

starters

SEAFOOD QUARTET[†] MKT PRICE

jumbo shrimp, oysters, alaskan crab legs & claws,
whole maine lobster

SHRIMP COCKTAIL 19

poached jumbo shrimp, atomic horseradish,
house cocktail sauce

OYSTERS ON THE HALF SHELL[†] 24

½ dozen seasonal oysters, pink peppercorn
mignonette, cocktail sauce, lemon

SMOKED OYSTERS[†] 18

three oysters, applewood smoked, apple mignonette gelée

CRAB & LOBSTER LOUIE 25

jumbo crab meat, lobster, charred avocado,
tomato jam, diced egg

SMOKED BEEF TARTAR[†] 22

beef tenderloin, dijonnaise, fried capers, parmesan lavash

GRILLED ARTICHOKE 15

lemon basil aioli

TRUFFLE SHORT RIB TORTELLINI 18

blue cheese foam, fried mushroom, parsnip purée,
short rib jus

TEMPURA SHRIMP 19

tossed in spicy aioli

CRISPY ENOKI MUSHROOMS 13

spicy truffle aioli



soups & salads

LOBSTER BISQUE pernod cream	15	SPINACH SALAD dried cherries, candied pecan-cruste goat cheese, green apples, pomegranate seeds, warm pistachio vinaigrette	13
TRADITIONAL ONION SOUP caramelized onions, melted gruyere cheese	13	CAESAR SALAD chopped romaine, parmesan cheese, croutons	13
BURRATA CAPRESE house-made burrata cheese, heirloom tomatoes, basil vinaigrette, arugula, fresh basil	13	TWIN CREEKS HOUSE SALAD mixed greens, cherry tomatoes, red onions, cucumbers, parmesan, house vinaigrette	12
WATERMELON SALAD feta cheese, cherry tomatoes, mint, basil, cucumbers	13	TC'S GRILLED CAESAR SALAD grilled romaine hearts, smoked parmesan dressing, charred avocado, white anchovies, tomato tapenade, brioche dust	15
BABY WEDGE SALAD applewood smoked bacon, crumbled blue cheese, shaved red onion, poached tomatoes, candied pecans, blue cheese dressing	13	TC'S TABLE SIDE CHOPPED SALAD blue cheese crumbles, avocado, tomatoes, cucumbers, bacon, white balsamic vinaigrette	14

steak selections†

PRIME FLAT IRON 10oz chimichurri	40	KING FILET MIGNON BONE-IN 14oz	60
COWBOY RIB EYE 22oz	58	PRIME HAND CUT NEW YORK 16oz	56
BLACK ANGUS PORTERHOUSE 28oz	68	BLACK ANGUS KING CUT PRIME RIB 18oz	42
PETIT FILET MIGNON 8oz	47	BLACK ANGUS QUEEN CUT PRIME RIB 12oz	36
QUEEN FILET MIGNON 10oz	52	CREEKSTONE FARMS TOMAHAWK FOR TWO 40oz lobster mashed potatoes, truffle butter, grilled asparagus, béarnaise sauce, red wine demi-glace	175

accompaniments

OSCAR STYLE	18
SEARED SEA SCALLOPS†	22
SHRIMP SCAMPI	16
½ LB CRAB LEGS	MKT PRICE
LOBSTER TAIL	MKT PRICE

sauces & toppings 6

BLACK PEPPERCORN CRUST	BLUE CHEESE & BACON
DEMI-GLACE	COFFEE CRUSTED
BRANDY PEPPERCORN	BLACK TRUFFLE BUTTER
BÉARNAISE	
MUSHROOM MARSALA	

sea & land

SEARED SALMON† parsnip purée, roasted tomatoes, cauliflower, grilled asparagus, lemon beurre blanc	36	SCALLOPS† butternut squash risotto, crispy prosciutto, apple butter	48
FREE-RANGE CHICKEN 10oz chicken breast, creamy polenta, roasted root vegetables, wilted spinach, mushroom pan jus	32	HALIBUT† wild mushroom risotto, buttery leeks, bacon, basil-caper vinaigrette	40
ROSEMARY BRINED PORK TENDERLOIN† butternut squash purée, sautéed greens, apple chutney	32	PAPPARDELLE BOLOGNESE hand-cut pappardelle, beef ragu, roasted tomatoes, burrata cream, basil	28
RACK OF LAMB† cognac marinated, pistachio-cruste domestic lamb rack, israeli couscous, squash, roasted red peppers, pomegranate reduction, fresh mint	57	SHRIMP SCAMPI jumbo seared shrimp, house-made fettuccine, lemon butter sauce	34
SHORT RIB truffle mash potatoes, fried brussel sprouts	40	ALASKAN CRAB LEGS	MKT PRICE
		TWIN TAILS steamed, drawn butter	MKT PRICE

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

shareable sides

ROASTED GARLIC POTATO PURÉE	10
LOADED POTATO PURÉE	12
TRUFFLE FRIES	12
MAC 'N CHEESE bacon, roasted pablanos	10
LOBSTER MAC 'N CHEESE	21
BUTTER POACHED LOBSTER POTATO PURÉE	21
BAKED POTATO	10
CREAMED CORN	10
AU GRATIN POTATO	10
BROCCOLINI garlic parmesan	10
FORAGED MUSHROOMS	12
SAUTÉED OR CREAMED SPINACH	9
JUMBO STEAMED OR GRILLED ASPARAGUS	10
FRIED BRUSSELS & BACON pomegranate reduction	10
ROASTED CAULIFLOWER herb breadcrumbs, pistachio vinaigrette	10