

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 TURKEY COBB SALAD Fresh mixed greens tossed in roasted garlic ranch dressing with roasted turkey, chopped eggs, grape tomatoes, cucumbers, avocado, blue cheese crumbles and chopped bacon...12.5

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 CRISPY CHICKEN SALAD Fresh mixed greens with grape tomatoes, cucumber, chopped eggs, crispy chicken, crumbled bacon & avocado with honey Dijon dressing...11.5

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 about 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

CALIFORNIA CHICKEN CLUB Grilled chicken breast with applewood smoked bacon, melted provolone, sliced avocado, lettuce, tomato & honey Dijon on toasted ciabatta roll...10.5

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

CLUB TWELVE Shaved ham, house roasted turkey breast, bacon, cheddar, provolone, lettuce, tomato & bacon aioli on toasted wheatberry...11.5

BLACKENED FISH SANDWICH Seared Cajun seasoned Louisiana redfish with tarragon remoulade, dill pickles, lettuce & tomatoes on toasted brioche bun...11.5

CREAMY CHICKEN SALAD Creamy with pulled roasted chicken, golden raisins, celery, red onion & honey on toasted croissant with lettuce and tomato...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 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

HAND BREADED CHICKEN TENDERS Buttermilk marinated and double hand breaded with seasoned house fries, creamy coleslaw, hickory barbecue sauce & honey Dijon...11.5

GF XII SEARED SALMON* Seared Atlantic salmon with wild rice pilaf, tart cherries, toasted almonds, grilled asparagus, lemon aioli and beurre noisette...16.5

GF SHRIMP & RISOTTO Grilled gulf shrimp with sweet corn risotto, sautéed haricot verts & chili gastrique...16.5

GF CAJUN REDFISH Cajun seasoned Louisiana redfish seared and served with dirty rice, andouille sausage, bacon, haricot verts and drizzled with chili gastrique...18.5

PAPPARDELLE BOLOGNESE Handmade pappardelle pasta with rich Bolognese, fresh basil & parmesan...16.5

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

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

GF BRUSCHETTA CHICKEN Simply seasoned & grilled with melted mozzarella cheese served over tomato & basil rice & haricot verts with fresh tomato bruschetta & balsamic drizzle...11.9

ALOHA STEAK SKEWERS Soy, pineapple & ginger marinated steak, skewered with mushrooms and grilled. Served with red pepper rice pilaf & haricot verts...12.5

*** 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...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



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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