

## FIRSTS

**XII** SPINACH & ARTICHOKE DIP Rich & creamy dip with parmesan & spinach. Served with crispy tortilla chips and grilled baguette...10.5

GFO MEAT & CHEESE CHARCUTERIE Selection of cured meats & gourmet cheeses with toasted baguette, whole grain mustard & cornichons...11.9

GFO **XII** HUMMUS & PITA With grilled pita, peppadew peppers and feta cheese...7.9

**XII** MARYLAND CRAB CAKES With whole grain mustard & sherry cream sauce...13.5

BUFFALO BITES House recipe buffalo sauce, roasted garlic ranch and creamy blue cheese...9.9

GFO **XII** SMOKED SALMON House cured & hickory smoked with tarragon remoulade & crisp toasts...12.5

## GREENS

GF **XII** TWELVE CHICKEN SALAD Mixed greens, pulled roasted chicken, dates, fresh shucked corn, almonds and grape tomatoes in a honey white balsamic dressing with creamy goat cheese and crumbled bacon...12.9

GFO **XII** SMOKED SALMON SALAD\* Fresh mixed greens, red onions, grape tomatoes & crispy wonton strips with a lemon-poppy vinaigrette and crumbled feta...13.9

GF ROASTED BEET & QUINOA STEAK SALAD\* Grilled flat iron with wine roasted golden beets, quinoa, dried cherries, almonds, grape tomatoes, cucumber & arugula in lemon poppy vinaigrette with feta cheese...14.5

GFO HOUSE SALAD Mixed greens, grape tomatoes, cucumbers, rustic croutons & chopped bacon with choice of dressing...6.5/3 *add grilled chicken...4 add salmon (seared or smoked) ...6 add grilled shrimp...7 add grilled steak\*...7*

GFO CAESAR SALAD Chopped romaine with parmesan, house recipe Caesar dressing & rustic croutons...6.5/3 *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

**XII** CLASSIC CHEESEBURGER\* Half pound patty of fresh ground chuck, melted sharp cheddar cheese, caramelized onions, mustard, mayo, leaf lettuce, tomato and pickles on a toasted brioche bun...10.9

**XII** FRENCH DIP AU JUS\* Thinly shaved slow roasted beef with caramelized onions, melted provolone cheese and mayo on a toasted hoagie roll...11.9

**XII** PORCHETTA CUBANO Cuban marinated & roasted pork Porchetta with grilled ham, pickled veggies, Swiss cheese and a whole grain Dijon Aioli on a toasted ciabatta roll...12.5

\*\*\* ALL ALL SANDWICHES SERVED WITH CHOICE OF HAND CUT HOUSE FRIES, QUINOA SALAD OR FRESH VEGETABLES - ADD A SOUP, HOUSE OR CAESAR SALAD...\$3

## PASTA & SEAFOOD

GFO **XII** ROASTED MUSHROOM PASTA Tender penne pasta with roasted mixed mushrooms, red onions, garlic, parmesan cheese & arugula in a rich sherry mushroom sauce...13.9 *add grilled chicken...4 add salmon (seared or smoked) ...6 add grilled shrimp...7 add grilled steak\*...7*

GF **XII** SEARED SALMON\* Seared Atlantic salmon with wild rice, tart cherries, toasted pecans, sautéed brussels sprouts & thyme beurre scented noisette...22.5

GFO BRAISED BEEF BUCATINI Slowly braised beef tips with smoked pearl onions, confit tomatoes, spinach & a rich beef sauce tossed in bucatini pasta & finished with feta cheese...17.9

GF **XII** SEARED SCALLOPS Seared delicate sea scallops with roasted garlic cauliflower puree, corn & red pepper sauté & blood orange gastrique...\$25.5

GF **XII** SHRIMP & RISOTTO Grilled gulf shrimp with roasted corn, bacon & arugula risotto, sautéed broccolini & citrus beurre blanc...17.5

