

FIRSTS

GFO SAUCY MUSSELS Sautéed with tomatoes, onions, basil & lemon butter sauce with grilled baguette...12.5

XII DUO DIP Rich & creamy spinach-artichoke dip and southwestern elote dip with crispy tortilla chips & grilled pita bread...13.5

MARYLAND CRAB CAKES With lemon aioli, arugula salad & lemon...13.9

XII BUFFALO BITES House recipe buffalo sauce, roasted garlic ranch & creamy blue cheese...10.5

GFO HUMMUS & PITA with peppadew peppers, feta cheese and grilled pita...7.9

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

TOMATO & BASIL BRUSCHETTA Grilled baguette crostini, melted mozzarella cheese, tomato & basil bruschetta & balsamic reduction...8.5

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, corn, almonds, grape tomatoes, cucumber & arugula in a 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*

GF CLASSIC WEDGE SALAD Baby iceberg with creamy blue cheese, crumbled bacon, green onions, grape tomatoes and blue cheese crumbles...8 *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...6.5/3

DRESSING CHOICES

Roasted garlic ranch, Honey Dijon, Honey White Balsamic Vinaigrette, Creamy Blue Cheese, Lemon-Poppy Vinaigrette

BETWEEN BREAD

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

HICKORY BACON BURGER* Half pound patty of fresh ground chuck with applewood smoked bacon, shredded cheddar cheese, crispy onions & signature hickory barbecue sauce...11.5

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

PRESSED CUBAN Grilled ham with shredded Cuban marinated pork, Swiss cheese & yellow mustard pressed on classic Miami Cuban bread...11.5

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

POULTRY / PASTA / SEAFOOD

GF XII ROASTED MUSHROOM PASTA Tender penne pasta with roasted mixed mushrooms, red onions, garlic, parmesan cheese & arugula in a rich sherry mushroom sauce...12.9 *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 pilaf, tart cherries, toasted almonds, grilled asparagus, lemon aioli and beurre noisette...22.5

PAPPARDELLE BOLOGNESE Handmade pappardelle pasta with rich Bolognese, fresh basil & parmesan...17.5

GF SHRIMP & RISOTTO Grilled gulf shrimp with sweet corn risotto, sautéed haricot verts & chili gastrique...17.5

GF ROASTED CHICKEN Airlined half chicken, oven roasted with crispy crash potatoes, haricot verts and a roasted garlic, caperberry & chili pan jus...17.9

GF CAJUN REDFISH Cajun seasoned Louisiana redfish seared and served with dirty rice, andouille sausage, bacon, haricot verts and drizzled with chili gastrique...21.5

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

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

STEAKS / CHOPS / RIBS

GF XII FLAT IRON BAVETTE* Seasoned & grilled with crispy crash potatoes, haricot verts & a fresh chimichurri sauce...23.5

GF XII BRANDY BEEF MEDALLIONS* Two petite beef medallions with roasted garlic mashed potatoes, grilled asparagus and a rich roasted mushroom & brandy cream sauce...24.5

GF BONE IN PORK CHOP* House brined & grilled with garlic crash potatoes, roasted yellow squash & zucchini and drizzled with apple gastrique...17.9 *add a chop...26.9*

ALOHA MARINATED RIB EYE* Hand cut and marinated in ginger, soy & pineapple. Grilled and served with roasted garlic mashed potatoes & grilled asparagus...32.5

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

PORK SALTIMBOCCA* Crusted with prosciutto & fresh sage, & sautéed with garlic & onions. Served with jalapeno-cheddar polenta cakes and grilled asparagus. Topped with marsala wine pan sauces...16.9

GF BABY BACK RIBS Our signature fall-off the bone recipe. Grilled and basted with house recipe barbecue sauce with hand cut house fries and creamy coleslaw...17.5

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

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

GRILLED ASPARAGUS... 5

CRISPY CRASH POTATOES... 4.5

SWEET CORN RISOTTO... 5.5

HARICOT VERTS... 4.5

HAND CUT HOUSE FRIES... 4.5

ROASTED MIXED MUSHROOMS... 5.5

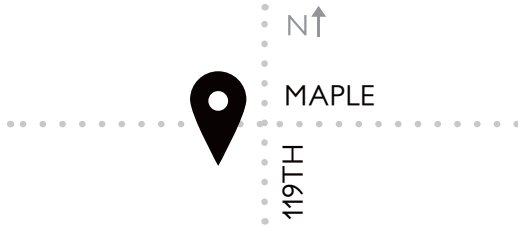
SAUTÉED ZUCCHINI & YELLOW
SQUASH... 5.5

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

MON-SAT 3-6PM

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

Plan Your Week!

MONDAY 4-9PM

1/2 PRICE WINE
BY THE GLASS

TUESDAY 4-9PM

3 COURSE DINNER
STARTING AT \$15

WEDNESDAY 4-9PM

25% OFF WINE
FROM THE BOTTLE LIST

THURSDAY 4-10PM

\$5 MARTINI'S

FRIDAY & SATURDAY 5-10PM

PRIME RIB & BAKED POTATOES

SUNDAY 10AM-2PM

BRUNCH BUFFET



DINNER 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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