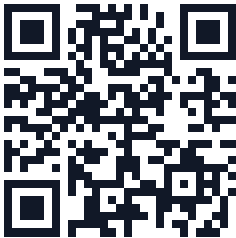


Twisted Rooster

45225 Marketplace Blvd 48051-3283 · +15869491470 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS 5

Southwest Nachos	\$10.99
crispy waffle fries, smothered in twisted queso, chile rubbed chicken, fresh pico de gallo, jalapeños, and cilantro sour cream	
Crispy Fried Pickles	\$9.99
beer battered dill pickles, fried crisp and served with mcclure's bloody mary ranch	
Flash Fried Calamari	\$11.99
flash fried calamari served with a side of grilled lemon, spinach, lemon beurre blanc	
Loaded Stuffed Tater Tots	\$9.99
handmade tater tots, stuffed with bacon, cheddar, and scallions, served with tangy sour cream for dipping	
BBQ Chicken & Gouda Quesadilla	\$11.49
faygo rock n' rye bbq sauce, chicken, grilled pineapple, roasted sweet corn, smoked gouda, and caramelized onions with twisted bbq sauce and cilantro sour cream	

FAMOUS MAC & CHEESE 5

Classic Mac & Cheese	\$10.99
cavatappi pasta, bold five cheese blend, toasted garlic breadcrumbs, and fresh herbs	
Twisted Mac & Cheese	\$15.49
cavatappi pasta, bold five cheese blend, bacon, smoked chicken, broccoli, sweet peas, roasted tomatoes, toasted garlic breadcrumbs, and fresh herbs	
Lobster Mac & Cheese	\$22.99
cavatappi pasta, bold five cheese blend, poached maine lobster, sweet peas, roasted corn, old bay bread crumbs, and fresh herbs	
Buffalo Mac & Cheese	\$15.49
cavatappi pasta, red hot cheese blend, smoked chicken, tomatoes, topped with bleu cheese and green onion	
Fried Chicken Mac & Cheese	\$15.49
cavatappi pasta, crispy chicken tenders, house cheese blend, bacon, scallions and twisted bbq drizzle	

SALADS & SOUP 5

Twisted House Salad	\$10.49
mixed greens, blue cheese, strawberries, fresh apple, traverse city dried cherries, cinnamon toast croutons, roasted pecans, and cherry maple vinaigrette	

Cobb Salad	\$13.99
chopped romaine, tomatoes, chopped bacon, cucumbers, hard boiled egg, blue cheese, avocado, grilled chicken served with balsamic vinaigrette	
Caesar Salad	\$10.49
chopped romaine lettuce, toasted croûtons, shredded parmesan cheese, caesar dressing, parmesan crisp	
Mesa Chopped	\$13.99
chopped lettuce, blackened chicken, roasted sweet corn, black beans, roasted red pepper, sliced green onion, white cheddar, and dressed in chipotle ranch, topped with crunchy chickpeas and tortilla crisps	
Twisted Onion Soup	AVAILABLE OPTIONS
Sweet yellow onions simmered in white wine cream, butter and cheese, topped with crisp fried onion straws. C \$4.99 B \$5.99	Cup: \$4.99 Bowl: \$5.99

SANDWICHES & BURGERS 9

Rooster Burger*	\$11.49
choice ground chuck, grilled and served with dill pickle slices, lettuce, fresh tomato and rooster aioli, with thunder crunch fries	
Bacon & Egg Cheeseburger*	\$12.99
choice ground chuck, grilled and topped with bacon, cheddar, rooster aioli, and a sunny side up egg, with thunder crunch fries	
Diablo Burger*	\$12.99
choice cajun spiced ground chuck, grilled and topped with bacon, pepper jack cheese, jalapeños, rooster aioli, and crispy fried onions, with thunder crunch fries	
BBQ Bacon Double Cheeseburger	\$12.99
2 Charbroiled 4 oz steakburger patties, melted gouda, caramelized onions, crispy bacon, twisted BBQ and roasted garlic mayo. On a brioche bun. Served with a side of thunder crunch fries.	
Turkey Avocado Club	\$12.99
herb roasted turkey, applewood bacon, avocado, tomato, spring greens, pesto mayo, 9 grain bread, served with twisted potato chips	
Nashville Hot Chicken Sandwich	\$12.99
nashville hot seasoned fried chicken, served with garlic mayo, shredded lettuce, bread and butter pickles served on a brioche bun with twisted potato chips and a side of cole slaw	
Fish Tacos	\$14.49
flour tortillas stuffed with beer battered atlantic cod, topped with fresh pico, white cheddar, coleslaw, and cilantro sour cream, with tortilla chips	
The Rooster Wrap	\$11.99
house style buttermilk chicken tenders, queso, pepper jack, fresh pico, jalapeños, and shredded lettuce, wrapped in a flour tortilla, served with twisted potato chips	
BBQ Pulled Pork	\$11.99
slow cooked, smoked pork shoulder, tossed in our faygo rock n' rye bbq sauce, topped with cheddar and gielow's dill pickle slices, served on a toasted bun with a side of twisted potato chips	

