



Dinner Menu



Starters

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

Burgers & Sandwiches

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

Cup of Soup & ½ Sandwich house made soup of the day with ½ sandwich	11
Denver Omelet with Fresh Fruit bell peppers, diced ham and cheddar cheese	12.50
Twigs Burger* Angus beef burger on a toasted bun	12
Turkey Burger with jack cheese, lettuce, tomato, onion, avocado and Twigs special sauce	13
Garden Jack Burger jack cheese, avocado, sprouts with pesto mayonnaise	12.50
Chuck Burger* ground chuck burger with pepper jack cheese, grilled onions, bacon & pesto mayonnaise (add egg on top \$1.50)	13
Duo Burgers* two slider burgers topped with choice of cheese, lettuce, tomato and grilled onions	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 & sautéed spinach on a whole grain ciabatta	12
California Grilled Chicken Sandwich grilled onions, bacon, avocado with chipotle aioli on an organic sprouted wheat bun	12
Signature Steak Sandwich* spicy chipotle strip loin on a grilled French roll with garlic mushrooms, pepper jack cheese & fried onions	13
Philly Cheese Steak Dip shaved beef with bell peppers, onions & jack cheese on a ciabatta roll	13
Club Sandwich sliced turkey, avocado, bacon, lettuce & tomato on toasted wheat	12
BLT bacon, lettuce, tomatoes served on grilled sourdough bread	11
Reuben sliced corned beef on marble rye with Swiss cheese, sauerkraut and thousand island dressing	13
Grilled Cheese grilled country white bread with cheddar and American cheeses	11
Hot Brown slow roasted turkey breast on egg bread, sliced tomatoes, sharp white cheddar sauce topped with sliced bacon, Parmesan, chives and chopped parsley	13

Salads

Buffalo Chicken Salad Hearts of romaine lettuce, bleu cheese, avocado, onion & tomato	12
Cobb Salad grilled chicken, bacon, tomatoes, egg, scallion, avocado & bleu cheese	12
Grilled Chicken or Steak Tortilla Salad* grilled garlic herb flour tortilla with mixed greens, black beans, tomatoes, jicama, pumpkin seeds, avocado, red onion, sweet peppers, pepper jack and served with lime cilantro dressing and mango salsa	11
Grilled Chicken or Cajun Salmon Caesar Salad* served as a salad or wrapped in flatbread	13
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
Black Pepper Seared Ahi Tuna* with baby spinach, arugula, radish, snap peas, mushrooms, mandarin oranges, red onion, avocado and chipotle citrus dressing (gluten-free)	12
Napa Salad herb grilled chicken breast with walnuts, dried fruit medley and poppy seed dressing (gluten-free)	12
Italian Chopped Salad chopped hearts of romaine, radicchio, white beans, sundried tomatoes, salami, feta cheese, kalamata olives and vinaigrette dressing (gluten-free)	12

Entrees

BBQ Pork Ribs St. Louis style with cole slaw & fries	19
Pappardelle Pasta with Lemon Cream Pappardelle pasta with garlic, shallots, spinach, tomato, lemon, cracked pepper, fresh cream and Parmesan. (add grilled shrimp for \$4 more)	15
Broiled New York Steak* 12 oz. New York Steak with fresh herbs, mushrooms, cracked pepper butter and Yukon Gold mashed potatoes (gluten-free)	23
Honey & Lemon Glazed Roasted Chicken roasted free range chicken breast with Yukon Gold mashed potatoes & fresh vegetables	18
Hawaiian Rib Eye Steak* broiled rib eye steak with fried baked potato potatoes, sesame butter, and fresh vegetables	22
Herb Crusted Prime Rib of Beef* low roasted prime rib of beef with loaded baked potato, creamed horseradish, and fresh vegetables (gluten-free)	20
Brown Sugar and Bourbon Pork Tenderloin* bourbon marinated pork tenderloin with shallot bacon demi-glace mashed potatoes and roasted garlic	19
Salmon Fillet with Sherry Vinegar-Honey Glaze* grilled Atlantic salmon with red wine vinegar-honey glaze and topped with spicy tomato relish. Served with rice and vegetables (gluten-free)	19
Broiled Dixon Lamb Chops* Locally raised in Dixon, the lamb chops are prepared with spicy red wine, caramelized onions & goat cheese	23
Gluten-free Four Cheese Ravioli topped with fresh marinara and Parmesan cheese	12
Gluten-free Herb Grilled Chicken Breast with steamed vegetables and roasted potatoes	13

Sides

Pasta Salad • Potato Salad • Cole Slaw • Signature Garlic Fries • Sweet Potato Fries • Steamed Vegetables	5
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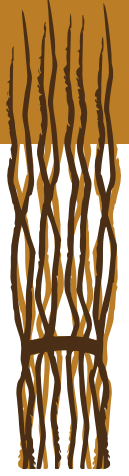
All split menu items will have an additional charge of \$1.00

*WARNING: Served raw or undercooked, or contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

** A 15% service charge will be added to all parties of 8 or more.



Wine List & Dessert Menu



White Wine

Glass/Bottle

Folonari Moscato	\$8/\$27
Hogue Pinot Grigio	\$8/\$27
Toasted Head Chardonnay.....	\$8/\$27
Kendall Jackson Chardonnay.....	\$9/\$30
Kenwood Sauvignon Blanc.....	\$10/\$33
Chateau St. Michelle "Eroica" Riesling.....	\$11/\$36
Ferrari Carano Fume Blanc	\$12/\$39
Markham Chardonnay	\$12/\$39
Ferrari Carano Chardonnay	\$12/\$39

Sparkling Wine

Glass/Bottle

Frexinet Brut Champagne	\$25
Korbel Brut.....	\$28
Mumm Napa Split.....	\$8.50

Red Wine

Glass/Bottle

Blackstone Merlot	\$8/\$27
Boeger Barbera.....	\$10/\$33
Rodney Strong Merlot.....	\$10/\$33
Michael David 7 Deadly Zins.....	\$10/\$33
Louis Martini Cabernet Sauvignon.....	\$10/\$33
Rodney Strong Pinot Noir	\$12/\$38
Mark West Pinot Noir.....	\$11/\$36
Coppola Diamond Petite Sirah	\$12/\$39
Rodney Strong "Alexander Valley" Cabernet Sauvignon	\$14/\$45
Beringer "Knights Valley" Cabernet Sauvignon	\$15/\$48
Woodbridge by Robert Mondavi	
House Selections Chardonnay - Merlot - Cabernet Sauvignon	\$7/\$25

Bottled Beer

Budweiser	\$6.00
Bud Light.....	\$6.00
Coors Light.....	\$6.00
Michelob Ultra.....	\$6.00
Corona	\$6.50
Heineken	\$6.50
Blue Moon	\$6.50
Sierra Nevada Pale Ale	\$6.50
Stella Artois	\$6.50
Prohibition Amber Ale	\$6.50
Fat Tire	\$6.50
Mike's Hard Lemonade.....	\$6.00
Angry Orchard Hard Apple Cider.....	\$6.00
Beck's Non-Alcoholic	\$5.75

Desserts

Seasonal Fruit Crumble add ice cream	7
Monster Chocolate Cake	7
Gelato caramel sea salt and espresso bean with fresh berries.....	6
DoubleTree Cookie Ice Cream walnuts, hot fudge, whipped cream	6
Vanilla Cheesecake chocolate & raspberry sauce	7