

# TWELVE

## RESTAURANT & BAR

### FIRSTS

**XII** SPINACH & ARTICHOKE DIP Rich and creamy, with fresh tortilla chips, sour cream & salsa...9.5

**XII** BUFFALO CHICKEN BITES\* House-made buffalo sauce, roasted garlic ranch and blue cheese dressings...10.5

MARYLAND CRAB CAKES\* with lemon aioli and an arugula salad...13.9

**GFO XII** HOUSE SMOKED SALMON\* Hickory smoked with toasts and tarragon remoulade...12.9

**GFO XII** HUMMUS & PITA With crispy pita, feta cheese & piquante peppers...7.5

TOMATO & BASIL BRUSCHETTA Toasted house-baked bread with melted mozzarella, fresh diced tomatoes and basil and balsamic reduction...8.5

### ADDITIONAL SIDES

GRILLED ASPARAGUS...5.5

HARICOT VERTS...4.5

SWEET CORN RISOTTO...4.5

ROASTED MUSHROOM RISOTTO...4.5

ROASTED POTATOES...4.5

CHILLED COUSCOUS SALAD...4.5

FRAGRANT RICE...3.9

ROASTED GARLIC MASHED POTATOES ...4.5

HAND CUT HOUSE FRIES...4.5

GRILLED YELLOW SQUASH AND ZUCCHINI...4.5

GREEN CHILI GRITS...4.5

### PRIME RIB SPECIAL FRIDAY & SATURDAY

AFTER 5 PM

**GFO** PRIME RIB\* Slow roasted and served with a loaded baked potato and au jus  
12oz...30.5 10 oz...26.9

### MARTINIS & COCKTAILS

AGED RUM MANHATTAN

Havana Club Anejo Classico Rum, Carpano Antico Sweet Vermouth, Orange Bitters...10

VIOLET COSMO

Lemon Infused Vodka, Rothman Winter Crème de Violet, Cranberry Juice, Fresh Lemon, Brut Champagne...10

THAI BASIL WALLBANGER

Sobieski Vodka, Galliano, Fresh Squeezed Orange Juice, Muddled Thai Basil ...10

MINT JASMINE JULEP

Woody Creek Rye Whiskey, Fresh mint, Jasmine Tea Mint Syrup...12

WINE & FULL DRINK MENU ON REVERSE SIDE

**XII** A TWELVE FAVORITE

**GFO** AN ITEM IS NATURALLY GLUTEN FREE

**GFO** AN ITEM MAY BE ORDERED GLUTEN FREE

### GREENS

**GFO XII** TWELVE CHICKEN SALAD\* Mixed greens, pulled roasted chicken, grape tomatoes, fresh shucked corn, dates, almonds, white balsamic vinaigrette, crispy bacon & goat cheese...12.5

**GFO XII** SMOKED SALMON SALAD\* House smoked salmon with baby spinach, red onions, cucumber, cherry tomatoes and a lemon vinaigrette topped with crumbled feta cheese and capers...13.5

**GFO** STEAK & BRUSCHETTA SALAD\* Thinly sliced grilled bistro filet with fresh arugula, spinach, red onions and almonds tossed in classic balsamic vinaigrette, with blue cheese crumbles, tomato-basil bruschetta and warm grilled toast...13.9

**GFO** GRILLED CHICKEN & BERRY SALAD\* Fresh mixed greens with cherry tomatoes, roasted pecans, and red onions tossed in white balsamic vinaigrette and topped with grilled chicken, fresh mixed berries, avocado and feta cheese...12.5

**GFO** CAESAR Fresh Romaine, house-made Caesar dressing, parmesan cheese, and croutons...5.5  
Add grilled chicken...4 add salmon (smoked or seared)...6 add grilled shrimp...7 add grilled steak...7

**GFO** HOUSE SALAD Mixed greens, cherry tomatoes, cucumbers, crispy bacon and croutons...5.5  
Add grilled chicken...4 add salmon (smoked or seared)...6 add grilled shrimp...7 add grilled steak...7

**GFO** DAILY HOUSE MADE SOUP Ask your server about our daily soup offering...5.5

#### DRESSING CHOICES

Roasted Garlic Ranch, Creamy Blue Cheese, Honey-White Balsamic Vinaigrette, Classic Balsamic Vinaigrette, Honey-Dijon, Lemon Vinaigrette

### BETWEEN BREAD

**XII** CLASSIC CHEESEBURGER\* Fresh ground chuck, melted sharp cheddar cheese, mustard, mayonnaise, lettuce, tomato, pickle & caramelized onion on fresh baked brioche bun...10.5

CHICKEN SALAD SANDWICH Creamy chicken Salad with pulled roasted chicken, golden raisins, red onion, celery, lettuce and tomato on toasted sliced brioche...9.5

PRESSED TURKEY AVOCADO SANDWICH Shaved oven roasted turkey with bacon, provolone cheese, avocado, tomato, alfalfa sprouts and mayo, pressed and grilled on house-made brioche bread...9.9

