

twin creeks

BOUTIQUE BOURBONS • WINE • FOOD

STARTERS

†Seafood Quartet	Ⓣ	<i>jumbo shrimp, oysters, crab legs, maine lobster</i>	60
Shrimp Cocktail		<i>poached jumbo shrimp, atomic horseradish, house cocktail sauce</i>	16
†Oysters On The Half Shell		<i>1/2 dozen seasonal oysters, pink peppercorn mignonette, cocktail sauce, lemon</i>	22
Pan Seared Crab Cake	Ⓣ	<i>crab cake, charred avocado relish, watercress salad</i>	18
†Beef Carpaccio		<i>shaved beef tenderloin, truffle lemon aioli, parmesan, red onion, mixed greens</i>	18
Crispy Rock Shrimp		<i>tossed in spicy aioli</i>	17
Fried Shishito Peppers		<i>lemon & spicy pepper aioli</i>	8
Grilled Artichoke		<i>lemon-basil aioli</i>	13

SOUPS & SALADS

Lobster Bisque	<i>torched pernod cream</i>	9
Traditional Onion Soup	<i>caramelized onions, melted gruyere cheese</i>	8
Beets & Burrata	<i>baby beets, housemade burrata cheese, baby kale, white balsamic vinaigrette, port reduction</i>	9
Watermelon Salad	<i>feta cheese, cherry tomatoes, mint, basil, cucumber</i>	11
Baby Wedge Salad	<i>applewood smoked bacon, crumbled blue cheese, shaved red onion, poached tomatoes, blue cheese dressing</i>	8
TC Chopped Salad	<i>blue cheese crumbles, avocado, cherry tomatoes, cucumber, bacon, white balsamic vinaigrette</i>	9
Spinach Salad	<i>port-glazed shallots, candied pecans, crispy goat cheese, warm bacon vinaigrette</i>	8
Caesar Salad	<i>chopped romaine, parmesan cheese, croutons</i>	8
Twin Creeks House Salad	<i>mixed greens, cherry tomatoes, red onions, cucumbers, parmesan, house vinaigrette</i>	7

THREE COURSE FINEST MENU 40

CHOICE OF STARTER

House Greens, Caesar Salad or Loaded Potato Soup

CHOICE OF ENTRÉE:

†12 oz. Prime Rib: *garlic mashed potatoes, broccolini, au jus, horseradish cream*

Brick Chicken: *fingerling potatoes, sautéed spinach, forest-mushroom pan jus*

†Rosemary Brined Pork Chop: *caramelized apple chutney, amaretto-sweet potato puree*

†Seared Salmon: *corn succotash, bacon, pea puree, lemon beurre blanc*

†Steak Frites: *8oz prime flat iron with chimichurri, truffle fries*

DESSERT: Mini Crème Brulee

STEAKS[†]

Rib Eye 22oz	42
Porterhouse 28oz	48
Tomahawk for Two 32oz	66
<i>with Au Gratin Potato</i>	
Prime Rib 12oz	34
Prime Rib 14oz	37
Petit Filet Mignon 8oz	39
Petit Filet & Lobster Tail	65
Filet Mignon 10oz	42
New York 16oz	40

ACCOMPANIMENTS

Oscar Style	13
Lobster Tail	30
† Seared Sea Scallops	16
Shrimp Scampi	14
Port Braised Shallots	4
King Crab Legs	36

SAUCES - 4

Au Poivre Style	Mushroom Marsala
Demi-Glace	Blue Cheese & Bacon
Brandy-Peppercorn	Port Shallots
Bearnaise	

SEA & LAND

†Rack of Lamb	<i>toasted farro, dried apricot, pine nuts, sautéed greens, mint pesto</i>	44
Short Rib	<i>truffle mashed potato, brussels sprouts</i>	36
Twin Tails	<i>steamed, served with drawn butter</i>	58
King Crab Legs	<i>steamed, served with drawn butter</i>	58
Scallops	Ⓣ <i>petite squash, blistered cherry tomato, charred green onion, piquillo coulis</i>	38
Shrimp Scampi	<i>jumbo shrimp, housemade fettuccine pasta</i>	30
† Halibut	<i>buttery leeks, smoked bacon, petite squash, basil-caper vinaigrette</i>	36
Seafood Pasta	<i>jumbo shrimp, scallop, lobster, housemade fettuccine pasta, saffron cream sauce</i>	34

SPECIALTY SIDES

Roasted Garlic Mashed Potatoes	7	Roasted Corn on the Cob	7	Foraged Mushrooms	7
Loaded Potato Puree	8	Baked Potato	7	Sautéed or Creamed Spinach	7
Truffle Fries	7	Creamed Corn	7	Broccolini with Garlic Parmesan	7
Mac n' Cheese	7	Au Gratin Potato	7	Vegetable Medley	7
<i>with Lobster</i>	15	Brussels n' Bacon	7	Jumbo Steamed or Grilled Asparagus	7

†Consuming raw or under cooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness