

starters

SMOKED BEEF TARTAR[†]	22
beef tenderloin, dijonnaise, fried capers	
TEMPURA SHRIMP	19
tossed in spicy aioli	
SHRIMP COCKTAIL	23
poached jumbo shrimp, atomic horseradish, house cocktail sauce	
OYSTERS ON THE HALF SHELL[†]	24
½ dozen seasonal oysters, pink peppercorn mignonette, cocktail sauce, lemon	
JUMBO LUMP CRAB CAKE	28
charred avocado, fresh watercress, mustard beurre blanc	
BACON WRAPPED DATES	15
blue cheese crema, spicy honey	
CRISPY MUSHROOMS	15
spicy truffle aioli	
GRILLED ARTICHOKE	16
lemon basil aioli	

soups

LOBSTER BISQUE	16
pernod cream	
TRADITIONAL ONION SOUP	14
caramelized onions, melted gruyère cheese	
POTATO LEEK SOUP	12
bacon, crispy leeks	

salads

BABY WEDGE SALAD	16
applewood smoked bacon, crumbled blue cheese, shaved red onions	
CAESAR SALAD[†]	14
chopped romaine, white anchovies, parmesan cheese, croutons	
TWIN CREEKS HOUSE SALAD	13
mixed greens, cherry tomatoes, red onions, cucumbers, parmesan, house vinaigrette	
TC'S TABLE SIDE CHOPPED SALAD	16
blue cheese crumbles, avocado, tomatoes, cucumbers, bacon, white balsamic vinaigrette	
WARM SPINACH SALAD	17
roasted garlic, applewood smoked bacon, port braised shallots, goat cheese	

steak selections†

PETITE FILET MIGNON 8oz 21-day aged, black angus	57
QUEEN FILET MIGNON 10oz 21-day aged, black angus	62
COWBOY RIB EYE 22oz 30-day aged, bone-in with rich marbling, chef's charred onion sauce	70
PORTERHOUSE 28oz 30-day aged, black angus	73

prime steak selections†

RIBEYE 16oz 40-day aged, boneless prime ribeye	90
NEW YORK 16oz 40-day aged, boneless handcut	62
SIRLOIN 10oz 35-day aged	47

prime rib†

slow roasted, herb and garlic crusted

QUEEN CUT PRIME RIB 12oz	41
KING CUT PRIME RIB 18oz	47

creekstone farms tomahawk for two 40oz†

lobster mashed potatoes, truffle butter, grilled asparagus, béarnaise sauce, red wine demi-glace

190

the stakes are high

Order a **Creekstone Farms Tomahawk for Two** and get a chance to roll the dice for a complimentary entrée or dessert. *Ask your server for more details.*

market seafood

MARKET PRICE

SEAFOOD QUARTET†	½ SEAFOOD QUARTET†
1 LB CRAB LEGS	½ LB CRAB LEGS
TWIN TAILS	LOBSTER TAIL

sauces & accompaniments

BÉARNAISE†	7	CHEF'S CHARRED ONION SAUCE	7
BLACK PEPPERCORN CRUST	7	DEMI-GLACE	7
BLACK TRUFFLE BUTTER	7	OSCAR STYLE	22
BLUE CHEESE & BACON	7	SEARED SEA SCALLOPS†	22
BRANDY PEPPERCORN	7	SHRIMP SCAMPI	17

FLIGHT OF SAUCES 13

land and sea

PAN ROASTED CHICKEN Mary's organic half chicken, creamy wild mushrooms, roasted shallots	37	WILD MUSHROOM RISOTTO pan-seared king trumpet mushrooms, crispy leeks	34
KUROBUTA PORK CHOP† 16oz chop, apple and parsnip purée, fried brussel sprouts, mustard beurre blanc	38	SHRIMP SCAMPI jumbo seared shrimp, house-made fettuccine, lemon butter sauce	38
PRIME RIB STROGANOFF hand-cut pappardelle pasta, wild mushroom sauce, black pepper sour cream	38	SEARED SALMON PICCATA† lemon-caper sauce, roasted fingerling potatoes, grilled asparagus	43
SHORT RIB boneless beef short ribs, creamy horseradish mashed potatoes, sautéed spinach	42	DIVER SCALLOPS† smashed sweet peas, crispy bacon, baby carrots, preserved lemon aioli	48
RACK OF LAMB† cognac marinated, herb-crusted Colorado lamb rack, petite root vegetables, demi-glace	64	CHEF'S SEASONAL FISH† lemon parmesan risotto, leeks, applewood smoked bacon, mustard beurre blanc	48

† CONSUMING RAW OR UNDER COOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

shareable sides

AU GRATIN POTATO	12
BAKED POTATO	12
BROCCOLINI parmesan, garlic butter	12
CREAMED CORN	12
CREAMED SPINACH	12
FORAGED MUSHROOMS	12
FRIED BRUSSELS & BACON pomegranate reduction	12
JUMBO GRILLED ASPARAGUS béarnaise	12
MAC 'N CHEESE	12
LOBSTER MAC 'N CHEESE	22
ROASTED GARLIC POTATO PURÉE	10
BUTTER POACHED LOBSTER POTATO PURÉE	22
TRUFFLE FRIES	12



Executive Chef, Jaimee Pepe