GFO SPICY SHRIMP PASTA Cajun seasoned shrimp with roasted red peppers, roasted mixed mushrooms, red onions & andouille sausage with penne pasta in a spicy cream sauce...16.9

FRESH CATCH Seasonal fresh seafood in chef's signature preparation...MKT

## BEEF / PORK / CHICKEN

GF **XII** FLAT IRON BAVETTE\* Seasoned & grilled with crispy crash potatoes, haricot verts & a whole grain sherry cream sauce...22.9

GF **XII** BRANDY BEEF MEDALLIONS\* Two petite beef medallions with roasted garlic mashed potatoes, sautéed broccolini & a rich roasted mushroom & brandy cream sauce...23.5

GF BONE IN PORK CHOP\* House brined & grilled with roasted root vegetables, sautéed broccolini & a sweet onion marmalade...17.9  
Double Chops...26.9

GF GRILLED STRIP STEAK\* Seasoned & grilled thick cut KC Strip with sweet potato puree, sautéed broccolini, caramelized onions, roasted mushrooms & peppercorn demi-glace...25.9

GF **XII** BEEF TENDERLOIN FILET\* Seasoned & grilled to order with roasted garlic mashed potatoes, haricot verts & chianti demi-glace...32.5 Petite...27.9

**XII** PARMESAN CHICKEN Crispy breaded chicken breast with house made marinara, melted mozzarella cheese and bucatini pasta in a tomato ragu pan sauce...16.9

GF PORK TENDERLOIN\* Mustard crusted and grilled with cheddar cheese polenta cakes, sautéed brussels sprouts & drizzled with a thick IPA beer glaze...16.9

GF **XII** ROASTED CHICKEN Half a roasted airline chicken with crispy crash potatoes, haricot verts and a roasted garlic, caperberry & chili pan jus...17.9

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

WE WOULD BE HAPPY TO SPLIT YOUR ENTRÉE IN THE KITCHEN...\$4

**PRIME RIB SPECIAL**  
**FRIDAY & SATURDAY**  
AFTER 5 PM *Limited Availability*

PRIME RIB\* Slow roasted and served with a loaded baked potato and au jus  
12oz...32.5 10 oz...27.9

## ADDITIONAL SIDES

ROASTED GARLIC MASHED  
POTATOES... 4.5

WILD RICE PILAF... 5

ROASTED MUSHROOM RISOTTO... 5

ROASTED ROOT VEGETABLES... 5.5

SAUTÉED BROCCOLINI... 5

CRISPY CRASH POTATOES... 4.5

CORN & BACON RISOTTO... 5.5

HARICOT VERTS... 4.5

HAND CUT HOUSE FRIES... 4.5

ROASTED MIXED MUSHROOMS... 5.5

SWEET POTATO PUREE... 5

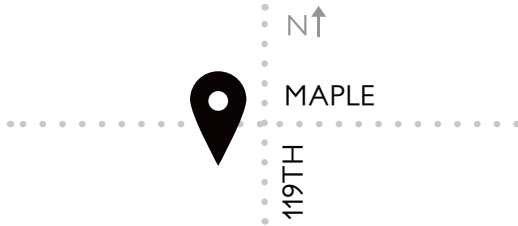
BRUSSELS SPROUTS... 5.5

**XII** 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**  
RESTAURANT & BAR

316-440-2812

12111 WEST MAPLE | SUITE 121

WICHITA, KS 67235

WWW.TWELVEWICHITA.COM

# Happy Hour

## 3-6PM MONDAY-SATURDAY

YOU CALL IT...\$2 OFF

\$3 DOMESTIC BOTTLES

\$4 DRAFTS

\$6 COCKTAILS

WINE BY THE GLASS...\$2 OFF

BAR BITES \$1 OFF

### MENU

CHANGES WEEKLY

# TUESDAY Nights

## THREE COURSE DINNER

*Starting at \$15*



### DINNER MENU

316-440-2812

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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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