



Rock Grilling

Your sliced meat or seafood will be delivered to your table with a 650° rock where you cook and season your entree to your liking.

Locally Sourced Babcock Pork

We are so excited that our family's pork is being served at Twigs. Babcock pork is superior in taste, quality, and Babcock's animals are never fed growth stimulants or hormones. Because our pork is naturally tender, it does not need tenderizing chemicals, only slow smoking and roasting. Additionally, we house our sows in what is called loose sow housing where they live in large groups and socialize with other sows as they move around freely.

Stock Your Rock

* Choose your meat or seafood

After your original 6 oz. order, additional items can be ordered from the 3 oz. Add-ons

* Choose two sauces with every order

Creamy Cayenne Horseradish, Bourbon,
Raspberry Chipotle, Creamy Horseradish,
Sweet Jalapeno BBQ, Homemade Cocktail, Pineapple
Apricot Mustard

* Choose your side

Twigs mashed potatoes, baked potato,
creamy harvest rice, wild rice or fresh seasonal
vegetable

* Includes Twigs Sauté Caramelized onions, mushrooms,
red and yellow peppers

LET US KNOW IF YOU NEED A SECOND ROCK.

Your rock will stay hot for approximately 20 minutes. Take your time cooking; we can always bring you another rock.

Meat

Babcock Pork

Pork Loin 6 oz. 12.99

Pork Tenderloin 6 oz. 15.99

Filet Mignon 6 oz. 22.99

Tavern Cut Steak 6 oz. 12.99

Seafood

Shrimp 6 oz. 17.99

Scallops 6 oz 18.99

Ahi Tuna 6 oz. with sauce 17.99

Combo

Combo Platter for Two 39.00

3 oz. of each: Filet Mignon, Tavern Cut,
Babcock Pork, Scallops and Shrimp

3 oz. Add-ons:

Shrimp: 7.50

Scallops: 8.50

Filet Mignon: 9.50

Tavern Cut: 4.50

Babcock Pork Loin 4.50

Babcock Tenderloin 6.50

OUR ROCKIN' RULES

- Meat, seafood, and vegetables can be cooked on the rock. Please refrain from putting black pepper, and sauces on the rock. They will burn. Please season and sauce food after it is cooked. Thanks!
- Hot rocking is like fondue without the oil. Use your tongs like a spatula to release your meat and seafood if it adheres to the rock.
- Watch children carefully. Even when the rock cools down some, it is never cool enough to touch.

SOUP AND SALAD

Add a grilled chicken breast 3.99

Bread Bowl Mamo McPeaks Bacon Chicken Wild Rice or Chef's homemade soup. 5.99

Cup of Soup 3.99

Pear Salad Fresh pears, walnuts, green onions, bleu cheese, red onion, red wine vinaigrette Side 4.99 Full 7.99

Chicken Cobb Tomato, onion, bacon, bleu cheese, egg, black olives and chicken 9.99

Garden Salad Egg, cucumber, tomato, and onion. Side 3.99 Full 6.99

Ahi Tuna Salad Seared Ahi Tuna, mozzarella, diced red and yellow peppers, Twigs Asian dressing. 11.99

Taco Salad a crispy tortilla bowl filled with seasoned ground pork or chicken, lettuce, onions, tomatoes, black olives, jalapeno peppers, shredded cheese, with sour cream and salsa on the side 8.99

Cranberry Spinach Salad Dried cranberries, bleu cheese, cucumber, red onion, sunflower seeds, tangy sweet vinaigrette. Side 6.99 Full 10.99

Bacon Harvest Chili 2015 Boys and Girls Club Chili Challenge winner! Bacon with roasted sweet potatoes, brussel sprouts, carrots, mushrooms, onions, corn, tomatoes, topped with sour cream and green onions. Cup 6.99 Bowl 10.99

SMALL PLATES

Shrimp Nachos Diced shrimp, pineapple, onion, red and yellow peppers, Caribbean jerk sauce, cilantro, mozzarella cheese 7.99

Butternut Ravioli Award winning! Sundried tomatoes, garlic cream sauce, and parmesan cheese. 5.99

Pierogies Cheese potato dumplings, caramelized onions, mushrooms, herbed garlic butter sauce 4.99

Greek Chicken Kabobs Grilled chicken, yellow and red peppers served with Tzatziki sauce 6.99

Parmesan Crisps Warm, crispy nuggets of bread tossed in parmesan with bleu cheese and marinara dipping sauces 5.99

Green Bean Frittis Fried with bleu cheese dip and cayenne horseradish 4.99

Nachos Jubilee Tortilla chips topped with Babcock BBQ pulled pork, cheese sauce, fresh onions, tomatoes and sour cream. 6.99

Baked Feta Topped with tomatoes, onion, cilantro served with Twigs chips. 8.99

Mini Ahi Taco Bowls Seared Ahi Tuna with cucumbers, onions, mushrooms, lettuce, cheese and a cucumber jalapeno plum wasabi sauce. 9.99

SMALL PLATES CONT.

