

## ~SOUPS~

### **BAKED FRENCH ONION**

Cup ~ \$3.50 / Crock ~ \$4.50

### **SOUP DU JOUR**

Cup ~ \$3.00 / Bowl ~ \$4.00

## ~SALADS~

### **CHARLEY CREEK BIBB**

Bibb lettuce leaves, strawberries, dried cherries, candied pecans and aged cheddar cheese. Served with a creamy apple-walnut vinaigrette. ~ \$4.00

### **BLEU ICE**

Iceberg slice, bleu cheese crumbles, crisp bacon, red onions and grape tomatoes. Served with choice of dressing. ~ \$4.00

### **PARMESAN CAESAR**

Chopped romaine lettuce, parmesan cheese and croutons tossed in Caesar dressing. Garnished with a parmesan cheese crisp. ~ \$4.00  
Anchovies available upon request. ( Add \$.50 )

### **TRADITIONAL TOSSED**

Mixed greens, carrots, grape tomatoes, red onions, cucumbers and croutons. Served with choice of dressing. ~ \$4.00

### **SALAD DRESSING SELECTIONS**

*Bleu Cheese, Caesar, House-made Ranch, Balsamic Vinaigrette, Poppy Seed, Fat-Free Raspberry Vinaigrette, French, Thousand Island, Apple-Walnut Vinaigrette, Hoisin-Sesame, Limoncello Vinaigrette.*

**THANK YOU** for choosing ***TWENTY.***

**We appreciate your patronage.**

**Executive Restaurant Chef ~ Scott Howell**  
**Director of Food & Beverage ~ Debby Pyle**

*\* Consuming raw or undercooked animal products may increase your risk of food-borne illness.*

8/12/2011

# **APPETIZERS**

## **BRUSCHETTA**

Olive oil grilled baguette topped with prosciutto ham, havarti cheese and fried spinach, finished with apple marmalade. ~ *\$8.00*

## **CHARLEY CREEK CRAB CAKES**

A house-made favorite pan-seared and accompanied with a fresh Bibb lettuce and leek slaw. Served with a stone-ground mustard and honey rémoulade sauce. ~ *\$9.00*

## **SHRIMP COCKTAIL**

Five jumbo poached shrimp served chilled with our house cocktail sauce. ~ *\$11.00*

## **TWENTY'S SEARED TUNA**

Blackened rare tuna steak accompanied with a cilantro lime cream sauce and garnished with a fresh red pepper, snow pea and sesame slaw. ~ *\$9.00*

## **SHRIMP WONTONS**

Three jumbo shrimp wrapped in wontons and fried, then presented on a bed of crispy spinach. Served with teriyaki and spicy coconut sauces. ~ *\$9.00*

## **IRISH NACHOS**

Potato wedges fried and topped with shredded Swiss and cheddar cheeses, bacon and scallions. Served with ranch dressing ~ *\$7.50*

## **GREEK CHICKEN NACHOS**

Diced grilled chicken, tomatoes, chopped red onions, cucumbers, kalamata olives, feta cheese drizzled with tzatziki sauce and served with fried pita chips. ~ *\$8.00*

## **SPINACH ARTICHOKE DIP**

Our house-made classic served with warm fried pita chips. ~ *\$6.50*

# **~PIZZAS~**

## **CHEF'S SIGNATURE APPLE & RED ONION**

Sliced apples, herb cream cheese, shaved red onions, prosciutto, cheddar and Swiss cheeses. Served with honey-cinnamon sour cream and a roasted red pepper salsa. ~ *\$7.00*

## **GARDEN PARTY**

Our spinach artichoke dip topped with tomatoes, fresh tarragon, mushrooms, red onion and fontina cheese. ~ *\$8.00*

## **THE PHILLY**

Shaved prime rib with herb cream cheese, sautéed peppers, caramelized onions, mushrooms, provolone and mozzarella cheeses. Served Au jus on the side. ~ *\$8.50*

## **CHICKEN CUCUMBER RANCH**

Grilled chicken, bacon crumbles, sliced cucumbers and ranch dressing baked with provolone and mozzarella cheeses. ~ *\$8.00*

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## ~ENTRÉE SELECTIONS~

All entrée selections include choice of soup or salad and are served with vegetable du jour and choice of mashed potatoes, baked potato, potatoes Lyonnaise, chef's choice potato du jour or rice.

