

Hot Takeout Menu January 14/15th 2022

Please phone to pre-order and arrange a time for pickup

Pickup Friday & Saturday January 14/15 between 5 - 7:30pm

Take & Bake Also Available for SAT, SEE SEPARATE MENU

HOT TAKEOUT FEATURE MAINS:

Kangaroo & Prawns *(if you missed it in December, this is your last chance!)*

Seared kangaroo loin with butter-poached tiger shrimp. Served with a sweet potato-vanilla hash, grilled broccolini and finished with a blackberry jus. \$55

Crispy Southern Fried Chicken with honey mustard & Sriracha glaze. Comes with smoked pork belly baked Alfredo mac & cheese with crispy potato skin chips & roasted garlic broccolini. \$25

Charcuterie Appetizer Feature \$26 (serves 1-2 ppl)

(also available with Take & Bake menu Saturday night, see separate menu)

Grilled Foie Gras Terrine • Shaved Prosciutto • Bacon Jam • Aged Asiago cheese
Pickled Vegetables • Apple Balsamic Syrup • Crostini

CLARITY UNRUFFLED COCKTAILS FEATURE COCKTAIL: PURA VIDA!

Let's celebrate the New Year together with "Pura Vida" ~ an expression of happiness, optimism & living life to the fullest! Clarity Unruffled Cocktails' brand new addition is specially made to invoke chill vibes & positive energy with abundant flavour to kick start 2022!

Pura Vida ~ Lavender infused Tanqueray Rangpur Gin, St Germain Elderflower, Lavender Tea & syrup, Lemongrass Kombucha, lemon juice. ABV 14%.

5 oz bottle \$14 New Year's Special Price - Limited small batch, available while they last!

Pura Vida - Focus on what's important in life; Don't sweat the small stuff; Take time to relax; Slow down & Be in the moment. **Lavender** - symbolizes elegance, peace, grace, love, beauty, devotion & healing. *With a shoutout to our daughter Jaclyn for the inspiration & co-creation of Pura Vida!*

Hot Takeout from our Dinner & Greatest Hits Feature Menus

Appetizers:

TL Caesar Salad \$15

House-made dressing, bacon onion jam on grilled garlic toast, baked parmesan crisps, crispy prosciutto.

Soup of the Day MP

Mmmm that sounds good, I'll have that. Ask when you order what the soup of the day is.

Buffalo Cauliflower \$15 (vegan/plant based)

Roasted cauliflower, fried crisp. Coconut hot sauce. Beet & zucchini hummus, lemon-parsnip puree. Hemp hearts & potato skins.

'The General' Arancini \$16.50

From our Greatest Hits Feature Menu: Rich & creamy risotto balls stuffed with havarti cheese, breaded & fried golden. Muffaletta bacon tomato sauce, dijon mustard cream, shaved parmesan & basil oil.

Mains:

Sweet Potato Gnocchi \$26

Hand-rolled sweet potato & Yukon Gold potato gnocchi, mushroom-sage cream sauce.

Chicken & Waffles \$26

Buttermilk southern-fried chicken with a cornbread waffle. Fresh greens. Finished with pumpkin seed pesto, apple-balsamic reduction & creole ranch drizzle.

Cherry & Cola Braised Lamb Shank \$32

Pommes purée, seasonal vegetables, jus, cumin-scented crispy onions.

Grumpy Lasagna \$29.50

From our Greatest Hits Feature Menu: Seven-layers stuffed with grilled Italian sausage, sun-dried tomato & ricotta cheese mousse. Breaded & deep fried on a bed of "grumpy" sauce (warm Moroccan spices with a unique, rich flavour.) Asiago-artichoke cream & shaved parmesan.

TL Power Bowl \$25 (vegan/gluten free)

Wild rice, roasted sweet potato, seasonal vegetables, quinoa, chickpeas, dried cranberries, pumpkin & sunflower seeds, tomatoes, pickled cucumber, edamame, apple-balsamic reduction and roasted garlic-lemon tahini dressing.

Beef Tenderloin \$47

7 oz AAA Ontario beef tenderloin, duck-fat bacon & potato croquette, seasonal vegetables, blue cheese butter, jus.

Desserts:

Grandma June's Cheesecake \$10

Rich whipped cheesecake layered with chocolate-chip banana bread pudding, salted caramel, cinnamon straws.

Chocolate Paté \$14

From our Greatest Hits Feature Menu: If mousse met fudge and had a baby... Rich chocolate paté, toasted pistachios, blueberries, spiced rum & apricot coulis, sugar cookies.

Add to any order:

Butter poached shrimp \$12 • Sm/Lg bags of lemon pepper twists \$3.50 / \$5

How to Order Hot Takeout:

**Call to order and arrange pickup times for Friday January 14
& Saturday January 15 between 5 and 7:30pm.**

ORDER BY TELEPHONE ONLY 905-772-6636.

PLEASE NOTE: Quantities will be limited. Don't wait to order!

Please call the restaurant directly to order 905.772.6636.

FULL CONTACTLESS CURB-SIDE PICKUP will be in effect.

Taxes extra. FOOD ALLERGIES & Dietary restrictions must be noted at time of ordering.

Take & Bake and the full Clarity Cocktails menu are also available.

Please see the separate menus in the original post!

Click for: **[Full Clarity Cocktails Menu exclusively from Twisted Lemon Restaurant](#)**

THANK YOU FOR YOUR SUPPORT!