ENTREES 6

The Zip Chicken	\$15.49
lightly breaded chicken breasts cooked in detroit zip sauce served on roasted garlic mashed potatoes and topped with sautéed sugar snaps, tomatoes, mushrooms	
Buttermilk Fried Chicken Strips	\$13.99
all natural chicken strips, with seasoned fries and your choice of sauce: twisted bbq, bloody mary ranch, buffalo	
Grilled Salmon	\$20.99
grilled atlantic salmon served over lemon butter sauce served with garlic mashed potatoes and chef's seasonal vegetables	
Fire Grilled Steak	\$21.99
10oz fire grilled sirloin, served with garlic mashed potatoes and chef's seasonal vegetables topped with our detroit zip sauce	
Fish & Chips	\$14.99
atlantic cod tossed in stroh's bohemian beer batter, fried crisp and served with waffle fries, twisted tartar sauce and grilled lemon on the side	
Southwest Carbonara Pasta	\$15.99
sautéed shrimp, spaghetti, peas, tomatoes all tossed in a chipotle cream sauce and topped with scallions	

SANDWICH TOPPINGS & EXTRAS 2

Cheeses

cheddar, swiss, blue, smoked gouda or pepper jack

Others

crisp onion straws, applewood smoked bacon, sweet crispy slaw, sautéed onions, sunny side egg or pickled jalapeños

MICHIGAN DRAFTS 6

Two Hearted Ale, Bell's Brewery, American Ipa 7. 0% Abv

All Day Ipa Founder's Brewing Co. , Session Ipa 4. 7% Abv

Norm's Raggedy Ass Ipa Griffin Claw Brewing Company, American Ipa 7. 2% Abv

M 43 New England IPA

Dirty Blonde, Atwater Brewery, Wheat Ale 4. 2% Abv

Solid Gold, Founder's Brewing Co. , American Lager 4. 4% Abv

BOTTLED BEER 15

Blue Moon

Budweiser

Bud Light

Coors Light

Corona
Labatt Blue
Labatt Blue Na
Miller Lite
Michelob Ultra
Heineken
Vandermill Cider
O' Doul's
Stroh's Bohemian Style Pilsner
Whiteclaw Seasonal Flavors
Guinness Stout

WINE SELECTION 8

Whites	
Coastal Vines Chardonnay, California	AVAILABLE OPTIONS
medium dry with hints of vanilla, honey, pear and oak	Glass: \$6.00
	Bottle: \$22.00
Coastal Vines Pinot Grigio, California	AVAILABLE OPTIONS
light and floral with flavors of vanilla, citrus and honeysuckle	Glass: \$6.00
	Bottle: \$22.00
Terra d'Oro Moscato, California	AVAILABLE OPTIONS
sweet with notes of apricot, peach and rose petal finish	Glass: \$7.00
	Bottle: \$28.00
Reds	
Coastal Vines Merlot, California	AVAILABLE OPTIONS
fruit forward with flavors of cherry, ripe raspberries and currants	Glass: \$6.00
	Bottle: \$22.00
Coastal Vines Cabernet Sauvignon, California	AVAILABLE OPTIONS
smooth and fruity with flavors of ripe red raspberries, plums and vanilla	Glass: \$6.00
	Bottle: \$22.00
10 Span Pinot Noir, California	AVAILABLE OPTIONS
silky and full structured with intense ripe dark fruit flavors	Glass: \$7.00
	Bottle: \$28.00

