

The Twisted Willow Restaurant was built on many different passions bonded together by those who've stepped foot through our doors. We hope you enjoy our TWIST on heirloom recipes & handcrafted cocktails!

Reservations required | Take-out encouraged | 262-268-7600 | Reduce, reuse, recycle or use this menu for a TO-GO!

Happy Hour Tuesday – Saturday 3:00pm – 4:30pm | Dinner Tuesday – Saturday 4:30pm – 8:00pm | Closed Sunday & Monday

APPS

Bavarian Pretzel | 7

Baked bavarian pretzel, sea salt, spicy cheese sauce

Banich B. Label Sauvignon Blanc or Hacker Pschorr Weisse

Chicken Bacon Flatbread | 15 | GF

Grilled marinated chicken, bacon, spinach, rosemary & parmesan cream sauce, provolone

Hess Chardonnay or Stella Artois

Spinach & Artichoke Dip | 11 | V GF

Spinach, artichoke, roasted red pepper, parmesan, crostinis

Riondo Prosecco or Third Space Happy Place

Grilled Flatbread | 12 | V GF

San marzano tomato, provolone, mozzarella, caramelized onion, pesto, arugula, balsamic reduction

Paul Mas Merlot or Pabst Blue Ribbon

ENTREES

Served with a green side salad with seasonal vegetables & croutons

Pile of Baby Backs | 21 | GF

Braised dry rubbed pork baby back rib sections, bbq sauce, house slaw, french fries

La Posta Paulucci Malbec or Kentucky Bourbon Barrel Ale

Miso Salmon | 26 | GF

Fresh pan seared miso honey glazed salmon, toasted sesame seeds, sautéed seasonal vegetables, jasmine rice

Wente Chardonnay or Bells Official Hazy

Chicken Picatta | 23

Flour dusted pan seared chicken breast, picatta sauce, spinach, tomato, fettuccini, capers, shaved parmesan

Hess Chardonnay or Ciderboys First Press

Big Kid Mac & Cheese | 16 | GF

Wisconsin sharp white cheddar sauce, toasted bread crumbs, cavatappi noodle

Banich B. Label Sauvignon Blanc or Stella Artois

***Sirloin Filet | 27 | GF**

7 ounce grilled aspen ridge angus sirloin, red wine demi, caramelized onion yukon mashed, sautéed seasonal vegetables, fried leeks

Viña Eguía Tempranillo Reserva or Central Water's Mudpuppy

Mushroom & Spinach Stroganoff | 18 | V GF

Shitake, crimini, & oyster mushrooms, herb cream sauce, spinach, sour cream, fettuccine

Banich B. Label Sauvignon Blanc or New Glarus Spotted Cow

Short Ribs | 27

10 ounce beef short ribs, braised carrots, caramelized onion yukon mashed, natural jus, fried leeks

Federalist Cabernet sauvignon or Central Water's Mudpuppy

Almost Famous Meatloaf | 18

Strauss grass fed beef, rye bread, beer gravy, caramelized onion yukon mashed, bacon, fried leeks

Maddalena Cabernet Sauvignon or Guinness

Walleye | 27

Parmesan herb crusted walleye, sautéed seasonal vegetables, jasmine rice, beurre blanc

Nortico Alvarinho or New Glarus Spotted Cow

Indian Butter Curry | 17 | V

Garam masala butter cream sauce, chickpeas, onion, green peas, sour cream, cilantro, cashews, jasmine rice, house flatbread | **Add chicken - 6**

Hess Chardonnay or Third Space Happy Place

FRIDAY ONLY-FISH FRY COD | 15 | GF

Hand-cut breaded or baked cod, housemade slaw & tartar sauce, potato pancakes or french fries, clam chowder

Hess Chardonnay or Pabst Blue Ribbon

Please ask your server as some dishes can be prepared vegetarian V or gluten free GF | Substitute gluten free breads or pasta for 3.00

*18% gratuity added for parties over (6) six | *Consuming undercooked or raw foods may increase the risk of food borne illness.*

Products may include wheat, egg, dairy, soy or fish allergens or contain ingredients processed at facilities that process tree nuts and peanuts

SALADS

Roasted Scarlet Beet | 14 | V GF
 Roasted beets, orange segments, candied walnuts,
 goat cheese, spinach, arugula, orange honey dill
 vinaigrette
Liquid Geography Rosé or Hacker Pschorr Weisse

Twisted Caesar | 13 | V GF
 Romaine, croutons, parmesan, gorgonzola, Caesar
 dressing
Hess Chardonnay or Stella Artois

ADD ONS *Upgrade entrée salad - 6*

Chicken 6 | Blackened chicken 7.50
Salmon 12 | Blackened salmon 13.50
Sirloin 16 | Blackened sirloin 17.50
Kewaskum bacon 3

Cheese | 2 Gorgonzola, goat cheese, provolone, cheddar, white cheddar, fresh mozzarella
Housemade dressings | 1 Garlic & herb vinaigrette, sugar maple balsamic,
 orange honey dill vinaigrette & buttermilk ranch

SANDWICHES *Served with French fries & pickled vegetables*

Farmhouse Chicken Sandwich | 14
 Grilled marinated chicken breast, white cheddar,
 bacon, lettuce, tomato, whole grain honey mustard,
 brioche bun
Scarpetta Pinot Grigio or New Glarus Spotted Cow

***Franklin Burger | 11 | GF**
 Aspen ridge ground beef, tomato, lettuce, brioche bun
Viña Eguía Tempranillo Reserva or Lakefront Riverwest Stein

Veggie Sammie | 13 | V
 Tomato, arugula, fresh mozzarella, housemade pesto,
 balsamic glaze, french roll | **Add chicken - 6**
Once Bitten Riesling or Third Space Happy Place

SOUP

French Onion | Cup 5 | Bowl 7
 Baked French onion, croutons, local white cheddar
French onion substitutions | Additional 3.00

SIDES & ADD ONS

Sautéed seasonal vegetables | Housemade slaw | Jasmine rice
Caramelized onion yukon mashed | French fries | 3
Sweet potato fries | 4

Chicken 6 | Salmon 12 | Sirloin 16
Kewaskum bacon 3 | Blackened seasoning 1.50

Sauces | 1 Housemade BBQ, whole grain honey mustard, mayo, ranch
Cheese | 2 Gorgonzola, goat cheese, provolone, cheddar, white
 cheddar, fresh mozzarella

DESSERT

Cheesecake | 8
 NY style, mixed berry compote, whipped cream

Cherry Crumble | 7.50
 Warm tart cherries, oatmeal crumble, amazing ice
 cream co. vanilla ice cream, whipped cream

Loaded Carrot Cake | 7.50
 Warm carrot cake, walnuts, pineapple, coconut,
 golden raisins, cream cheese frosting on the side

Crème Brûlée | 9
 Vanilla custard, cocoa nibs, whipped cream, Nilla wafer

Ice Cream Sundae | 6
 Amazing ice cream co. vanilla ice cream, mixed berry
 compote or dark chocolate sauce, whipped cream

1950's Grasshopper | 9
 Vanilla ice cream, Crème De Menthe, Crème De Cacao,
 whipped cream, coco powder, Nilla wafer,

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