

# TWISTED ROOSTER

restaurant week gr

**AUGUST 8 - 19, 2018**  
**2 COURSES FOR \$15**



## **FIRST COURSE** (choose one)

### **heirloom tomato & watermelon panzanella salad**

heirloom tomatoes, watermelon, french bread croutons, fresh burrata cheese, pickled red onion, fried basil, lemon, extra virgin olive oil

### **quinoa & kale salad**

red quinoa, baby kale, smoked almonds and gouda, golden raisins, fresh apple, basil and lemon-roasted garlic vinaigrette

### **house mac & cheese**

cavatappi pasta, bold house cheese blend, toasted garlic breadcrumbs, fresh herbs and parmesan crisp



## **SECOND COURSE** (choose one)

### **beer battered chicken strips**

beer battered, all natural, crispy chicken strips, served with salt and pepper fries and your choice of sauce: twisted bbq, mcclure's bloody mary ranch, maple-sriracha or red hot honey

### **"tr" burger**

usda choice ground chuck, grilled to your liking and topped with dill pickle slices, lettuce, fresh tomato and rooster aioli. served on a toasted bun with a side of salt and pepper fries

### **country fried pork shank**

crispy fried buttermilk marinated bone-in shank, over a warm salad of grilled green tomatoes, summer sweet corn, wilted baby greens, and pickled peppers, served with cheesy grits, and a michigan cherry-honey mustard glaze