CRAFT COCKTAILS 9

TR Margarita	\$8.00
lunazul blanco tequila,orange liqueur, fresh lime juice, pure cane sugar, salted rim	
Motor City Mule	\$8.00
valentine vodka, goslings ginger beer and lime juice over ice	
Michigna "Mi" Tai	\$8.00
new holland barrel rum,orange liqueur, amaretto, orange and pineapple juice, topped with a float of meyers dark rum	
Michigan Summer	\$8.00
malibu coconut rum, triple sec, pineapple juice and a splash of coke	
Smoked Berry Old Fashioned	\$10.00
bulleit bourbon, sweet vermouth, smoked berry syrup, angostura bitters	
Habanero Lime Mojito	\$8.00
bacardi rum, fresh mint, habanero syrup, fresh lime juice, splash of soda	
Raspberry Martini	\$8.00
raspberry smirnoff, raspberry puree, sour mix, amaretto	
Modern Collins	\$8.00
beefeater gin, hypnotiq, grapefruit juice, sour mix, splash of soda created by the twisted rooster chesterfield bar team	
Tr Bloody Mary	\$8.00
tito's vodka, zing zang bloody mary mix, rooster blend salted rim, garnished with a pickle spear, olives, celery stalk and lime	

HAPPY HOUR 2

Glasses of Wine, Draft Beer & Craft Cocktails

\$1 OFF

Starters

\$2 OFF

GREENS 4

"TR" House Salad	\$4.49
mixed greens, blue cheese, strawberries, apple chips, traverse city dried cherries, cinnamon toast croutons, roasted pecans & cherry maple vinaigrette	
Simple Salad	\$3.49
mixed greens, cucumbers, halved cherry tomatoes, shredded cheddar, and freshly toasted croutons tossed in your choice of dressing	
Mesa Chopped	\$4.49
chopped lettuce, blackened chicken, roasted sweet corn, black beans, roasted red pepper, sliced green onion, and white cheddar dressed in chipotle ranch, and topped with crunchy chickpeas and tortilla crisps	
Quinoa & Kale Salad	\$4.49
red quinoa, baby kale, smoked almonds and gouda, golden raisins, fresh apple, basil and lemon-roasted garlic vinaigrette	

TWISTED HANDHELDS 4

BBQ Pork	\$8.29
with Sweet and Spicy Slaw	
Grilled Chicken	\$8.29
with Lettuce & Tomato	
Famous Twisted Tacos	\$6.95
two tacos with fresh pico, white cheddar, sweet and spicy slaw and warm tortillas choice of beer battered fish, bbq pork or grilled chicken	
Choose One Side	
house-made coleslaw • garlic mashed potatoes • rice pilaf • house-made potato chips • sauteed seasonal vegetables	

DESSERTS 2

Assorted Cookies	\$1.00
assortment of fresh-baked cookies	
Brownie Bites	\$1.00
extra rich, flourless brownie topped with housemade fresh whipped cream and drizzled with melted chocolate	

TWISTED ENTREES 5

BBQ Pulled Pork	
slow cooked pork shoulder tossed in our twisted bbq sauce	
Grilled Chicken	
juicy chicken breast seasoned and grilled on an open flame	
Grilled Salmon	\$3.00
grilled atlantic salmon	
Pork Lollipops	\$3.00
pork shanks braised in house-made bbq sauce	
Choose Two Sides	
house-made coleslaw • garlic mashed potatoes • rice pilaf • house-made potato chips • sauteed seasonal vegetables	

DELI SANDWICH PLATTERS 3

Smoky Chicken Salad	
marinated grilled chicken, dressed in smoky rooster aioli with lettuce, fresh tomato and sliced dill pickle	
Classic BLT	
piled high with crispy bacon, lettuce, fresh tomato and tangy mayonnaise	
Slow Roasted Roast Beef	
slow roasted sliced eye of round beef, caramelized onion, swiss cheese and house-made horseradish sauce	

BEVERAGES 2

Assorted 2 Liters	\$2.99
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Beverage Service	\$1.00
add full beverage service to your full-service package! full-time attendants will provide iced tea & lemonade	

SERVICE AND RENTALS 4

Full Service

includes delivery, set-up & clean-up with full-time attendants to refresh food and beverages. add full beverage service with iced tea & lemonade for \$1 per person, per beverage type. 20% service fee added on total bill. events outside of a 20 mile delivery radius will be subject to an additional 50¢/mile.

