

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 brulée 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

BACON WRAPPED DATES	10
blue cheese crema, harissa honey	
SHORT RIB HUMMUS	10
slow braised short rib, au jus, hummus, grilled pita	
TERIYAKI BEEF TACOS	10
teriyaki short rib, spicy aioli, napa cabbage, wonton shell	
HOUSE-MADE SOFT PRETZEL	12
everything bagel seasoning, spinach and artichoke dip	
HOUSE-MADE PIEROGIES	12
two potato-filled dumplings, caramelized onions, herb sour cream, bacon	
BROILED OYSTERS[†]	19
half dozen east coast oysters, spicy ponzu aioli	
CRAB COCKTAIL	20
six crab claws, cocktail sauce, dijonnaise, spicy ponzu	
LAMB LOLLIPOPS[†]	20
blackberry gastrique, mint herb salad	
THE BUTCHER'S BUTTER!	25
beef tallow and roasted bone marrow candle, sourdough bread, petite greens	
<i>add a beef fat-washed Buffalo Trace shot through the bone</i>	12

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	
BEET TARTARE[†]	18
roasted beets, whipped goat cheese, citrus aioli, candied pecans, arugula, rice crisp	
OYSTERS ON THE HALF SHELL[†]	24
half dozen East Coast oysters, house cocktail sauce, pink peppercorn mignonette, lemon	
JUMBO SHRIMP COCKTAIL	28
fresh horseradish, house cocktail sauce, dijonnaise	
BEEF CARPACCIO[†]	25
pickled mushrooms, truffle aioli, mixed greens, focaccia crisps	
TRADITIONAL ONION SOUP	17
caramelized onions, gruyere	
LOBSTER BISQUE	18
pernod cream	

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



[†] CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Sunday 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

18

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

CLASSIC PANCAKE STACK

16

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

salads



TWIN CREEKS HOUSE SALAD

14

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

CAESAR SALAD[†]

16

little gem lettuce, white anchovies, parmesan cheese, croutons



BABY WEDGE SALAD

16

applewood smoked bacon, crumbled blue cheese, shaved red onions

BRUSSELS & BLACK KALE SALAD

17

warm pistachio vinaigrette, roasted pistachios, pomegranate seeds, feta cheese crumble

specialties

Includes bottomless mimosa



SHORT RIB HASH[†]

40

potatoes, peppers, onions, jus, fried egg



COUNTRY FRIED STEAK[†]

40

breaded prime rib, redeye gravy, buttery biscuit, fried egg



CRAB CAKE BENEDICT[†]

40

jumbo lump crab meat, roasted red pepper remoulade, sautéed spinach, poached eggs, bearnaise

SEARED SALMON[†]

40

potato purée, broccolini, lemon-caper butter sauce



STEAK & EGGS[†]

40

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

ROASTED CHICKEN & BISCUIT

40

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

TC BURGER[†]

40

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

steak selections[†]

Choice of sauce included

PETITE FILET MIGNON 7oz

58

COWBOY RIBEYE 22oz

72

NEW YORK 14oz

64

hand cut

MANHATTAN 8oz

40

hand-cut



RIBEYE FILET 12oz

66

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

GRILLED ASPARAGUS

15

bearnaise[†]

JUMBO BAKED POTATO

14

loaded

ROASTED GARLIC POTATO PURÉE

13

MAC N' CHEESE

13



THICK CUT BACON

14

maple chili glaze



LOADED GRITS

12

green onions, bacon lardons, white cheddar

HOUSE-MADE BUTTERMILK BISCUITS

10

2 biscuits, house-made honey butter

TWO EGGS[†]

6

any style

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



TWIN CREEKS FAVORITES

[†]CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.