Onion Ring Frittis Fresh cut, hand battered onion rings with cayenne horseradish and ketchup. 6.99

Caramelized Onion Risotto Cakes Caramelized risotto cakes with a savory onion sauce topped with tomatoes, jalapenos, and cilantro. 7.99

Thai Cream Scallops Four seared scallops, Thai cream sauce atop cilantro white rice. 9.99

Babcock Pork Lettuce Wraps Babcock Pork, Twigs Tangy Signature Sauce, sweet and sour julienned carrots, tomatoes, red onion, and diced pickles. 9.99

Risotto Poppers Four fried risotto croquettes filled with cream cheese and jalapenos with a tomato-citrus aioli. 7.99

Twigs Strips

A thin pastry crust topped with fresh ingredients.

Filet Mignon and Bleu Cheese Thin sliced steak, caramelized onions, mushrooms, mozzarella, bleu cheese, with a bourbon drizzle. 10.99

BBQ Mashed Babcock pork, Twigs mashed potatoes, onions, bbq sauce, cheddar and mozzarella 7.99

Peri Peri Shrimp Diced shrimp, fiery hot Africa-Portuguese Birdseye pepper sauce, cream cheese, green onions, mozzarella. For milder flavors, order w/o pepper sauce 7.99

Mandarin Chicken Chicken, green onions, lettuce, mandarin oranges, and chow mein noodles with a mandarin drizzle 7.99

Plum Filet and Bleu Cheese Thin sliced filet mignon, caramelized onions, mushrooms, mozzarella, bleu cheese with a plum chipotle drizzle. 10.99

Pineapple Chicken Bleu Chicken, pineapple bourbon sauce, pineapple, bleu cheese, mozzarella. 7.99

Sauteed Pear and Fresh Fennel Parmesan white wine garlic sauce, caramelized balsamic pears, onion, garlic, basil, and shaved fennel. Topped with bleu and mozzarella cheeses, pistachios, currants, and fresh green onions. 10.99

PASTA & RICE BOWLS

Butternut Ravioli Award Winner! Eight Butternut Squash raviolis, sundried tomatoes, garlic cream sauce, parmesan cheese 10.99

Italian Marinara Noodle Bowl Spaghetti noodles, ground Babcock pork, marinara, fresh basil, topped with melted mozzarella, tomatoes, onions, and parmesan 12.99

Country Captain Chicken Pan seared chicken, curry, roasted tomatoes, green peppers, onions, shiitake mushrooms, currants and toasted almonds served over cilantro white rice. 13.99

Shrimp "Pasta" with Chardonnay Cream Sauce

Garlic sautéed shrimp, tomatoes, green onions, Zucchini "Pasta", tossed in a Chardonnay cream sauce. 19.99

MAIN PLATES

Fish Tacos Three corn tortillas with seasoned Barramundi, lime slaw with cilantro, tomato, onion, and chives, sweet and spicy Sriracha Cremosa. Served with cilantro white rice. 16.00

Barramundi with Garlic Wine Sauce Pan seared, drizzled with a white wine garlic-butter sauce atop cilantro white rice and sautéed lemon-pepper spinach. 22.99

Northwoods Barramundi Pan-fried in butter, topped with green onions, served with broccolini and choice of Twigs accompaniment. 21.99

Parmesan Polenta - Award Winner! Homemade parmesan polenta topped with cheddar cheese, egg omelet, ground Babcock pork, fresh tomatoes, green onions, and jalapeno cream sauce with sliced spuds. 14.99

Steak Duo With Mushroom Feta Butter Two 6 oz Tavern Cut steaks topped with diced mushrooms and feta butter topping with Twigs accompaniment. 21.99

Applewood Smoked Meatloaf Babcock pork meatloaf wrapped in Twigs mashed potatoes and cheddar cheese on an onion cream sauce and seasonal fresh vegetable. 13.99

Old English Fish and Chips Lightly fried Barramundi served with spicy homemade tartar sauce, malt vinegar and french fries. 14.99

Baby Back Ribs Tender, smoked and topped with our special BBQ sauce and Twigs accompaniment. 15.99

Ahi Tuna 6oz. grilled tuna with ginger and wasabi sauce, Ahi dipping sauce, choice of rare or medium-rare and Twigs accompaniment. 19.99

