

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