle, baguette 21

dip trio

hummus, baba ganoush, tzatziki, pita 22

crispy brussel sprouts

grana padano, maple syrup, lemon aioli 17

twist beef sliders

heirloom tomatoes, aged cheddar, iceberg,
pickle, truffle aioli (3) 19

tenderloin beef tartare

raw beef tenderloin, capers, shallots, mustard,
egg yolk, herbs, crostini 21

twist chesburger

8oz. steakhouse patty, heirloom tomatoes, aged cheddar,
iceberg, pickle, truffle aioli, fries 23

butter poached lobster poutine

fries, half lobster tail, lobster & crab, lobster bisque,
cheese curds, chives 39

steak frites

72hr Veal Jus

7oz charred Flatiron 25

10oz charred NY striploin 45

6oz beef tenderloin 56

50oz charred beef tomahawk MP

SEAFOOD TOWER

12 oysters, 12 garlic butter shrimp,
2 4oz poached lobster tails, sauces 200

SIBERIAN CAVIAR

30gr tin, tater tots, creme fraiche,
green onion 120

crème brûlée

chef's choice custard 11

twist
KITCHEN + COCKTAIL

Not including taxes, fees* and gratuity *Please note a 1% Village Amenity Fee will apply to your total pre-tax bill
All credit cards will incur a 2% transaction processing fee. Menu is Subject to Change Without Notice. 2024-11-16