FIRSTS

ELOTE DIP Creamy dip with summer corn, Anaheim & Poblano peppers, queso fresco and crispy tortilla chips...9.5

- GFO M HOUSE SMOKED SALMON Hickory smoked with tarragon remoulade and crisp toasts...11.9*
 - MARYLAND CRAB CAKES With tart lemon aioli & micro greens...14.5
 - GFO HUMMUS & PITA With grilled pita, feta cheese & peppadew peppers...7.9
 - BUFFALO BITES House made Buffalo sauce, roasted garlic ranch & blue cheese dressing...10.9

TOMATO & BASIL BRUSCHETTA French Bread crostinis, melted mozzarella, tomato & basil bruschetta and balsamic reduction...7.5

GREENS

- TWELVE CHICKEN SALAD Mixed greens, pulled roasted chicken, grape tomatoes, fresh shucked corn, dates, almonds, honey white balsamic vinaigrette, crispy bacon and goat cheese...12.9
- GFO SMOKED SALMON SALAD* Fresh mixed greens, house smoked salmon, crispy wonton strips, red onions, grape tomatoes, lemon poppy vinaigrette and feta cheese...13.9
 - GF GRILLED STEAK W/ SPINACH & QUINOA* Fresh spinach with tri-colored quinoa, dried cherries, grape tomatoes, fresh shucked corn, almonds, red onions, lemon-poppy vinaigrette, feta cheese and grilled flat iron steak...14.5
 - GF ROASTED TURKEY COBB SALAD Fresh mixed greens tossed with roasted garlic ranch and topped with in house roasted turkey breast, egg, bacon, avocado, cherry tomato, cucumber and blue cheese crumbles...11.9
 - GFO CRISPY CHICKEN SALAD Mixed greens with grape tomatoes, cucumber, fresh avocado, chopped eggs, crispy bacon, crispy chicken strips and honey Dijon dressing...10.5
 - GFO HOUSE SALAD Fresh mixed greens with grape tomatoes, cucumbers, croutons and crispy bacon...6.5 add grilled chicken...4 add salmon (seared or smoked) ...6 add grilled shrimp...7 add grilled steak...7

CAESAR SALAD* Fresh chopped romaine lettuce with parmesan cheese, croutons and house made Caesar dressing...6.5* add grilled chicken...4 add salmon (seared or smoked) ...6 add grilled shrimp...7 add grilled steak...7

DAILY HOUSE MADE SOUP Ask your server for our daily soup offerings...5.5

DRESSING CHOICES

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

BETWEEN BREAD

- CLASSIC CHEESEBURGER* ½ pound patty
 of fresh ground chuck, melted sharp cheddar cheese,
 caramelized onions, mustard, mayo, leaf lettuce,
 tomato and pickles on toasted brioche bun...10.9
- GOURMET BLT* Thick hand cut Applewood smoked bacon, arugula, heirloom tomato and bacon aioli on toasted house made brioche...10.9
- TWELVE FRENCH DIP AU JUS* Thinly shaved slow roasted beef with caramelized onions, melted provolone and mayo on toasted hoagie roll...11.9

PORCHETTA CUBANO Cuban marinated and roasted pork porchetta, grilled ham, pickled veggies, Swiss cheese and whole grain Dijon aioli on toasted ciabatta roll...12.5

TURKEY AVOCADO Carved house roasted turkey breast, sliced avocado, leaf lettuce, fresh tomato, provolone cheese, bacon and bacon aioli on toasted house made honey wheat hoagie...10.9

CREAMY CHICKEN SALAD SANDWICH Pulled roasted chicken, golden raisins, celery, red onion with fresh sliced tomato, leaf lettuce on toasted house made honey wheat hoagie...10.5

ALL SANDWICHES SERVED WITH CHOICE OF HAND CUT HOUSE FRIES, QUINOA SALAD OR FRESH VEGETABLES

ADD A SOUP, HOUSE OR CAESAR SALAD...\$3

ENTREES

- GFO WILD MUSHROOM PASTA Tender penne pasta with mixed roasted mushrooms, red onions, garlic, parmesan cheese and arugula in a rich sherry-mushroom sauce...13.5 add grilled chicken...4 add salmon (seared or smoked) ...6 add grilled shrimp...7 add grilled steak...7
 - PARMESAN CHICKEN Crispy breaded chicken with house made marinara, melted mozzarella cheese and fettuccine in a tomato ragu pan sauce...16.5
- GFO SEARED SALMON* Seasoned and seared Atlantic salmon with farro, wilted kale, dried cherries, almonds, grilled asparagus and lemon aioli...21.9
- GFO SPICY SHRIMP PASTA Cajun seasoned shrimp with roasted red peppers, roasted mixed mushrooms, red onions, and andouille sausage with penne pasta in a spicy Cajun cream sauce...16.5
 - VEGETARIAN PLATTER Grilled vegetable kabob with mushrooms, red onion, red peppers and tomatoes served with farro risotto, grilled asparagus, haricot verts, roasted zucchini & yellow squash, and drizzled with house recipe hummus...14.5
- GF M BRANDY BEEF MEDALLIONS* Two petite beef filet medallions seared and served with roasted garlic mashed potatoes, grilled asparagus and a rich roasted mushroom and brandy cream sauce...19.5
 - GF BABY BACK RIBS Our fall off the bone recipe, grilled and basted with house recipe barbecue sauce. Served with hand cut house fries...16.5
- GF BONE IN PORK CHOP* House brined and thick cut. Grilled and served with roasted corn & potato hash, roasted zucchini & yellow squash and an apricot bourbon barbecue sauce...17.5

ADD A SOUP, CAESAR OR HOUSE SALAD...\$3
WE WOULD BE HAPPY TO SPLIT YOUR ENTRÉE IN THE KITCHEN...\$4

PRIME RIB SPECIAL FRIDAY & SATURDAY AFTER 5 PM Limited Availability

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

ADDITIONAL SIDES

ROASTED GARLIC MASHED POTATOES...4.5

FARRO RISOTTO...5.5

SWEET CORN RISOTTO...4.5

ROASTED MUSHROOM RISOTTO ... 4.5

ROASTED ZUCCHINI & YELLOW SQUASH...4.5

GRILLED ASPARAGUS...5.9

CRISPY CRASH POTATOES...4.5

HARICOT VERTS...4.5

HAND CUT HOUSE FRIES...4.5

ROASTED MIXED MUSHROOMS...5.5

M A TWELVE FAVORITE

GF AN ITEM IS NATURALLY GLUTEN FREE

GFO AN ITEM MAY BE ORDERED GLUTEN FREE

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



TWELVE

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\$3 🖬 HOUSE LIQUORS

\$2 W DOMESTIC BOTTLES

3 📦 DRAFTS







LUNCH MENU

316-440-2812 12111 WEST MAPLE | SUITE 121 WICHITA, KS 67235

MON - THU: 11:00 AM - 9:00 PM FRI - SAT: 11:00 AM - 10:00 PM SUN: 10:00 AM - 2:00 PM

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