

Sunday BRUNCH

11AM - 7PM

brunch cocktails

BOTTOMLESS MIMOSA	20
BLOODY MARY house-made Bloody Mary mix, Ketel One vodka, blue cheese olives, thick slab cut bacon, lemon, lime	16
DAYDREAM SPRITZ Aperol, elderflower liqueur, grapefruit juice, prosecco, soda	14

starters

AVOCADO TOAST multigrain toast, crispy prosciutto, arugula pesto, heirloom tomatoes, stracciatella cheese, xo vinegar	18
SMOKED SALMON BOARD everything bagel pretzel, cream cheese, dill, house pickles	22
JUMBO SHRIMP COCKTAIL fresh horseradish, house cocktail sauce, dijionaise	28
CRAB CLAW COCKTAIL six claws, cocktail sauce, dijionaise, spicy ponzu	28
BEEF CARPACCIO† pickled mushrooms, truffle aioli, mixed greens, focaccia crisps	22
OYSTERS ON THE HALF SHELL half dozen east coast oysters, house cocktail sauce, pink peppercorn mignonette, lemon	24
TRADITIONAL ONION SOUP caramelized onions, gruyere	16
LOBSTER BISQUE pernod cream	17

steak selections†

PETITE FILET MIGNON 8oz	57
COWBOY RIBEYE 22oz Chef's charred onion sauce	70
NEW YORK 16oz boneless hand cut	64
RIBEYE FILET 12oz hand-cut	70
QUEEN CUT PRIME RIB 12oz slow roasted, Silverton rub	45
SAUCES AND ACCOMPANIMENTS demi-glace, truffle butter, bearnaise, brandy peppercorn, Chef's charred onion sauce	7

shareable sides

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

salads

CAESAR SALAD† little gem lettuce, white anchovies, parmesan cheese, croutons	15
TWIN CREEKS HOUSE SALAD mixed greens, cherry tomatoes, red onions, cucumbers, parmesan, house vinaigrette	14
WARM SPINACH SALAD roasted baby beets, spinach, goat cheese, candied pecans, warm citrus vinaigrette	16
BABY WEDGE SALAD applewood smoked bacon, crumbled blue cheese, shaved red onions	16

specialties

Includes bottomless mimosa or mocktail

SHORT RIB HASH† potatoes, peppers, onions, jus, fried egg	40
COUNTRY FRIED STEAK† breaded prime rib, redeye gravy, buttery biscuit, fried egg	40
CRAB CAKE BENEDICT† jumbo lump crab meat, roasted red pepper remoulade, sautéed spinach, poached eggs, bearnaise	40
SEARED SALMON† fingerling potatoes, smoked trout roe beurre blanc	40
PAPPARDELLE BOLOGNESE house-made pappardelle pasta, meat ragu	40
ROASTED CHICKEN & BISCUITS Mary's half chicken, stewed vegetables, velouté, buttermilk biscuits	40
TC BURGER† 10oz house ground beef patty, bone marrow braised French onions, gruyere, mozzarella, garlic aioli, arugula, potato bun, truffle fries	40

sweets

CARROT CAKE cream cheese mousse, candied pecan streusel	12
MACERATED BERRIES sweet yogurt, meringue, mint	12
CRÈME BRÛLÉE classic vanilla, fresh berries, mint	10
CHEESECAKE blackberry port, lemon cream	12
ICE CREAM SUNDAE peanut butter swirl ice cream, brownie bits, chocolate stout sauce, peanut crumble, chantilly	12

WE PROUDLY SERVE CERTIFIED ANGUS BEEF®, KNOWN FOR ITS
EXCEPTIONAL QUALITY, MARBLING, AND FLAVOR.

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



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