Grilled Chicken Chicken breast with choice of sauce: Bourbon, Raspberry Chipotle, Pineapple Apricot Mustard, or Sweet Jalapeno BBQ, and Twigs accompaniment. 10.99

Tavern Cut Steak Topped with a savory sweet sauce, sautéed onions and mushrooms, and Twigs accompaniment. 14.99 Two 6 oz Steaks 22.99

Babcock Pork Wing (Please ask about availability) Applewood smoked pork shank with a pineapple whiskey sauce and a black olive-corn-black bean salsa, with a cayenne drizzle and Twigs accompaniment. 16.99

MAIN PLATES CONT.

Filet Mignon 6 oz. filet, topped with savory chive butter, and Twigs accompaniment. 22.99

Pistachio Crusted Tuna Seared Ahi tuna encrusted with pistachios, drizzled with peach wasabi sauce and Twigs accompaniment. 20.99

Australian Barramundi Grilled and topped with Thai curry or raspberry chipotle sauce with Twigs accompaniment. 19.99

Twigs Accompaniments

Baked potato or Asparagus Mashed potatoes, harvest rice, wild rice blend, cilantro white rice, fresh vegetable, french fries, or sweet potato fries. Substitutions welcome.

SANDWICHES

Choice of french fries, fruit plate, or sweet potato fries.

Tomato Spinach Grille Sautéed spinach, tomatoes, onions, pesto, mozzarella, feta on granny white. 7.99

Barramundi Fish Sandwich Lightly fried on a toasted hoagie bun with homemade tartar sauce 9.99

Babcock Pulled Pork Shredded smoked pork, BBQ Sauce, melted cheddar cheese on a toasted hoagie bun 8.99

Philly Cheese Steak Grilled onions, green peppers, mushrooms, and swiss on a hoagie bun 9.99

Apricot Turkey

Thinly sliced turkey breast, red onions, creamy apricot spread, on grilled cranberry wild rice bread 9.99

Abigail Chicken Sandwich Grilled chicken breast, swiss cheese, tomato onion feta spread 8.99

Blackened Steak Sandwich

Blackened Tavern cut steak, green peppers, onions, and mozzarella with a creamy raspberry horseradish sauce served open faced on Granny white bread. 11.99

Reuben Corned beef, sauerkraut and swiss cheese on grilled marble rye bread topped with 1000 island dressing 8.99

Steak BLT Sandwich 6 oz Tavern cut steak, cheese, bacon, lettuce, tomato, and chimichurri mayo. Served open faced on toasted white bread. 11.99

Ginger Spiced Ahi Tuna Wrap

Seared Ahi Tuna, green onions, lettuce, mozzarella, and wasabi-mayo in a grilled tortilla. 14.99

Cheeseburger Wrap Burger strips, diced onions, tomatoes, pickles, shredded cheddar jack cheese, lettuce, and mayo in a grilled tortilla. 11.00

Cuban Wrap Seasoned Babcock ground pork, sliced ham, shredded cheddar jack cheese, diced pickles, and coleslaw in a grilled tortilla. 11.00

Burgers

Choice of fries, fruit, sweet potato fries.

All of Twigs beef patties are sourced locally, 1/3 pound, fresh ground, and never frozen.

Bourbon Burger Sautéed onions, mushrooms, swiss, and bourbon sauce. 11.00

Seany Burger Swiss and cheddar cheese, BBQ, blue cheese sauce 10.00

The Utah Tomato-onion-mayonnaise this sauce is famous in Utah, provolone, sautéed onions 10.00

Piggy Back Cheddar, Babcock BBQ pulled pork, slaw, mayo, pickles 11.00

Tangled Onion Cheddar, crispy onions, lemon-mayo-horseradish sauce 11.00

Big Twig

American Cheese, pile of sliced pickles, shredded lettuce, and creamy onion-pickle sauce. 12.00

Twigs Single Cheeseburger

Choice of cheese: American, cheddar, provolone, swiss, pepper jack, feta, bleu cheese 10.00

Add Cheese 1.00 Add Bacon 1.50

Add Sautéed Onions and Mushrooms 1.00

Make it a Double 3.95

Twigs Tavern and Grille

Fetch a friend... Share a rock.

Full Dinner Menu: 4pm to 10pm and Limited Menu: 10pm to 11pm

Bar open until 11pm Sunday through Thursday and 12am Friday and Saturday

Located in the Centerstone Plaza Hotel Soldiers Field - Mayo Clinic Area

401 6th Street SW • Rochester MN • 507-288-0206