### CHICKEN MONTERREY

Sautéed boneless chicken breast on a bed of fried tortilla strips, drizzled with a mild jalapeño cream sauce, then topped with sautéed peppers and onions flavored with garlic. ~ \$16.00

### PORK SALTIMBOCCA

Sautéed flour-dusted pork tenderloin flavored with mushrooms, shallots, sage butter and prosciutto. ~ \$17.00

### LAMB PERSILLES

Garlic- and parsley-rubbed New Zealand lamb chops prepared with a Cognac jou lie. ~ \$21.00

### SHRIMP & FLAT IRON DUO

Three shrimp sautéed scampi style and paired with an eight ounce Flat iron beef steak grilled to your liking and garnished with caramelized onions. ~ \$20.00

### CHARLEY CREEK RIBS

Slow-braised apple-ancho barbeque-basted baby back ribs.  
Half Rack ~ \$17.00      Full Rack ~ \$22.00

## ~PASTA DISHES~

Pasta dishes include choice of soup or salad.

### LOBSTER MAC & CHEESE

Sweet lobster, shiitake mushrooms, cheddar and Swiss cheeses baked with a breadcrumb topping. ~ \$18.00

### SEAFOOD FRA DIABLO

Mahi Mahi and sautéed shrimp in a spicy tomato marinara sauce seasoned with garlic, peppers and onions tossed with linguine pasta. ~ \$18.00

### CHICKEN PARMIGIANO

Linguine tossed in a basil cream marinara sauce topped with a breaded and fried chicken breast, then garnished with mozzarella and prosciutto. ~ \$16.00

### LINGUINE & CLAMS

Littleneck clams, red onion, roasted red peppers, fresh basil and roasted garlic, tossed in a white wine sauce with linguine pasta. ~ \$17.00

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## ~TWENTY'S BUTCHER BLOCK~

Selections include choice of soup or salad and are served with vegetable du jour and choice of mashed potatoes, baked potato, potatoes Lyonnaise, chef's choice potato du jour or rice.

### FILET MIGNON

Six-ounce Steak ~ \$26.00

### DELMONICO

Twelve-ounce Steak ~ \$22.00

### NEW YORK STRIP

Ten-ounce Steak ~ \$24.00

### SLOW ROASTED PRIME RIB

*\*\* Available Friday & Saturday evenings only*

Queen Cut ~ Ten-ounce ~ \$19.00

King Cut ~ Fourteen-ounce ~ \$23.00

## ~SEAFOOD SPECIALITIES~

All seafood entrees include choice of soup or salad and are served with vegetable du jour and choice of mashed potatoes, baked potato, potatoes Lyonnaise, chef's choice potato du jour or rice.

### CEDAR MAPLE GLAZED SALMON

Salmon fillet drizzled with a mustard maple glaze, then oven roasted on a cedar plank. Served with a smokehouse potato and vegetable hash. ~ \$21.00

### TILAPIA SANTA FE

Sautéed flour-dusted tilapia fillet served on a bed of Saratoga chips. Garnished with a roasted mild poblano pepper relish. ~ \$18.00

### CHAMPAGNE SCALLOPS & CRAB

Grilled sea scallops prepared with Champagne cream then served on a bed of sautéed leeks & crab. ~ \$21.00

### SHRIMP TIKKA

Marinated and grilled Indian spiced shrimp prepared on a skewer and accompanied with a flavorful peach, mint and cilantro salsa. Served with traditional Naan bread. ~ \$19.00

### PARMESAN BREADED PERCH

Hand breaded fried crisp with parmesan panko bread crumbs seasoned with lime salt. Served with a flavorful wasabi cilantro aioli. ~ \$20.00

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