

# Twisted Rooster

9729 Belleville Rd · +17346976201 · Updated: Jan 14, 2026

[View online menu](#)



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## STARTERS 5

<b>Southwest Nachos</b>	<b>\$10.99</b>
crispy waffle fries, smothered in twisted queso, chile rubbed chicken, fresh pico de gallo, jalapeños, and cilantro sour cream	
<b>Crispy Fried Pickles</b>	<b>\$9.99</b>
beer battered dill pickles, fried crisp and served with mcclure's bloody mary ranch	
<b>Flash Fried Calamari</b>	<b>\$11.99</b>
flash fried calamari served with a side of grilled lemon, spinach, lemon beurre blanc	
<b>Loaded Stuffed Tater Tots</b>	<b>\$9.99</b>
handmade tater tots, stuffed with bacon, cheddar, and scallions, served with tangy sour cream for dipping	
<b>BBQ Chicken &amp; Gouda Quesadilla</b>	<b>\$11.49</b>
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	

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## FAMOUS MAC & CHEESE 5

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

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## SALADS & SOUP 5

<b>Twisted House Salad</b>	<b>\$10.49</b>
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 Cheese Burger****\$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 over lemon butter sauce and 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**

beer battered atlantic cod, fried crisp and served with seasoned 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

**MICHIGAN DRAFTS** 7**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****Rochester Mills Rochester Red****BOTTLED BEER** 13**Blue Moon****Budweiser****Bud Light****Coors Light****Corona****Labatt Blue****Labatt Blue Na****Miller Lite**

**Michelob Ultra**

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**Heineken**

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**Vandermill Cider**

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**O'Doul's**

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**Guinness Stout**

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## **WINE SELECTION** 8

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### **Whites**

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**Coastal Vines Chardonnay, California**

medium dry with hints of vanilla, honey, pear and oak

**AVAILABLE OPTIONS**

Glass: \$6.00

Bottle: \$22.00

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**Coastal Vines Pinot Grigio, California**

light and floral with flavors of vanilla, citrus and honeysuckle

**AVAILABLE OPTIONS**

Glass: \$6.00

Bottle: \$22.00

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**Terra d'Oro Moscato, California**

sweet with notes of apricot, peach and rose petal finish

**AVAILABLE OPTIONS**

Glass: \$7.00

Bottle: \$28.00

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### **Reds**

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**Coastal Vines Merlot, California**

fruit forward with flavors of cherry, ripe raspberries and currants

**AVAILABLE OPTIONS**

Glass: \$6.00

Bottle: \$22.00

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**Coastal Vines Cabernet Sauvignon, California**

smooth and fruity with flavors of ripe red raspberries, plums and vanilla

**AVAILABLE OPTIONS**

Glass: \$6.00

Bottle: \$22.00

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**10 Span Pinot Noir, California**

silky and full structured with intense ripe dark fruit flavors

**AVAILABLE OPTIONS**

Glass: \$7.00

Bottle: \$28.00

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## **CRAFT COCKTAILS** 9

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**TR Margarita**

lunazul blanco tequila, orange liqueur, fresh lime juice, pure cane sugar, salted rim

**\$8.00**

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**Motor City Mule**

valentine vodka, goslings ginger beer and lime juice over ice

**\$8.00**

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**Michigna "Mi" Tai**

new holland barrel rum, orange liqueur, amaretto, orange and pineapple juice, topped with a float of meyers dark rum

