

Sunday

BRUNCH

11AM - 7PM

specials

BOTTOMLESS WINE	20
BOTTOMLESS MIMOSA	20
WELL DRINKS	7
HALF OFF BOTTLES OF WHITE WINE	
Maximum value of \$200	

cocktails

FLAT WHITE MARTINI	12	SALTED CARAMEL ICED COFFEE	12
Absolut Vodka, fresh espresso, white chocolate liqueur, Mr. Black Coffee Liqueur, simple syrup, espresso beans		Appleton Estate Jamaican Rum, salted caramel syrup, cold brew coffee, heavy cream, salted caramel cold foam, caramel brûlée topping	
MAPLE BOURBON COFFEE	12	SPIKED MOCHA	12
Four Roses Yellow Bourbon, Noble Maple Syrup, hot coffee, Noble Maple Syrup cold foam		Jameson Irish Whiskey, espresso, cold brew coffee, dark chocolate syrup, milk, freeze dried coffee, cold foam, cookie crumble topping	
COLD BREW OLD FASHIONED	12		
Buffalo Trace Bourbon, cold brew coffee, demerara syrup, Angostura Bitters, shaved nutmeg, freeze dried coffee			

coffee

COFFEE	6	ESPRESSO	6
DECAF	6	DOUBLE ESPRESSO	9
CAPPUCCINO	7		

small plates

SMASHED POTATOES	8
fried fingerling potatoes, white cheddar mornay sauce, short ribs, red wine jus	
BACON WRAPPED DATES	8
blue cheese crema, harissa honey	
TERIYAKI BEEF TACOS	8
teriyaki short rib, spicy aioli, napa cabbage, wonton shell	
HOUSE-MADE SOFT PRETZEL	10
everything bagel seasoned, beer cheese, dijonaise, caramelized onion dip	
HOUSE-MADE PIEROGIES	10
two potato-filled dumplings, caramelized onions, herb sour cream, bacon	
LAMB LOLLIPOPS†	13
blackberry gastrique, mint herb salad	
CRAB COCKTAIL	18
six crab claws, cocktail sauce, dijonaise, spicy ponzu	
LOBSTER SHRIMP ROLL†	18
lobster and shrimp salad, tarragon, lemon	
BROILED OYSTERS†	19
half dozen east coast oysters, spicy ponzu aioli	

starters

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

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

 TWIN CREEKS FAVORITES

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

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BRUNCH

11AM - 7PM

market selections†

☪ TOMAHAWK FOR TWO

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

SEAFOOD QUARTET | FULL OR HALF

crab legs, crab claws, lobster, shrimp cocktail, oysters on the half shell, cocktail sauce, dijonnaise, mignonette, horseradish, lemon

sweets

STICKY TOFFEE FRENCH TOAST

challah bread, toffee sauce, candied pecans, Chantilly, Noble Maple Syrup

18

CLASSIC PANCAKE STACK

three fluffy pancakes, berry compote, soft butter, Noble Maple Syrup, powdered sugar

16

salads

CAESAR SALAD†

little gem lettuce, white anchovies, parmesan cheese, croutons

15

add chicken 16 | add shrimp 20

WATERMELON SALAD

house-made burrata, cucumber basil granita, red onions, cherry tomatoes, balsamic

15

☪ TWIN CREEKS HOUSE SALAD

mixed greens, cherry tomatoes, red onions, cucumbers, parmesan, house vinaigrette

14

BABY WEDGE SALAD

applewood smoked bacon, crumbled blue cheese, shaved red onions

16

specialties

Includes bottomless mimosa

☪ SHORT RIB HASH†

potatoes, peppers, onions, jus, fried egg

40

☪ COUNTRY FRIED STEAK†

breaded prime rib, redevye 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

☪ STEAK & EGGS†

8oz NY Strip, two eggs any style, potato hash, sourdough toast, Chef's charred onion sauce

40

ROASTED CHICKEN & BISCUIT

sweet tea brined Mary's half chicken, Alabama white sauce, creamed corn, buttermilk biscuit

40

TC BURGER†

10oz house ground beef patty, bone marrow braised French onions, gruyere, mozzarella, garlic aioli, arugula, potato bun, truffle fries

40

steak selections†

Choice of sauce included

PETITE FILET MIGNON 8oz

57

COWBOY RIBEYE 22oz

70

NEW YORK 16oz

64

hand cut

☪ RIBEYE FILET 12oz

70

hand-cut

☪ RIBEYE CAP 10oz

80

hand-cut

QUEEN CUT PRIME RIB 12oz

45

slow roasted, Silverton rub

KING CUT PRIME RIB 18oz

52

slow roasted, Silverton rub

SAUCES AND ACCOMPANIMENTS

demi-glace, truffle butter, bearnaise, brandy peppercorn, Chef's charred onion sauce

shareable sides

ROASTED GARLIC POTATO PURÉE

13

GRILLED ASPARAGUS

14

bearnaise†

MAC N' CHEESE

13

☪ THICK CUT BACON

13

maple chili glaze

☪ LOADED GRITS

12

green onions, bacon lardons, white cheddar

BAKED POTATO

13

loaded

HOUSE-MADE BUTTERMILK BISCUITS

10

2 biscuits, house-made honey butter

TWO EGGS†

6

any style

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