



Chef Ray Copsey “South Jersey Legend”

Friday & Saturday Specials

Appetizers

Stuffed Long Hots -prosciutto & provolone, with garlic bread...\$14

Clams or Mussels Posillipo – in a spicy tomato sauce, with garlic bread...\$15

Grilled Shrimp Cocktail - garlic, lemon, and butter...\$19

Crab Cocktail - colossal lump crab meat served with cocktail sauce...\$19

Dinner

All dinners served with chef side of the day

Shrimp Parmigiana – with angel hair pasta...\$28

Veal Parmigiana – provimi breaded veal, house gravy, melted mozzarella cheese...\$28

Veal Marsala – pan seared provimi veal with mushrooms & marsala wine sauce...\$28

Fried Shrimp - lightly breaded, golden fried and served with cocktail sauce...\$28

Lobster Tail –“cold water South Australian lobster” french fried or broiled...MP

French Pork Chop -12oz with orange ginger glaze sauce...\$32

Stuffed Filet - 8oz. certified angus beef stuffed with prosciutto & provolone...\$39

Prime Rib - certified black angus served with aujus (regular cut... \$39 / king cut...\$45)



PINELANDS
GOLF CLUB

TWISTED TAVERN (Winter Hours)

Thursday – Friday – Saturday - Sunday

11am to 9pm