



Rock Grilling

Your sliced meat or seafood will be delivered to your table with a 650° rock where you cook your entree to your liking.

Babcock Pork

We are so excited that our family's pork is being served at Twigs. Babcock pork is superior not only in taste, quality, and Babcock's animals are never administered growth stimulants or hormones. Because our pork is naturally tender, it is never injected with chemicals.

Stock Your Rock

- * Choose your meat or seafood
After your original 6 oz. order, additional items can be ordered from the 3 oz. Add-ons
 - * Choose two sauces with every order
Cabernet Sauce, Thai Peanut Sauce, Creamy Cayenne Horseradish, Bourbon, Raspberry Chipotle, Creamy Horseradish, Sweet Jalapeno BBQ, Homemade Cocktail Sauce, Pineapple Apricot Mustard,
 - * Choose Twigs mashed potatoes, baked potato, creamy harvest rice, wild rice or fresh seasonal vegetable
 - * Includes Twigs Sauté Caramelized onions, mushrooms, red and yellow peppers
- LET US KNOW IF YOU NEED A SECOND ROCK.**
Your rock will stay hot for approximately 20 minutes.
Take your time cooking; we can always bring you another rock.

Meat

- Lamb Chops** 6 oz. 17.99
- Babcock Pork** 6 oz. 12.99
- Filet Mignon** 6 oz. 17.99
- Twigs Cut Steak** 6 oz. 12.99

Seafood

- Shrimp** 6 oz. 15.99
- Scallops** 6 oz 17.99
- Lobster Tail** 5 oz. with butter 19.99
- Ahi Tuna** 6 oz. with sauce 16.99

Combo

- Combo Platter for Two** 38.00
- 3 oz. of each: Lamb Chops, Filet Mignon, Twigs Cut, Babcock Pork, and Shrimp

3 oz. Add-ons:

Lamb Chops: 7.50	Shrimp: 5.50
Babcock pork: 4.50	Scallops: 7.50
Filet Mignon: 7.50	Twigs Cut: 4.50

WATCH CHILDREN CAREFULLY

Even when the rock cools down some, it is never cool enough to touch.

Consuming raw or undercooked meat or seafood may increase your risk of a food borne illness