

# twin creeks

BOUTIQUE BOURBONS • WINE • FOOD

## STARTERS

† Seafood Quartet	Ⓣ	<i>jumbo shrimp, oysters, crab legs, maine lobster</i>	65
Shrimp Cocktail		<i>poached jumbo shrimp, atomic horseradish, house cocktail sauce</i>	18
† Oysters On The Half Shell		<i>1/2 dozen seasonal oysters, pink peppercorn mignonette, cocktail sauce, lemon</i>	24
Grilled Artichoke		<i>lemon-basil aioli</i>	13
Pan Seared Crab Cake	Ⓣ	<i>charred avocado relish, watercress salad</i>	18
† Beef Carpaccio		<i>shaved beef tenderloin, truffle lemon aioli, parmesan, red onion, mixed greens</i>	18
Crispy Rock Shrimp		<i>tossed in spicy aioli</i>	18
Fried Shishito Peppers		<i>lemon &amp; spicy pepper aioli</i>	9

## SOUPS & SALADS

Lobster Bisque	<i>torched pernod cream</i>	9
Traditional Onion Soup	<i>caramelized onions, melted gruyere cheese</i>	9
Beets & Burrata	<i>baby beets, house made burrata cheese, baby kale, white balsamic vinaigrette, port reduction, candied pecans</i>	9
Watermelon Salad	<i>feta cheese, cherry tomatoes, mint, basil, cucumber</i>	12
Baby Wedge Salad	<i>applewood smoked bacon, crumbled blue cheese, shaved red onion, poached tomatoes, blue cheese dressing</i>	9
TC Chopped Salad	<i>blue cheese crumbles, avocado, cherry tomatoes, cucumber, bacon, white balsamic vinaigrette</i>	9
Spinach Salad	<i>port-glazed shallots, candied pecans, crispy goat cheese, warm bacon vinaigrette</i>	9
Caesar Salad	<i>chopped romaine, parmesan cheese, croutons</i>	9
Twin Creeks House Salad	<i>mixed greens, cherry tomatoes, red onions, cucumbers, parmesan, house vinaigrette</i>	8

### THREE COURSE FINEST MENU 40

#### CHOICE OF STARTER

House Greens, Caesar Salad or Potato Soup

#### CHOICE OF ENTRÉE:

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

† Seared Salmon: *corn succotash, bacon, pea puree, lemon beurre blanc*

Brick Chicken: *fingerling potatoes, sautéed spinach, forest-mushroom pan jus*

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

† Steak Frites: *10oz prime flat iron with chimichurri, truffle fries*

DESSERT: Mini Crème Brulee

### STEAKS<sup>†</sup>

Rib Eye 22oz	44
Porterhouse 28oz	49
Petit Filet Mignon 8oz	40
Filet Mignon 10oz	42
Petit Filet & Lobster Tail	68
New York 16oz	42
Tomahawk for Two 32oz	70
<i>with Au Gratin Potato, Vegetable Medley</i>	
Prime Rib 12oz	35
Prime Rib 14oz	37

### ACCOMPANIMENTS

Oscar Style	15
Lobster Tail	32
† Seared Sea Scallops	16
Shrimp Scampi	15
King Crab Legs	38

### SAUCES - 4

Au Poivre Style	Mushroom Marsala
Demi-Glace	Blue Cheese & Bacon
Brandy-Peppercorn	Port Shallots
Bearnaise	

## SEA & LAND

† Rack of Lamb	<i>toasted farro, dried apricot, pine nuts, sautéed greens, mint pesto</i>	45
Short Rib	<i>truffle mashed potato, brussels sprouts</i>	36
Twin Tails	<i>steamed, served with drawn butter</i>	60
† Scallops	Ⓣ <i>golden beet puree, roasted red beets, bacon, orange, fennel, walnut dust</i>	38
King Crab Legs	<i>steamed, served with drawn butter</i>	60
Shrimp Scampi	<i>jumbo shrimp, house made fettuccini pasta, lemon</i>	32
† Halibut	<i>wild mushroom risotto, buttery leeks, bacon, basil- caper vinaigrette</i>	36
† Seafood Pasta	<i>jumbo shrimp, scallop, lobster, house made fettucine pasta, saffron cream sauce</i>	36

## SPECIALTY SIDES

Roasted Garlic Mashed Potatoes	7	Creamed Corn	7	Sautéed or Creamed Spinach	7
Loaded Potato Puree	8	<i>with Lobster</i>	16	Jumbo Steamed or	7
Truffle Fries	7	Au Gratin Potato	7	Grilled Asparagus	
Mac n' Cheese	7	Broccolini with Garlic Parmesan	7	Brussels n' Bacon	7
<i>with Lobster</i>	16	Vegetable Medley	7		
Baked Potato	7	Foraged Mushrooms	7		

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