



twin creeks

BOUTIQUE BOURBONS • WINE • FOOD

STARTERS

†Seafood Quartet		<i>jumbo shrimp, oysters, crab legs, maine lobster</i>	60
Shrimp Cocktail		<i>poached jumbo shrimp, atomic horseradish, house cocktail sauce</i>	14
†Oysters On The Half Shell		<i>1/2 dozen seasonal oysters, pink peppercorn mignonette, cocktail sauce, lemon</i>	18
Papparadelle Bolognese		<i>fresh basil, shaved parmesan, burrata cream</i>	13
Pan Seared Crab Cake		<i>crab cake, charred avocado relish, watercress salad</i>	18
†Beef Carpaccio		<i>shaved beef tenderloin, truffle lemon aioli, parmesan, red onion, arugula</i>	18
Crispy Rock Shrimp		<i>tossed in spicy aioli</i>	16
Fried Shishito Peppers		<i>lemon & spicy pepper aioli</i>	7

SOUPS & SALADS

Lobster Bisque		<i>torched pernod cream</i>	9
Traditional Onion Soup		<i>caramelized onions, melted gruyere cheese</i>	8
Beet & Burrata		<i>house-made burrata, petit kale, roasted baby beets, port reduction, candied pecan dust</i>	8
Baby Wedge Salad		<i>applewood smoked bacon, crumbled bleu cheese, shaved red onion, poached tomatoes, blue cheese dressing</i>	8
TC Chopped Salad		<i>bleu cheese crumbles, avocado, cherry tomatoes, cucumber, bacon, white balsamic vinaigrette</i>	8
Spinach Salad		<i>port-glazed shallots, candied pecans, crispy goat cheese, warm bacon vinaigrette</i>	7
Caesar Salad		<i>chopped romaine, parmesan cheese, croutons</i>	8
Twin Creeks House Salad		<i>mixed greens, cherry tomatoes, red onions, cucumbers, parmesan, house vinaigrette</i>	7

THREE COURSE FINEST MENU 39

CHOICE OF STARTERS:

House Greens, Caesar Salad or Loaded Potato Soup

CHOICE OF ENTRÉE:

†12 oz. Prime Rib: *garlic mashed potatoes, roasted baby carrots, au jus, horseradish cream*

Brick Chicken: *cheddar-biscuit dressing, forest-mushroom pan jus*

†Rosemary Brined Pork Chops: *caramelized apple chutney, amaretto-sweet potato puree*

†Salmon: *roasted corn-heirloom tomato relish, sweet pea puree, smoked bacon lardons*

DESSERT: Mini Crème Brulee

STEAKS†

Rib Eye 22oz	42	Petit Filet Mignon 8oz	39
Porterhouse 28oz	48	Petit Filet & Lobster Tail	65
Tomahawk for Two 32oz	58	Filet Mignon 10oz	42
		New York 16oz	38


ACCOMPANIMENTS

Oscar Style	12
Lobster Tail	28
Seared Sea Scallops	16
Shrimp Scampi	14
Port Braised Shallots	4
King Crab Legs	35

SAUCES - 3

Au Poivre Style
Demi-Glace
Brandy-Peppercorn
Bearnaise

SEA & LAND

†Rack of Lamb		<i>toasted farro, dried apricot, pine nuts, sautéed greens, mint pesto</i>	44
Short Rib		<i>butternut squash risotto, caramelized mushrooms, fine herbs</i>	36
Twin Tails		<i>steamed, served with drawn butter</i>	58
King Crab Legs		<i>steamed, served with drawn butter</i>	58
Scallops		<i>charred cauliflower, spinach, dried cherries, lemon-sage beurre blanc</i>	38
†Seabass		<i>braised fennel & olive escabeche, fingerling potatoes</i>	42
Shrimp Scampi		<i>jumbo shrimp, house made linguini pasta</i>	32

SPECIALTY SIDES

Roasted Garlic Mashed Potatoes	6	Baked Potato	6	Foraged Mushrooms	6
Loaded Potato Puree	6	Creamed Corn	6	Sautéed or Creamed Spinach	6
Truffle Fries	6	Au Gratin Potato	6	Roasted Sweet Potato Puree,	6
Mac n' Cheese	6	Roasted Baby Carrots	6	Candied Pecans,	
<i>with Lobster</i>	14	Charred Heirloom Cauliflower	6	Sage Brown Butter	
White Cheddar Polenta	6	Brussels n' Bacon	6	Jumbo Steamed or Grilled Asparagus	6

†Consuming raw or under cooked meat, poultry, seafood, shell stock, or eggs may increase your risk of food borne illness