

# TWENTY

## SUPPER CLUB

### wines by the glass

JACOBS CREEK SHIRAZ 2009	Australia 10.00
HOGUE MERLOT 2008	Washington 10.00
BLACK OPAL CABERNET SAUVIGNON 2010	Australia 10.00
ERATH PINOT NOIR 2009	Oregon 14.00
ROBERT MONDAVI CABERNET SAUVIGNON 2007	California 15.00
BRANCOTT ESTATES SAUVIGNON BLANC 2010	New Zealand 10.00
HAYES RANCH CHARDONNAY 2009	California 10.00
ANGELINI PINOT GRIGIO 2010	Italy 10.00
KERUSCH PIESPORTER SPATLESE REISLING 2009	Germany 12.00
GAVI BATTISINA 2010	Italy 14.00

### the cold selection

LITTLE NECK CLAMS	Six Per Order 9.00
EAST COAST OYSTERS	Four Per Order 10.00
COLOSSAL SHRIMP COCKTAIL	Four Per Order 16.00
SEASONAL CRAB SELECTION	Served with drawn butter M.P.

### group libations

SANGRIA FLORA PITCHER	Sauvignon Blanc, St. Germain, Fresh Berries 45.00
PATRON MARGARITA PITCHER	Patron Silver + House Margarita 45.00
LIGHT UP YOUR LIFE	Cavôda Vodka or Cavôda PINK Bottle, Assorted Mixers 80.00
CHAMPAGNE DUO	2 Bottles of Perrier Jouet Grand Brut, Fresh Strawberries + Chocolates 120.00

### small plates

ALL SMALL PLATES SERVED AS READY, TAPAS STYLE

#### BEEF EMPANADAS

Stuffed with Peppers, Onions, Fresh Aromatics + Chipotle Mayo 7.00

#### CHICKEN EMPANADAS

Shredded Chicken with Fresh Cilantro, Onions, Peppers + Chipotle Mayo 7.00

#### FRESH MOZZARELLA + ROASTED PEPPERS

Homemade Mozzarella, Roasted Peppers, Cherry Tomatoes, Kalamata Olives, Pickled Red Onion, Olive Oil + Aged Balsamic 7.00

#### MAC + CHEESE

Bite Sized + Breaded with Braised Cherry Tomato 8.00

#### NOT YOUR NANA'S MEATBALLS

Mini Meatballs + Chipotle Mayo 9.00

#### FILET MIGNON SKEWERS

Grilled, Accompanied with Caramelized Onions 10.00

#### MINI GRILLED CHEESE SANDWICHES

A Trio of 3 Sandwiches: House Cheese Sauce, Mozzarella Cheese, Blue Cheese, Applewood Smoked Bacon + Remoulade Dipping Sauce 12.00

#### EGGPLANT NAPOLEAN

Layered Grilled Eggplant with Fresh Mozzarella, Roasted Peppers, Balsamic Vinegar + Micro Basil 12.00

#### PANKO CRUSTED CALAMARI & SHRIMP

Lightly Battered + Pickled Jalapeño Aioli 12.00

#### WARM GOAT CHEESE + BEET SALAD

Caramelized Fresh Goat Cheese with Roasted Baby Beets, Pine Nuts Drizzled with Balsamic + Raspberry Vinaigrette, Purple Shiso 12.00

#### SALMON CAKES

Seared + Roasted with Baby Mesclun, Scallions, Lemon Vinaigrette + Jalapeno Aioli 14.00

#### FILET + LOBSTER MAKI

Mignon Wrapped Maine Lobster with Scallions + Parsley with Tangy Savory Sauce 14.00

#### KOBE SLIDERS

3 Kobe Beef Sliders with House Cheese Sauce, Caramelized Onions Red Romaine Leaf + Gherkin Pickle 14.00

#### BACON WRAPPED PRAWNS

3 Jumbo Prawns wrapped in Applewood Smoked Bacon + Tangy Savory Sauce 18.00

#### SAUTEED CLAMS

Dozen Little Neck Clams with Tomato, Olive Oil, Garlic, White Balsamic, Micro Basil + Parsley 20.00

#### GRILLED AMERICAN LAMB CHOPS

Double Cut Lamb Chops with Hummus, Crispy Chickpeas, Salad of Kalamata Olives, Red Onion + Roma Tomato 22.00

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### salads

#### ARUGULA

Lemon + White Balsamic Vinaigrette tossed  
with Roma Tomato, Pine Nuts + Shaved  
Pecorino Romano 10.00

#### MESCLUN

Roasted Garlic, Cherry Tomato, Red  
Onion, Kalamata Olives, Balsamic Vinegar  
& Ricotta Salada 10.00

#### 23 CHOP'D

Crumbled Blue Cheese, Tomato, Golden  
Raisins, Pine Nuts, Pancetta, Red Onion,  
Kalamata Olives + Blue Cheese Dressing  
12.00

#### GOAT CHEESE + SPINACH

Baby Spinach, Baby Beets, Walnuts,  
Strawberries, Goat Cheese + Raspberry  
Vinaigrette 12.00

#### ADD SAUTÉED SHRIMP

7.00

#### ADD GRILLED CHICKEN BREAST

6.00

### sides + additions

#### GARLIC MASHED POTATOES

8.00

#### TWENTY3 MAC & CHEESE

8.00

#### ONION RINGS

8.00

#### SAUTÉED BABY SPINACH

8.00

#### CREAMED SPINACH

8.00

#### SAUTEED BROCCOLI

8.00

### fries

#### IDAHO POTATO

Freshly Cut + Lightly Salted 7.00

#### IDAHO TOT'S

Tossed in Garlic, Parsley + Pecorino  
Romano Cheese 7.00

#### SWEET POTATO

Hand Cut + 5 Spice Maple Glaze 7.00

### the grill

#### BONE IN VEAL CHOP

Dry Aged 16oz and served with Herb Butter 38.00

#### 16OZ NEW YORK STRIP

USDA Prime 12-16 Day Dry Aged Seasoned and served with Herb Butter 38.00

#### 10OZ FILET MIGNON

USDA Prime Center Cut served with Herb Butter 40.00

#### 23OZ DRY AGED RIBEYE

USDA Prime 30+ Day Dry Aged served with Herb Butter 48.00

### large plates

#### TIGER STRIPED RAVIOLI

Lobster Stuffed Ravioli Served in a Lobster Cream Sauce with Peas 24.00

#### CHICKEN BREAST

Served Grilled Over Sautéed Spinach, Golden Raisins, Ricotta Salada + Panko Breaded  
Eggplant 22.00

#### BLACK INK FETTUCCINE

Light Broth with Little Neck Clams, White Baby Shrimp, Pancetta, Charred Cherry Tomato,  
Garlic + Olive Oil 26.00

#### BABY BACK RIBS

Rack of Ribs with Maple Glaze, Scallion Oil + Served with Sweet Potato Chips 28.00

#### SCOTTISH SALMON

Seared over Asian Broth with Wild Mushrooms + Sea Asparagus 28.00

#### BAKED LOBSTER

Main Lobster with Potato Medallions, Creamy Caper Sauce, Applewood Smoked Bacon +  
Pickled Aioli 28.00

#### SHORT RIBS

Slow Roasted with Ricotta Salada + Fresh Creamy Corn Polenta 29.00

#### THE CATCH

Chef's Handpicked Selection M.P.

Executive Chef Fernando Leites