

twist  
GEORGETOWN

# breakfast

served daily 6:15 am to 11:00 am

## twist Healthy Start - High Protein, Low Carb Breakfast \$9

Features: Egg White, Spinach, Tomato & Cheddar Frittata, Crisp Turkey Bacon, Chilled V-8 Juice, Freshly Ground & Brewed Coffee or Tea

## OMELETS & EGGS

All Omelets Start with Three Fresh Eggs.

*Eggbeaters or Egg Whites Available On Request*

Omelets Served With Skillet Potatoes and choice of toasted specialty bread: English muffins, White, Wheat or Rye

## Build Your Own Omelet \$11.95

Choose from any of the following: Virginia ham, bacon, peppers, mushrooms, onions, spinach, tomatoes, jalapenos  
Choice of American, swiss, cheddar, provolone, feta or goat cheese. Your choice of toasted specialty bread: English muffins, White, Wheat or Rye

## Ham & Eggs \$9

Country ham steak & two eggs any style. Served with breakfast potatoes. Choice of toasted specialty bread: English muffins, White, Wheat or Rye

## Steak & Eggs \$12

Grilled NY Strip, two eggs any style with breakfast potatoes. Choice of toasted specialty bread: English muffins, White, Wheat or Rye

## twist Breakfast \$11

Two Eggs any style. Your choice of sausage or bacon. Served with breakfast potatoes. Choice of toasted specialty bread: English muffins, White, Wheat or Rye

## Banana Stuffed French Toast \$10

Thick slices of fresh brioche bread, battered & grilled, layered with fruit banana compote and served with maple syrup.

## Buttermilk Hotcakes

with maple syrup \$8

with blueberries \$11

## SIDE ORDERS, CEREAL & FRUIT

Low-fat Cottage Cheese or Plain Yogurt \$4

Homemade Breakfast Potatoes \$3

Sausage, Bacon, Ham or Turkey Bacon \$3

White, Wheat or Rye Toast \$3

English Muffin or Bagel \$4

Raisin Bran, Corn Flakes or Homemade Granola \$6

Oatmeal \$4

Fresh Cut Fruit with Cottage Cheese \$5

## Refreshing Beverages

Coffee & Tea small \$3 large \$5

Cappuccino \$4

Espresso \$3.5

Apple, Pineapple, Orange, Cranberry,

V-8 or Grapefruit Juice \$3

*All orders are subject to applicable tax plus an 18% service charge.*

# lunch

served daily 11:00 am to 5:00 pm

## Starters

**Crisp Calamari** with Smoked Chile Mayo for Dipping \$10

**Steamed Mussels** with Roasted Garlic and Tomato Curry Sauce \$9

**Mezze** – Baba Ghanouj, Tabouleh, Hummus, Feta Cheese and Olive Tapenade \$8

**Miniature Beef Wellingtons** with Bordelaise Sauce \$9

**Moroccan Spiced Lamb Sausage** over Roasted Eggplant & Yogurt Harissa Sauce \$10

**Organic Field Greens** with Cucumbers and Cherry Tomatoes in White Wine Vinaigrette \$6

**Chicken Quesadilla** with Pico de Gallo \$9

**Soup Du Jour** \$5

## Entrée Salads

**Caesar Salad** with Grated Parmesan Cheese and Crisp Croutons \$7

Add Grilled Chicken \$13

Add Grilled Steak\* \$14

Add Fish of the Day \$16

**twist Cobb Salad** with Grilled Chicken, Avocado, Greens, Eggs, Bacon, Tomatoes & Stilton Blue Cheese \$12

**Steak Provencal Salad\*** with Potatoes, Carrots, Peppers & Scallions Tossed in House Vinaigrette \$14

**Tuna Nicoise\*** with Grilled Yellowfin Tuna, Roasted Peppers, Eggs, Greens & Basil Vinaigrette \$16

**Greek Salad** with Grilled Shrimp, Romaine Lettuce, Onions, Black Olives, Tomatoes, Feta Cheese & Herb Vinaigrette \$16

