

Easter Sunday

SUNDAY, APRIL 20 | 12PM-8PM

starters

AVOCADO TOAST	18
multigrain toast, crispy prosciutto, arugula pesto, heirloom tomatoes, stracciatella cheese, xo vinegar	
BISCUITS	10
3 cheese biscuits, bacon jam, pepper jelly, honey butter	
SMOKED SALMON BOARD	22
everything bagel pretzel, cream cheese, dill, house pickles	
JUMBO SHRIMP COCKTAIL	28
fresh horseradish, house cocktail sauce, dijonnaise	
RABBIT RILLETTE	22
caperberries, cherry mostarda, shaved carrots, house pickles, brioche toast points	
WAGYU CARPACCIO†	29
pickled mushrooms, truffle aioli, mixed greens, focaccia	

soups

LOBSTER BISQUE	17
pernod cream	
TRADITIONAL ONION SOUP	16
caramelized onions, gruyère cheese	

salads

CAESAR SALAD†	15
little gem lettuce, white anchovies, parmesan cheese, croutons	
TWIN CREEKS HOUSE SALAD	14
mixed greens, cherry tomatoes, red onions, cucumbers, parmesan, house vinaigrette	
WATERMELON SALAD	14
mint, basil, red onion, feta cheese, white balsamic	

seafood selections

SEAFOOD QUARTET†	140
1 LB CRAB LEGS	125
½ LB CRAB LEGS	60
BUTTER POACHED LOBSTER TAIL 3-4oz	22
OYSTERS ON THE HALF SHELL†	24
½ dozen east coast oysters	

land and sea

SHORT RIB HASH†	38
potatoes, peppers, onions, jus, fried egg	
SEARED SALMON†	44
pearl couscous tabouli salad, lemon hummus, chermoula crema	
SHRIMP SCAMPI	39
seared jumbo shrimp, house-made fettuccine, lemon butter sauce	
COUNTRY FRIED STEAK†	38
breaded prime rib, redeste gravy, buttery biscuit, fried egg	
CHICKEN PAILLARD	30
breaded chicken breast, chopped salad, white balsamic	
CRAB CAKE BENEDICT†	32
jumbo lump crab meat, roasted red pepper remoulade, sautéed spinach, poached eggs, bearnaise	
LAMB LOIN CHOPS†	65
three 6oz loin chops, pomegranate demi-glace, potato pavé, rosemary chimichurri	
WAGYU BURGER†	48
10oz house ground beef patty, caramelized onions, house-made pickles, cheddar cheese, thousand island dressing, shredded iceberg lettuce, truffle fries	

steak selections†

PETITE FILET MIGNON 8oz	59
21-day aged, black Angus	
COWBOY RIBEYE 22oz	72
30-day aged, bone-in, rich marbling Chef's charred onion sauce	
NEW YORK 16oz	64
40-day aged, boneless hand cut	
QUEEN CUT PRIME RIB 12oz	45
slow roasted, herb and garlic crusted	
SAUCES AND ACCOMPANIMENTS	7
demi-glace, truffle butter, bearnaise, brandy peppercorn, Chef's charred onion sauce	

sharable sides

AU GRATIN POTATO	13
BROCCOLINI	13
parmesan, garlic butter	
ROASTED GARLIC POTATO PURÉE	12
GRILLED ASPARAGUS	14
bearnaise†	
MAC N' CHEESE	13
THICK CUT BACON	13
maple chili glaze	
LOADED GRITS	12
green onions, bacon lardons, white cheddar	

desserts

CARROT CAKE	12
cream cheese mousse, candied pecan streusel	
MACERATED BERRIES	12
chantilly cream, honeycomb	
CRÈME BRÛLÉE	10
classic vanilla, fresh berries, mint	
HOUSE-MADE CHEESECAKE	12
strawberry chablis sauce, citrus cream	
BROOKLYN BLACKOUT CAKE	12
layers of house-made chocolate cake, chocolate mousse, ganache, espresso anglaise	

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