**XII** BETTER BLT\* Crispy bacon, grilled ham, fried egg with lettuce, tomato & mayo on sliced house-made brioche...10.5

**XII** TWELVE FRENCH DIP\* Thinly shaved slow roasted beef with caramelized onions, melted provolone cheese and mayo on fresh baked hoagie with hot au jus...11.5

CHERMOULA CHICKEN SANDWICH\* Grilled chicken breast, melted Swiss, crispy bacon, alfalfa sprouts, tomato and roasted garlic aioli on butter toasted house-made brioche bun...10.5

CLUB TWELVE Sliced ham, roasted turkey, Swiss and cheddar cheese, crispy bacon, leaf lettuce and tomato with roasted garlic aioli on toasted house-made brioche...10.5

\*\*\*ALL SANDWICHES ARE SERVED ON HOUSE-MADE BREAD AND WITH CHOICE OF HAND CUT HOUSE FRIES, CHILLED COUSCOUS SALAD, RISOTTO OR FRESH VEGETABLES

### POULTRY/PASTA/SEAFOOD

**GFO XII** WILD MUSHROOM PASTA Tender farfalle pasta with roasted crimini, shitake and white mushrooms, red onion, garlic, parmesan cheese and arugula in a rich sherry-mushroom broth...12.5 Add grilled chicken...4 add grilled shrimp...7 add steak tips...7

**XII** PARMESAN CHICKEN\* Crispy breaded chicken breast with house-made marinara with melted mozzarella cheese and fettuccine pasta in a tomato ragu pan sauce...13.5

**GFO** MEDITERRANEAN CHICKEN\* Pan roasted chicken breast diced tomatoes, cucumber and feta cheese. Served with fragrant rice and haricot verts...12.5

**GFO** OVEN ROASTED CHICKEN\* ½ roasted chicken with roasted potatoes, chermoula spiked snap peas and carrots and finished with a roasted garlic and chili pan jus...17.5

**GFO** SEARED SALMON\* Seasoned and seared Atlantic salmon with grilled yellow squash and zucchini, fragrant rice and citrus beurre blanc. Topped with crispy carrot curls...18.5

**GFO XII** SEARED SEA SCALLOPS\* Seasoned and seared with parmesan risotto, asparagus tips, confit tomatoes, citrus beurre blanc and orange gastrique...23.5

**GFO** PAN ROASTED HALIBUT\* Simply seasoned and served with a ragout of cranberry beans, leaks and tomatoes tossed in a mint pistou with fragrant rice...25.5

**GFO** CAJUN SHRIMP PASTA\* Cajun seasoned shrimp with roasted red peppers, mushrooms, red onions and andouille sausage with farfalle pasta in a Cajun cream sauce...14.5

### STEAKS & CHOPS

**GFO** BISTRO FILET\* Grilled and thinly sliced. Served with a roasted potato, leek and mushroom hash, haricot verts and a red wine bordelaise sauce...15.9

**GFO** SEARED STEAK & SHRIMP SCAMPI\* Two petite filet medallions, seared and served with sweet corn risotto, haricot verts and 3 gulf shrimp with scampi sauce...18.9

**GFO XII** GRILLED BONE IN PORK CHOP\* Thick cut and house marinated. Grilled and served with green chili grits and grilled asparagus. Topped with orange gastrique...17.5 add a chop...7

**GFO XII** GRILLED RIBEYE\* Simply seasoned and grilled with roasted mushroom risotto, grilled asparagus and topped with a sweet onion marmalade...26.9

**GFO XII** CENTER CUT FILET\* Seasoned and grilled to order with roasted garlic mashed potatoes, haricot verts and chianti demi-glace...30.5 Petite...25.9

**GFO** MUSTARD CRUSTED PORK TENDERLOIN\* Whole grain mustard and honey crusted tenderloin, grilled and sliced thin with a hash of roasted potatoes, onions, red peppers and corn. Served with haricot verts and finished with an apricot-horseradish glaze...16.5

### LUNCH MENU

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

## MARTINIS

### AGED RUM MANHATTAN

Havana Club Anejo Classico Rum, Carpano Antico Sweet Vermouth, Orange Bitters...10

### VIOLET COSMO

Lemon Infused Vodka, Rothman Winter Crème de Violet, Cranberry Juice, Fresh Lemon, Brut Champagne...10

### GIN BLOSSOM

Gordons Gin, House Infused Elderflower Liqueur, Fresh Squeezed Grapefruit Juice...10

### FRESCA MARY

House Infused Garden Vodka, Roasted Sweet Pepper Bloody Mary Mix, Basil Lime Salt...10

### THE RAT PACK

House infused olive vodka, blue cheese stuffed olives, whole peppercorns...10

### THAT EFFEN CHERRY LIMEADE

Effen Black Cherry Vodka, Fresh Squeezed Lime, Maraschino Cherry Juice, Splash Sprite and Soda Water...10

