

## starters

|   |     |
|---|-----|
| <b>SEAFOOD QUARTET†</b>   | 120 |
| jumbo shrimp, oysters, alaskan crab legs & claws, whole maine lobster       |     |
| <b>SHRIMP COCKTAIL</b>  | 18  |
| poached jumbo shrimp, atomic horseradish, house cocktail sauce              |     |
| <b>OYSTERS ON THE HALF SHELL†</b>   | 24  |
| ½ dozen seasonal oysters, pink peppercorn mignonette, cocktail sauce, lemon |     |
| <b>SMOKED OYSTERS†</b>  | 18  |
| three oysters, applewood smoked, apple mignonette gelée                     |     |
| <b>CRAB &amp; LOBSTER LOUIE</b>   | 24  |
| jumbo crab meat, lobster, charred avocado, tomato jam, diced egg            |     |
| <b>SMOKED BEEF TARTAR†</b>  | 22  |
| beef tenderloin, dijonaise, fried capers, parmesan lavash                   |     |
| <b>GRILLED ARTICHOKE</b>  | 13  |
| lemon basil aioli   |     |
| <b>TRUFFLE SHORT RIB TORTELLINI</b>   | 18  |
| blue cheese foam, fried mushroom, parsnip purée, short rib jus              |     |
| <b>CRISPY TEMPURA SHRIMP</b>  | 18  |
| tossed in spicy aioli   |     |

## soups & salads

|  |    |   |    |
|--|----|---|----|
| <b>LOBSTER BISQUE</b>  | 12 | <b>SPINACH SALAD</b>  | 10 |
| pernod cream   |    | dried cherries, candied pecan-cruste goat cheese, green apples, pomegranate seeds, warm pistachio vinaigrette     |    |
| <b>TRADITIONAL ONION SOUP</b>  | 10 | <b>CAESAR SALAD</b>   | 10 |
| caramelized onions, melted gruyere cheese  |    | chopped romaine, parmesan cheese, croutons  |    |
| <b>BURRATA CAPRESE</b>   | 11 | <b>TWIN CREEKS HOUSE SALAD</b>  | 9  |
| house-made burrata cheese, heirloom tomatoes, basil vinaigrette, arugula, fresh basil                                  |    | mixed greens, cherry tomatoes, red onions, cucumbers, parmesan, house vinaigrette                                 |    |
| <b>WATERMELON SALAD</b>  | 12 | <b>TC'S GRILLED CAESAR SALAD</b>  | 15 |
| feta cheese, cherry tomatoes, mint, basil, cucumbers   |    | grilled romaine hearts, smoked parmesan dressing, charred avocado, white anchovies, tomato tapenade, brioche dust |    |
| <b>BABY WEDGE SALAD</b>  | 10 | <b>TC'S TABLE SIDE CHOPPED SALAD</b>  | 14 |
| applewood smoked bacon, crumbled blue cheese, shaved red onion, poached tomatoes, candied pecans, blue cheese dressing |    | blue cheese crumbles, avocado, tomatoes, cucumbers, bacon, white balsamic vinaigrette                             |    |

## steak selections†

|                                     |    |  |     |
|-------------------------------------|----|--|-----|
| <b>PRIME FLAT IRON 100Z</b>         | 40 | <b>KING FILET MIGNON BONE-IN 140Z</b>  | 60  |
| chimichurri                         |    |  |     |
| <b>COWBOY RIB EYE 220Z</b>          | 56 | <b>PRIME HAND CUT NEW YORK 160Z</b>  | 56  |
| <b>BLACK ANGUS PORTERHOUSE 280Z</b> | 68 | <b>BLACK ANGUS KING CUT PRIME RIB 180Z</b>   | 39  |
| <b>PETIT FILET MIGNON 80Z</b>       | 47 | <b>BLACK ANGUS QUEEN CUT PRIME RIB 120Z</b>  | 35  |
| <b>QUEEN FILET MIGNON 100Z</b>      | 52 | <b>CREEKSTONE FARMS TOMAHAWK FOR TWO 400Z</b>  | 165 |
|                                     |    | lobster mashed potatoes, truffle butter, grilled asparagus, béarnaise sauce, red wine demi-glace |     |

