

# TWENTY

## Small Plates

### DUCK WINGS <sup>DF</sup>

Maple Leaf Farms drumettes, Asian plum sauce, spicy slaw 10

### FLATBREAD <sup>V</sup>

Grilled Piadina, pesto, mozzarella, tomato, parmesan 10

### SHRIMP COCKTAIL <sup>GF DF</sup>

Poached shrimp, cocktail sauce, lemon 12

### SALMON RANGOONS

Salmon, cream cheese, scallion, wonton, sweet chili sauce 8

### SEARED TUNA <sup>GF</sup>

Ahi tuna—seared rare, yum yum sauce, avocado, cucumber 14

### BREADSTICKS <sup>V</sup>

Breadsticks, marinara, dill dip, parmesan 6

### ELOTES <sup>GF V</sup>

Grilled sweet corn, chipotle mayonnaise, cotija cheese, cilantro 7

### FRIED GREEN TOMATOES

Cracker crusted fried green tomatoes, feta cheese, bacon, balsamic glaze 8

## Salads

### HOUSE SALAD <sup>V DF</sup>

Mixed greens, tomatoes, cucumbers, carrots, red onion, croutons, choice of dressing 4

### TOSSED CAESAR <sup>V</sup>

Romaine lettuce, parmesan, croutons, parmesan crisp, Caesar dressing 5

### BIBB SALAD <sup>GF V</sup>

Bibb lettuce, dried cranberries, white cheddar cheese, strawberries, candied pecans, Fuji apple dressing 6

### INDIANA COBB SALAD

Romaine lettuce, fried chicken, grilled sweet corn, tomato, cheddar cheese, cucumber, bacon, honey mustard dressing 12

### STEAKHOUSE SALAD <sup>GF</sup>

Grilled sirloin, Romaine lettuce, bacon, red onion, tomato, Gorgonzola, bleu cheese dressing 14

### SALMON SALAD <sup>GF</sup>

Grilled salmon, romaine lettuce, Kalamata olives, feta cheese, tomato, cucumber, red onion, lemon dill dressing 16

**DRESSINGS** Ranch, French, Italian, Thousand Island, Fuji Apple, Fat Free Raspberry Vinaigrette, Balsamic Vinaigrette, Lemon Dill Vinaigrette, Bleu Cheese, Honey Mustard

## Soups

### FRENCH ONION SOUP

Veal stock, caramelized onions, croutons, Gruyère cheese Cup 4 / Bowl 5

### SOUP DU JOUR

Rotating daily soup Cup 4 / Bowl 5

<sup>GF</sup> = Gluten Free   <sup>DF</sup> = Dairy Free   <sup>V</sup> = Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



## Entrées

Served with choice of soup or house salad

### TERIYAKI SALMON <sup>DF</sup>

8 oz. seared Faroe Island salmon, teriyaki glaze, stir fried vegetables, fried rice **21**

### CHICKEN SCHNITZEL

Crispy chicken breast, whipped potatoes, southern style green beans, pepper gravy **16**

### NEW YORK STRIP <sup>GF</sup>

12 oz. striploin, boxty, roasted zucchini and squash, red wine butter **32**

### FILET MIGNON <sup>GF DF</sup>

8 oz. beef tenderloin, fingerling potatoes, roasted carrots, Bordelaise sauce **36**

### PRETZEL CRUSTED WALLEYE <sup>DF</sup>

Pretzel crusted walleye, steak fries, Cajun tartar sauce, coleslaw **18**

### GRILLED PORK TENDERLOIN <sup>GF DF</sup>

Mojo marinade, Mexican rice, black beans, guacamole, pineapple salsa **17**

## Pasta

Served with choice of soup or house salad

### CHICKEN PARMESAN

Parmesan crusted chicken, fettuccine, marinara, mozzarella, herbs **17**

### SHRIMP SCAMPI

Shrimp, fettuccine, grape tomatoes, garlic butter, white wine, herbs **20**

### LOBSTER RAVIOLI

Lobster stuffed ravioli, zucchini, lemon dill sauce **25**

### TORTELLINI <sup>V</sup>

Cheese tortellini, wild mushroom confit, baby spinach, Alfredo sauce **15**

## Sides

### ZA'ATAR FRIES <sup>GF DF V</sup>

Harissa ketchup, curry aioli **3.5**

### ONION RINGS <sup>V</sup>

Yuengling batter, spicy ranch, bistro sauce **3.5**

### GOAT CHEESE DROP BISCUITS <sup>V</sup>

Strawberry jam, honey butter **4**

### ROASTED VEGETABLES <sup>V GF DF</sup>

Seasonal vegetables, olive oil, herbs **3**

### WHIPPED POTATOES <sup>V GF</sup>

Yukon gold potatoes, butter, cream **3**

### BAKED POTATO <sup>V GF</sup>

Russett potato, butter, sour cream **3**

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