## COCKTAILS

### COOL AS A CUCUMBER

Corralejo Silver Tequila, Cucumber Honeydew Juice, Mint, Fresh Lime, Agave Nectar...10

### HOPPY LEMON THYME LEMONADE

Sobieski Vodka, Fresh Squeezed Lemon, Lemon Thyme Simple Syrup, Dash House-Made Citra Hop Biters...9

### THAI BASIL WALLBANGER

Sobieski Vodka, Galliano, Fresh Squeezed Orange Juice, Muddled Thai Basil ...10

### HIBISCUS RUM BUCK

Cruzan Rum, Hibiscus Syrup, Ginger Beer, Fresh Lime Juice...10

### MINT JASMINE JULEP

Woody Creek Rye Whiskey, Fresh mint, Jasmine Tea Mint Syrup...12

### RED OR WHITE SANGRIA

Twelve Signature Sangria Served Over Ice...9

## BEER

### ON THE TAP

TALLGRASS BREWING COMPANY RASPBERRY JAM...5

STELLA ARTOIS...5

WALNUT RIVER BREWING COMPANY...5

TWELVE ROTATING SELECTION...6

### DOMESTIC BOTTLES

COORS LIGHT...3.5

BUD LIGHT...3.5

MICHELOB ULTRA...4

MILLER LIGHT...3.5

### IMPORTS AND CRAFTS

CORONA...4

ODELL BREWING 'DRUMROLL APA'...5.5

NEW BELGIUM FAT TIRE...5.5

PACIFICO...5.5

FREE STATE ROTATING...6

WICHITA BREWING COMPANY SELECTION...MRKT

HEINEKEN...5.5

GUINNESS...6

ST. PAULI GIRL N.A...5

## WINES BY THE GLASS

### REDS

Bogle 'Phantom' Red Blend, *California* 13 45

EOS Petite Srah, *Paso Robles* 10 34

Bodega 'Septima' Malbec, *Mendoza Argentina* 11 35

Light Horse Pinot Noir, *Napa Valley* 9 32

Angeline Pinot Noir, *Sonoma* 10 34

Radical Vine Cabernet Sauvignon, *Columbia Valley* 12 41

Josh Cellars Cabernet Sauvignon, *North Coast* 12 41

Bliss Merlot, *Mendocino, California* 10 34

### WHITES

Salmon Run Chardonnay, *Finger Lakes, New York* 10 35

Peirano Estate Chardonnay, *Lodi, California* 10 35

Poema White Wine, *Spain* 9 30

Kings Ridge Pinot Gris, *Willamette Valley* 11 38

Dr. Herman Riesling, *Mosel, Germany* 13 45

Matua Sauvignon Blanc, *Marlborough, New Zealand* 10 35

Broadbent Vinho Verde, *Portugal* 8 26

Moscato Bella Moscato, *Central Coast* 9 32

Zonin Prosecco, *Italy, 187 MI* 9

## BOTTLE LIST

### REDS

#### CABERNET SAUVIGNON

Lady Hill, *Columbia Valley* 55

Mauritson Vinyards 'Rockpile', *Sonoma* 76

Jax Vineyards, *Napa Valley* 78

Grgich Hills, *Napa Valley* 108

#### MERLOT

Markham, *Napa Valley* 45

Decoy, *Sonoma* 50

Duckhorn, *Napa Valley* 96

#### PINOT NOIR

Pali 'Bluffs', *Russian River Valley* 45

Freedom Hill, *Willamette Valley, Oregon* 55

Etude, *Carneros* 72

#### OTHER REDS

Owen Roe 'Abbots Table' Red Blend, *Columbia Valley* 48

Lady Hill Cab Franc, *Columbia Valley* 52

Treana Table Red, *Paso Robles* 62

Venge Scout's Honor, *Napa Valley* 70

Robert Biale Black Chicken Zinfandel, *Napa Valley* 72

### WHITES

#### BUBBLES

Schramsberg Mirabelle, Brut, Champagne, *California* 45

Chandon 'Etoile' Brut, *Napa* 68

Pierre Peters, Blanc de Blancs, Champagne, *France NV* 95

#### CHARDONNAY

St. Supery, *Napa Valley* 40

Sonoma Cutrer, *Napa Valley* 45

Dunham Cellars, *Columbia Valley* 50

Grgich Hills, *Napa Valley* 84

#### OTHER WHITES

Botani Muscat, *Spain* 35

Lady Hill Pinot Gris, *Willamette Valley* 39

Auntsfield Sauvignon Blanc, *Marlborough* 40

Dunham Cellars, Riesling, *Cloumbia Valley* 42

Cloudy Bay Sauvignon Blanc, *Marlborough* 60

We would like to see that you make it home safely.

If you do not have a designated driver, please allow us to call a cab for you.