## Main Courses

**House Made Ravioli** Filled with Wild Mushrooms in a Chardonnay Cream Sauce \$16

**Fresh Linguine** Tossed with Rock Shrimp, Arrow Leaf Spinach, Toasted Garlic & Virgin Olive Oil \$17

**Grilled NY Strip\*** with Roasted Fingerling Potatoes & Vegetable Medley \$21

**Pan Seared Salmon** with Risotto, Wilted Spinach & Tomato Coulis \$19

**Roasted Chicken Breast** in a Peppercorn Sauce with Garlic Mashed Potatoes & Asparagus \$17

## Sandwiches All sandwiches served with French Fries

**1/2 lb of Fresh Local Ground Sirloin Burger\*** on Toasted Brioche Bread \$9

Sautéed Wild Mushrooms \$10

Smoked Bacon and Cheddar \$11

Grilled Tomatoes & Goat Cheese \$11

**twist Eggplant Panini** with Roasted Peppers & Fresh Mozzarella Cheese and Rubbed with Olive Tomato Tapenade \$11

**Roasted Turkey Panini** with Peppers, Tomatoes, Cheese and Chipotle Mayo \$11

**Mediterranean Chicken Panini** with Brie Cheese, Grilled Tomatoes and Spinach in a Balsamic Glaze \$12

**Tuna Club\*** Grilled Rare with Bacon, Pickled Cucumbers & Sesame Aioli \$13

**Salmon BLT** with Lemon Aioli on Toasted roll \$12

**NY Strip\*** Rubbed with Garlic and topped with Melted Cheese & Sautéed Onions on a Baguette \$12

# dinner

served daily 5:00 pm to 11:00 pm

## Starters

**Beef Carpaccio\*** with Petite Salad, Shaved Parma Cheese and Extra Virgin Olive Oil \$12

**Steamed Mussels** in a Roasted Garlic and Tomato Curry Sauce \$12

**Miniature Beef Wellington** with Bordelaise Sauce \$10

**Grilled Jumbo Shrimp** with Pineapple Relish & Basil Oil \$11

**Fresh Mozzarella and Tomato Napoleon** with a Fig-Balsamic Reduction \$9

**Mezze** – Baba Ghanouj, Tabouleh, Hummus, Feta Cheese and Olive Tapenade \$11

**Sesame Crusted Ahi Tuna\*** with Wasabi Asian Pear Slaw \$13  
**Calamari** \$11

## Salads & Soup

**Organic Field Greens** with Cucumber and Cherry Tomatoes in White Wine Vinaigrette \$8

**Baby Arugula Salad** with Mushrooms, Parmagiano Reggiano & Roasted Shallot Vinaigrette \$8

**Crab and Avocado Salad** with Micro Greens and Roasted Pepper Dressing \$11

**Caesar Salad** with Grated Parmesan Cheese and Crisp Croutons \$9

**Soup Du Jour** \$6

## Sides

Garlic Mashed Potatoes \$4   Creamy Polenta \$4   French Fries \$4   Wilted Spinach \$4   Wild Mushrooms \$4

Sweet Potato Hash \$4   Asparagus \$4   Mélange of Vegetables \$4   Potato Au Gratin \$4

## Main Courses

**Pan Grilled Breast of Chicken** with Garlic Mashed Potatoes, Asparagus & Green Pepper Corn Sauce \$18

**Pan Seared Halibut** with Spaghetti Squash, Wilted Spinach and Grain Mustard Beurre Blanc \$24

**Pan Grilled Sea Scallops** with Black Mission Fig Risotto & Roasted Tomato Essence \$22

**Roasted Salmon** with Sweet Potato Hash, Baby Bok Choy & Miso Cream Sauce \$21

**Braised Lamb Shank** with Herb Couscous, Mélange of Vegetables & Harissa Red Wine Sauce \$19

**Grilled Filet of Beef\*** with Potato Au Gratin, Roasted Crimini Mushrooms and Bordelaise Sauce \$27

**Rack of Lamb\*** with Roasted Eggplant, Creamy Polenta and Lamb Reduction Sauce \$25

**Oven Baked Lump Crab Cakes** with Roasted Corn, Peppers & Lemon Grain Mustard Sauce \$24

**House Made Ravioli** Filled with Wild Mushrooms in a Chardonnay Cream Sauce \$17

**Fresh Linguine** Tossed with Rock Shrimp, Arrow Leaf Spinach, Toasted Garlic & Virgin Olive Oil \$18

# wine list & cocktails

## WHITES

HOUSE WHITES: BW Coastal, California 6 / 30  
Chardonnay • Pinot Grigio • Sauvignon Blanc

Chardonnay, Terrazas Mendoza, Argentina 8 / 40  
Pinot Grigio, Stella di Notte, Italy 9 / 45  
Sauvignon Blanc, Moon Mountain  
Sonoma County California 9 / 45  
Riesling, Trimbach, Alsace, France 12 / 60

## REDS

HOUSE REDS: BW Coastal, California 6 / 30  
Merlot • Cabernet • Pinot Noir • Shiraz

Merlot, Sagelands, Columbia Valley, Washington 10 / 50  
Cabernet Sauvignon, Echelon, Central Coast, California 8 / 40  
Shiraz, Archetype, Barossa, Australia 13 / 65  
Malbec, Terrazas, Mendoza, Argentina 8 / 40  
Pinot Noir, A by Acacia, Carneros, California 13 / 65

## SPARKLING & CHAMPAGNE

Brut, Sparkling, Domaine Chandon, Napa, California 10 / 50  
Brut, Veuve Clicquot Yellow Label, Champagne, France 20 / 100

## DC Manhattan \$11

Bulleit Bourbon stirred with Vermouth, Amber Liquor and Bitters

## The Suites Martini \$11

Tanqueray Rangpur Gin or Chopin Vodka Stirred with Dry  
Vermouth and Orange Bitters

## Bittersweet Affair \$12

Belvedere Pomaranza Orange Vodka, Passion Fruit and Orange  
Juices finished with a dash of Grand Marnier served tall

## Romanza \$11

Grand Marnier, Campari and Grapefruit Juice

## Biarritz Cocktail \$10

Tanqueray 10, Riesling, Citrus and Apple Juice served tall

## English Summer \$10

Belvedere Cytrus, Pimms Cup and Ginger Beer served tall

## Uva Maria \$11

Don Julio Silver Tequila, Muscat, Grand Marnier and Muddled  
with Grapes and Citrus served on the stem

## Urbanito \$14

10 Cane Rum, Muddled Mint, Apple Juice and Lime Juice

# sweets

## Two Way Creme Brulée \$7

With Chocolate Cigarette

## Martini Tiramisu \$7

With Whipped Cream & Strawberries

## Chocolate Fondant \$7

With Raspberry Coulis

## Mango Mousse Cake \$7

With Vanilla & Strawberry Sauce

## Banana Bread Pudding \$7

with Vanilla Ice Cream

## Ice Cream \$6

Choice of Chocolate, Vanilla or Green Tea  
Served in a Martini Glass with Fresh Mint