**\$8.00**

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<b>Michigan Summer</b>	<b>\$8.00</b>
malibu coconut rum, triple sec, pineapple juice and a splash of coke	
<b>Smoked Berry Old Fashioned</b>	<b>\$10.00</b>
bulleit bourbon, sweet vermouth, smoked berry syrup, angostura bitters	
<b>Habanero Lime Mojito</b>	<b>\$8.00</b>
bacardi rum, fresh mint, habanero syrup, fresh lime juice, splash of soda	
<b>Raspberry Martini</b>	<b>\$8.00</b>
raspberry smirnoff, raspberry puree, sour mix, amaretto	
<b>Modern Collins</b>	<b>\$8.00</b>
beefeater gin, hypnotiq, grapefruit juice, sour mix, splash of soda created by the twisted rooster chesterfield bar team	
<b>Tr Bloody Mary</b>	<b>\$8.00</b>
tito's vodka, zing zang bloody mary mix, rooster blend salted rim, garnished with a pickle spear, olives, celery stalk and lime	

## HAPPY HOUR <sup>2</sup>

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### Glasses of Wine, Draft Beer & Craft Cocktails

\$1 OFF

### Starters

\$2 OFF

## GREENS <sup>4</sup>

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<b>"TR" House Salad</b>	<b>\$4.49</b>
mixed greens, blue cheese, strawberries, apple chips, traverse city dried cherries, cinnamon toast croutons, roasted pecans & cherry maple vinaigrette	
<b>Simple Salad</b>	<b>\$3.49</b>
mixed greens, cucumbers, halved cherry tomatoes, shredded cheddar, and freshly toasted croutons tossed in your choice of dressing	
<b>Mesa Chopped</b>	<b>\$4.49</b>
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	
<b>Quinoa &amp; Kale Salad</b>	<b>\$4.49</b>
red quinoa, baby kale, smoked almonds and gouda, golden raisins, fresh apple, basil and lemon-roasted garlic vinaigrette	

## TWISTED HANDHELDS <sup>4</sup>

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<b>BBQ Pork</b>	<b>\$8.29</b>
with Sweet and Spicy Slaw	
<b>Grilled Chicken</b>	<b>\$8.29</b>
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

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### Choose One Side

house-made coleslaw • garlic mashed potatoes • rice pilaf • house-made potato chips • sauteed seasonal vegetables

## DESSERTS 2

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### Assorted Cookies

\$1.00

assortment of fresh-baked cookies

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### Brownie Bites

\$1.00

extra rich, flourless brownie topped with housemade fresh whipped cream and drizzled with melted chocolate

## TWISTED ENTREES 5

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### BBQ Pulled Pork

slow cooked pork shoulder tossed in our twisted bbq sauce

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### Grilled Chicken

juicy chicken breast seasoned and grilled on an open flame

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### Grilled Salmon

\$3.00

grilled atlantic salmon

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### Pork Lollipops

\$3.00

pork shanks braised in house-made bbq sauce

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### Choose Two Sides

house-made coleslaw • garlic mashed potatoes • rice pilaf • house-made potato chips • sauteed seasonal vegetables

## DELI SANDWICH PLATTERS 3

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### Smoky Chicken Salad

marinated grilled chicken, dressed in smoky rooster aioli with lettuce, fresh tomato and sliced dill pickle

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### Classic BLT

piled high with crispy bacon, lettuce, fresh tomato and tangy mayonnaise

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### Slow Roasted Roast Beef

slow roasted sliced eye of round beef, caramelized onion, swiss cheese and house-made horseradish sauce

## BEVERAGES 2

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### Assorted 2 Liters

\$2.99

### 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

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## 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.

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## 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.

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## Pick Up

available and at no additional charge.

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## Rentals

## DELECTABLE DESSERTS 3

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### Twisted Brownie Sundae

**\$6.99**

three scoops of hudsonville naturals ice cream, fudge brownie pieces, chocolate and caramel sauce, roasted pecans, fresh whipped cream, and faygo cherries

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### Sanders Hot Fudge Cheesecake

**\$6.99**

Vanilla Cheesecake topped with Sanders hot fudge, topped with whipped cream and a cherry

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### Candied Caramel Apple Bread Pudding

**\$6.99**

cinnamon apples, apple cider with caramel, with hudsonville naturals vanilla bean ice cream

