

starters

BEEF CARPACCIO[†]	25
pickled mushrooms, truffle aioli, mixed greens, focaccia crisps	
TEMPURA SHRIMP	22
tossed in spicy aioli	
OYSTERS ON THE HALF SHELL[†]	24
½ dozen East Coast oysters, pink peppercorn mignonette, cocktail sauce, lemon	
SHRIMP COCKTAIL	28
poached jumbo shrimp, fresh horseradish, house cocktail sauce	
JUMBO LUMP CRAB CAKE	30
roasted red pepper remoulade	
LAMB LOLLIPOPS[†]	28
blackberry gastrique, mint herb salad	
BEET TARTARE[†]	18
roasted beets, whipped goat cheese, citrus aioli, candied pecans, arugula, rice crisp	
CRISPY MUSHROOMS	16
spicy truffle aioli	
GRILLED ARTICHOKE[†]	17
lemon basil aioli	

soups

LOBSTER BISQUE	18
pernod cream	
TRADITIONAL ONION SOUP	17
caramelized onions, gruyère cheese	
POTATO LEEK SOUP	13
bacon, crispy leeks	

salads

TWIN CREEKS HOUSE SALAD	14
mixed greens, cherry tomatoes, red onions, cucumbers, parmesan, house vinaigrette	
BABY WEDGE SALAD	16
applewood smoked bacon, crumbled blue cheese, shaved red onions, blistered tomatoes	
CAESAR SALAD[†]	16
little gem lettuce, white anchovies, parmesan cheese, croutons	
TC'S TABLESIDE CHOPPED SALAD	17
chickpeas, red onion, cherry tomatoes, roasted red bell peppers, cucumber, avocado, bacon, crumbled blue cheese, white balsamic dressing	
BRUSSELS & BLACK KALE SALAD	17
warm pistachio vinaigrette, roasted pistachios, pomegranate seeds, feta cheese crumble	

Certified Angus Beef®

steak selections†

PETITE FILET MIGNON 7oz	58
QUEEN FILET MIGNON 9oz	68
COWBOY RIBEYE 22oz Chef's charred onion sauce	72

prime rib†

Silverton rub, slow roasted

QUEEN CUT 12oz	45
KING CUT 18oz	52

Certified Angus Beef®

prime steak selections†

RIBEYE 16oz boneless	88
NEW YORK 14oz hand-cut boneless	64
MANHATTAN 8oz hand-cut boneless	40
RIBEYE FILET 12oz hand-cut	66
RIBEYE CAP 10oz hand-cut	80

tomahawk for two 40oz†

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

MARKET PRICE

market seafood

MARKET PRICE

SEAFOOD QUARTET† 1 LB CRAB LEGS	½ SEAFOOD QUARTET† ½ LB CRAB LEGS
BUTTER POACHED LOBSTER TAIL	

sauces & accompaniments

BÉARNAISE†	7	DEMI-GLACE	7
BLACK TRUFFLE BUTTER	7	STEAKHOUSE BUTTER	7
BLUE CHEESE & BACON	7	OSCAR STYLE	24
BRANDY PEPPERCORN	7	SEARED SEA SCALLOPS†	22
CHEF'S CHARRED ONION SAUCE	7	SHRIMP SCAMPI	19
		FLIGHT OF SAUCES	15

land and sea

PAN ROASTED CHICKEN & BISCUIT sweet tea brined Mary's half chicken, Alabama white sauce, creamed corn, buttermilk biscuit	42	SHRIMP SCAMPI seared jumbo shrimp, house-made fettuccine, lemon butter sauce	40
KUROBUTA PORK CHOP† 16oz chop, apple-parsnip purée, fried brussels sprouts, mustard beurre blanc	45	SEARED SALMON† potato purée, broccolini, lemon-caper butter sauce	45
SHORT RIB carrot purée, potato pavé, au jus	45	ALASKAN BLACK COD† white bean cassoulet, 'nduja beurre blanc, preserved lemon salad	48
COLORADO LAMB RACK† brandy marinated, blackberry demi, roasted root vegetables, parsley, mint	78	DIVER SCALLOPS† saffron risotto, asparagus, cherry tomato, chive oil	50
TC BURGER† 10oz ground beef patty, bone marrow braised French onions, gruyere, mozzarella, garlic aioli, arugula, potato bun, truffle fries	35		

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.

shareable sides

AU GRATIN POTATO	13
JUMBO BAKED POTATO	14
BROCCOLINI parmesan, garlic butter	13
CREAMED CORN	13
FORAGED MUSHROOMS	14
FRIED BRUSSELS & BACON pomegranate reduction	14
JUMBO GRILLED ASPARAGUS béarnaise	15
MAC 'N CHEESE	13
BUTTER POACHED LOBSTER MAC 'N CHEESE	36
ROASTED VEGETABLE MEDLEY hot honey glaze, pistachio, mint, feta cheese crumble	14
ROASTED GARLIC POTATO PURÉE	13
BUTTER POACHED LOBSTER POTATO PURÉE	36
TRUFFLE FRIES	13



Executive Chef, Jaimee Pepe