Drop & Go

includes delivery & buffet set-up. 5% service fee added on total bill. events outside of a 20 mile delivery radius will be subject to an additional 50¢/mile.

Pick Up

available and at no additional charge.

Rentals

AVAILABLE OPTIONS

Table Cover: \$5.00

Napkin: \$0.25

Disposable Plateware: \$1.00

Glass Plateware: \$5.25

Disposable Serving Set:
\$10.00

DESSERT 4

Scoop Shop	\$1.49
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Three scoops of hudsonville naturals ice cream. Choose from: vanilla bean, chocolate cocoa bean, or the flavor of the day

Twisted Brownie Sundae	\$6.99
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three scoops of hudsonville naturals ice cream, fudge brownie pieces, chocolate and caramel sauce, roasted pecans, fresh whipped cream, and faygo cherries

Sanders Hot Fudge Cheesecake	\$6.99
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Vanilla cheesecake, topped with sanders hot fudge, whipped cream and a cherry

Candied Caramel Apple Bread Pudding	\$6.99
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cinnamon apples, apple cider with caramel, with hudsonville naturals vanilla bean ice cream

SIDES 6

Waffle Fries

Broccoli

Side Salad

Applesauce

Potato Chips

Thunder Crunch Fries

DRINKS 8

White Milk

Chocolate Milk

Kiddie Cocktail

Sprite

Coke

Diet Coke

Apple Juice

Orange Juice

LUNCH MENU 4

"TR" House Salad

mixed greens, blue cheese, strawberries, fresh apple, traverse city dried cherries, cinnamon toast croutons, roasted pecans, and cherry maple vinaigrette

BBQ Pulled Pork

slow cooked, smoked pork shoulder, tossed in our twisted bbq sauce, topped with cheddar and dill pickle slices, served on a toasted bun with a side of twisted potato chips

Classic Mac & Cheese

cavatappi pasta, bold house cheese blend, toasted garlic breadcrumbs, fresh herbs and parmesan crisp

"TR" Burger

USDA choice ground chuck, grilled to your liking and topped with dill pickle slices, lettuce, fresh tomato and rooster aioli. Served on a toasted bun with a side of salt and pepper fries

TWISTED MENU 4

Mesa Salad

chopped lettuce, blackened chicken, roasted sweet corn, black beans, roasted red pepper, white cheddar, topped with crunchy chickpeas, tortilla crisps and chipotle ranch dressing

French Dip

shaved roast sirloin cooked in a pepper au jus on ciabatta bread, topped with horseradish sauce and crisp michigan onion straws. served with salt and pepper fries

The Zip Chicken

lightly breaded chicken breast cooked in detroit zip sauce with white wine, butter, tomatoes, artichoke heart, capers, mushrooms and snap peas with roasted garlic mashed potatoes

Fish Tacos

three warm flour tortillas stuffed with beer battered atlantic cod, topped with fresh pico, white cheddar, house-made coleslaw, and cilantro sour cream, served with tortilla chips and a side of roasted corn and black bean salsa

ROOSTER MENU 7

First Course

Simple Salad

mixed greens, cucumber, halved cherry tomatoes, white cheddar, freshly toasted croutons, and choice of dressing

Second Course - choose one

Parmesan Crusted Whitefish

parmesan and panko crusted lake superior whitefish, pumpkin spiced sweet potato mash, seasonal vegetables and roasted garlic mashed potatoes

Fire Grilled Steak

10oz fire grilled sirloin, served with seasonal vegetables and roasted garlic mashed potatoes

The Zip Chicken

lightly breaded chicken breast cooked in detroit zip sauce with white wine, butter, tomatoes, artichoke heart, capers, mushrooms and snap peas with roasted garlic mashed potatoes

Twisted Mac & Cheese

cavatappi pasta, bold house cheese blend, bacon, grilled chicken, broccoli, sweet peas, cherry tomatoes, toasted garlic breadcrumbs, fresh herbs and parmesan crisp

ADD-ONS 2

Simple Salad

\$4.00

mixed greens, cucumber, halved cherry tomatoes, white cheddar, freshly toasted croutons, and choice of dressing

Any Dessert

\$5.00

Choose from any of our available desserts