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## SIDES 7

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### Waffle Fries

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### Cucumbers

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### Side Salad

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### Apple Sauce

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### Thunder Crunch Fries

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### Broccoli

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### Potato Chips

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## DRINKS 8

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### White Milk

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### Chocolate Milk

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### Kiddie Cocktail

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### Sprite

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### Coke

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**Diet Coke**

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**Apple Juice**

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**Orange Juice**

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**SALADS** 5

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**Twisted House Salad** **\$10.29**

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

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**Twisted Wedge** **\$10.29**

iceberg lettuce wedge, chopped bacon, pico de gallo, crispy chicken, toasted garlic bread crumbs, chives, and blue cheese vinaigrette

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**Cobb Salad** **\$13.49**

chopped romaine, tomatoes, chopped bacon, cucumbers, hard boiled egg, bleu cheese, avocado, and grilled chicken, served with balsamic vinaigrette

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**Classic Caesar Salad** **\$10.29**

chopped romaine lettuce, toasted croûtons, shredded parmesan cheese, caesar dressing, parmesan crisp

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**Mesa Chopped** **\$13.49**

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

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**SOUPS** 2

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**Twisted Onion\*\*** **AVAILABLE OPTIONS**

sweet yellow onions slow cooked in butter and white wine, finished with fresh cream and cheese, topped with crisp fried onion straws

Cup: \$3.89

Bowl: \$4.79

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**Scratch-Made Soup of the Day** **AVAILABLE OPTIONS**

please ask your server which of our impeccable soups you will be enjoying today

Cup: \$3.89

Bowl: \$4.79

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**SANDWICHES AND BURGERS** 8

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**Rooster Burger\*** **\$11.49**

choice ground chuck, grilled and served with dill pickle slices, lettuce, fresh tomato and aioli, with seasoned fries

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**Bacon & Egg Cheeseburger\*** **\$12.99**

choice ground chuck, grilled and topped with bacon, cheddar, aioli, and a sunny side up egg, with seasoned fries

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**Diablo Burger\*** **\$12.99**

choice ground chuck, grilled and topped with bacon, pepper jack cheese, jalapeños, aioli, and crispy fried onions, with seasoned fries

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**BBQ Bacon Double Cheeseburger** **\$12.99**

two charbroiled 4 oz steakburger patties, melted gouda, crisp bacon, caramelized onions, twisted BBQ and garlic mayo on a brioche bun, served with a side of seasoned fries

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## TR Nashville Hot Chicken Sandwich

**\$12.49**

fried chicken, served with garlic mayo, shredded lettuce, bread and butter pickles served on a brioche bun with twisted chips and a side of cole slaw

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## Fish Tacos

**\$13.99**

flour tortillas stuffed with beer battered atlantic cod, topped with fresh pico, white cheddar, coleslaw, and cilantro sour cream, with tortilla chips

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## The Rooster Wrap

**\$11.59**

house style buttermilk chicken tenders, queso, pepper jack, fresh pico, jalapeños, and shredded lettuce, wrapped in a flour tortilla, served with twisted potato chips

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## BBQ Pulled Pork

**\$11.59**

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

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## SANDWICH TOPPINGS & EXTRAS <sup>2</sup>

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### Cheeses

cheddar, swiss, blue, smoked gouda or pepper jack

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### Others

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

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## LUNCH MENU <sup>4</sup>

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### "TR" House Salad

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

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### 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

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### Classic Mac & Cheese

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

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### "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

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## TWISTED MENU <sup>4</sup>

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### 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

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### 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

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## 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

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## 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

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## ROOSTER MENU 7

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### First Course

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#### Simple Salad

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

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### Second Course - choose one

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#### Parmesan Crusted Whitefish

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

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#### Fire Grilled Steak

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

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#### 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

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#### 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

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## ADD-ONS 2

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#### Simple Salad

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

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**\$4.00**

#### Any Dessert

Choose from any of our available desserts

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**\$5.00**