

Dinner Menu

Burgers and Sandwiches

All sandwiches and burgers are served with a choice of fresh cut fruit, house salad, sweet potato, regular or signature garlic fries

- Cup of Soup and ½ Sandwich** Housemade soup of the day with ½ sandwiches 10
- Twigs Burger** Angus beef burger on a toasted bun 12
- Turkey Burger** With jalapeno pickle sauce 12
- Garden Jack Burger** Jack cheese, avocado, sprouts with pesto mayonnaise 12
- Chuck Burger** Ground chuck burger with pepper jack cheese, grilled onions, bacon and pesto mayonnaise 13
- Duo Burgers** Black and bleu burger and a pepper jack burger 12
- Panini Herb Salmon Sandwich** Grilled salmon Panini with pesto mayonnaise on a whole grain ciabatta 12
- Roma Panini** Freshly sliced roma tomatoes, buffalo mozzarella, onion and sautéed spinach 12
- California Grilled Chicken Sandwich** Grilled onions, bacon, avocado with chipotle aioli 12
- Signature Steak Sandwich** Spicy chipotle strip loin on a grilled French roll with garlic mushrooms, pepper jack cheese and fried onions 13
- Philly Cheese Steak Dip** Shaved beef with bell peppers, onions and jack cheese on a ciabatta roll 12
- Club Sandwich** Sliced turkey, avocado, bacon, lettuce and tomato on toasted wheat 12
- BLT** Bacon, lettuce, tomatoes served on grilled sourdough bread 11
- Grilled Chicken or Steak Quesadilla** With salsa two ways 11

Salads

- Buffalo Chicken Salad** Hearts of romaine lettuce, bleu cheese, avocado, onion and tomato 12
- Cobb Salad** Grilled chicken, bacon, tomatoes, egg, scallion, avocado and bleu cheese 12
- Spinach Salad** Baby spinach, kalamata olives, goat cheese, red pepper, pine nuts, and fried prosciutto 11
- Grilled Chicken or Cajun Salmon Caesar Salad** Served as a salad or wrapped in flat bread 12
- Sesame Shrimp Salad** Grilled prawns on chopped asian style salad 14
- Southwestern Wedge Salad** Bacon, avocado, pepper jack cheese, radish, tomatoes, scallions with avocado bleu cheese dressing 10
- Seared Ahi Tuna** Snow pea salad with Thai dressing 12
- Dungeness Crab Louie** Egg, avocado, scallion, radish and hearts of romaine 14

Entrees

- BBQ Pork Ribs** St. Louis style with cole slaw and fries 19
- Angel Hair Pasta with Fresh Pesto and Parmesan** With goat cheese and caramelized onion quesadilla 15
- Broiled New York Steak with Grilled Garlic Shrimp** New York steak with garlic shrimp, Yukon Gold mashed potatoes 23
- Honey and Lemon Glazed Roasted Chicken** Roasted free range chicken breast with Yukon Gold mashed potatoes and fresh vegetables 18
- Smoked Paprika Rubbed Rib Eye Steak** Broiled rib eye steak with roasted potatoes, lime cilantro butter and fresh vegetables 22
- Herb Crusted Prime Rib of Beef** low roasted prime rib of beef with a baked potato creamed horseradish and fresh vegetables 20
- Double Cut Pork Chop** Broiled pork chop with crumbled bleu cheese and sundried cherry balsamic glaze 19
- Portobello Mushroom Tortellini** Tortellini tossed in roasted garlic pesto sauce, sautéed Portobello mushrooms, shallots, white wine, roasted peppers and diced roma tomatoes and fresh basil 16
- Pomegranate Salmon Filet** Pomegranate and soy glazed salmon with mango salsa 18
- Broiled Dixon Lamb Chops** Locally raised in Dixon, the lamb chops are prepared with spicy red wine, caramelized onions and goat cheese 22

Starters

- Spinach and Artichoke Dip** Served with warm tortilla chips 7
- Baja Fish Tacos** Grilled tilapia served on flour tortillas with fresh lime and salsa 8
- Onion Rings** With chipotle aioli dipping sauce 8
- Buffalo Wings** With bleu cheese dressing celery and carrot sticks 9
- Coconut Shrimp** With spicy peanut sauce and Szechuan sauce 11
- Mixed Greens Salad** Spring mix and soft lettuce with julienne vegetables and herb croutons 5
- Baked Onion Soup** Hot onion soup with sourdough croutons and swiss cheese 7
- Pot Stickers** Deep fried pot stickers with sweet chili and soy 10
- Today's Housemaid Soup** Cup 4
Bowl 6

Sides

- Pasta salad** 5
- Potato salad** 5
- Cole slaw** 5
- Signature garlic fries** 5
- Sweet potato fries** 5
- Steamed vegetables** 5

Sunday Brunch

Join us for a fabulous
Twig's Café Sunday Brunch
from 11am - 1:30pm
every Sunday for just

\$19.95

Enjoy a variety of pastries
and desserts, along with fresh
seasonal fruit, all your favorite
breakfast items, including made
to order omelettes. Chilled
seafood, specialty dishes and
assorted salads.

Desserts

- Seasonal fruit crumble** Add ice cream 7
- Monster Chocolate Cake** 7
- Sorbet Trio** With fresh berries 6
- DoubleTree Cookie Ice Cream** Walnuts, hot fudge and whipped cream 6
- New York Cheesecake** Chocolate and raspberry sauce 7





Wine List

Red

	Glass/Bottle
Woodbridge Merlot	\$7/\$24
Blackstone Merlot	\$10/\$33
Rodney Strong Merlot	\$11/34
Woodbridge Cabernet	\$7/\$24
Louise Martini Cabernet	\$9/\$21
Michael Davis 7 Deadly Zin	\$9/30
Five Rivers Pinot Noir	\$11/\$35
Erath Pinot Noir	\$13/\$43
Chateau St. Michelle "Indian Wells" Merlot	\$11/\$36
Beringer "Knights Valley" Cabernet Sauvignon	\$15/\$48
Rodney Strong "Alexander Valley" Cabernet Sauvignon	\$14/\$45
Boeger Barbera	\$9/\$30

White

	Glass/Bottle
Woodbridge Chardonnay	\$7/\$24
Kendall Jackson Chardonnay	\$9/\$29
Toasted Head Chardonnay	\$8/\$26
Argyle "Nuthouse" Chardonnay	\$14/\$24
Folonari Moscato	\$7/\$24
Kenwood Sauvignon Blanc	\$10/\$33
Hogue Pinot Grigio	\$7/\$24
Beringer White Zinfandel	\$7/\$24
Markham Chardonnay	\$12/\$39
Ferrari - Carano Chardonnay	\$12/\$39
Chateau St. Michelle "Eroica Riesling	\$10/\$33

Bottled Beer

Budweiser	\$5.25
Bud Light	\$5.25
Coors Light	\$5.25
Michelob Ultra	\$5.25
Corona	\$5.50
Heineken	\$5.50
Blue Moon	\$5.50
Sierra Nevada Pale Ale	\$5.50
Stella Artois	\$5.50
Fat Tire	\$5.50
Mikes Hard Lemonade	\$5.50
Angry Orchard Hard Apple Cider	\$5.50
Becks N/A	\$5.00