## accompaniments

|                             |           |
|-----------------------------|-----------|
| <b>OSCAR STYLE</b>          | 18        |
| <b>SEARED SEA SCALLOPS†</b> | 22        |
| <b>SHRIMP SCAMPI</b>        | 16        |
| <b>½ LB CRAB LEGS</b>       | MKT PRICE |
| <b>LOBSTER TAIL</b>         | MKT PRICE |

## sea & land

|   |    |
|---|----|
| <b>SEARED SALMON†</b>   | 34 |
| parsnip purée, roasted tomatoes, cauliflower, grilled asparagus, lemon beurre blanc   |    |
| <b>FREE-RANGE CHICKEN</b>   | 32 |
| 10oz chicken breast, creamy polenta, roasted root vegetables, wilted spinach, mushroom pan  |    |
| <b>ROSEMARY BRINED PORK TENDERLOIN</b>  | 30 |
| butternut squash purée, sautéed greens, apple chutney   |    |
| <b>RACK OF LAMB†</b>  | 57 |
| cognac marinated, pistachio-cruste domestic lamb rack, israeli couscous, squash, roasted red peppers, pomegranate reduction, fresh mint |    |
| <b>SHORT RIB</b>  | 37 |
| truffle mash potatoes, fried brussel sprouts  |    |

## sauces & toppings 5

|                               |                                |
|-------------------------------|--------------------------------|
| <b>BLACK PEPPERCORN CRUST</b> | <b>BLUE CHEESE &amp; BACON</b> |
| <b>DEMI-GLACE</b>             | <b>COFFEE CRUSTED</b>          |
| <b>BRANDY PEPPERCORN</b>      | <b>BLACK TRUFFLE BUTTER</b>    |
| <b>BÉARNAISE</b>              |                                |
| <b>MUSHROOM MARSALA</b>       |                                |

|   |           |
|---|-----------|
| <b>SCALLOPS†</b>  | 42        |
| butternut squash risotto, crispy prosciutto, apple butter               |           |
| <b>HALIBUT†</b>   | 38        |
| wild mushroom risotto, buttery leeks, bacon, basil-caper vinaigrette    |           |
| <b>PAPPARDELLE BOLOGNESE</b>  | 30        |
| hand-cut pappardelle, beef ragu, roasted tomatoes, burrata cream, basil |           |
| <b>SHRIMP SCAMPI</b>  | 34        |
| jumbo seared shrimp, house-made fettuccine, lemon butter sauce          |           |
| <b>ALASKAN CRAB LEGS</b>  | MKT PRICE |
| 1lb steamed, herb drawn butter  |           |
| <b>TWIN TAILS</b>   | MKT PRICE |

## specialty sides

|   |    |
|---|----|
| <b>ROASTED GARLIC MASHED POTATOES</b>   | 8  |
| <b>LOADED POTATO PURÉE</b>              | 10 |
| <b>TRUFFLE FRIES</b>                    | 9  |
| <b>MAC 'N CHEESE</b>                    | 9  |
| bacon, roasted pablans                  |    |
| <b>LOBSTER MAC 'N CHEESE</b>            | 18 |
| <b>BAKED POTATO</b>                     | 9  |
| <b>CREAMED CORN</b>                     | 8  |
| <b>AU GRATIN POTATO</b>                 | 8  |
| <b>BROCCOLINI</b>                       | 8  |
| garlic parmesan                         |    |
| <b>FORAGED MUSHROOMS</b>                | 10 |
| <b>SAUTÉED OR CREAMED SPINACH</b>       | 8  |
| <b>JUMBO STEAMED</b>                    |    |
| <b>OR GRILLED ASPARAGUS</b>             | 8  |
| <b>FRIED BRUSSELS &amp; BACON</b>       | 8  |
| pomegranate reduction                   |    |
| <b>ROASTED CAULIFLOWER</b>              | 8  |
| herb breadcrumbs, pistachio vinaigrette |    |



twin creeks

BOUTIQUE BOURBONS • WINE • FOOD

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