

starters

SEAFOOD QUARTET†	120
jumbo shrimp, oysters, alaskan crab legs & claws, whole maine lobster	
SHRIMP COCKTAIL	18
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	24
jumbo crab meat, lobster, charred avocado, tomato jam, diced egg	
SMOKED BEEF TARTAR†	22
beef tenderloin, dijonnaise, fried capers, parmesan lavash	
GRILLED ARTICHOKE	13
lemon basil aioli	
TRUFFLE SHORT RIB TORTELLINI	18
blue cheese foam, fried mushroom, parsnip purée, short rib jus	
CRISPY TEMPURA SHRIMP	18
tossed in spicy aioli	

soups & salads

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

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

accompaniments

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

sea & land

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

sauces & toppings 5

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

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

specialty sides

ROASTED GARLIC MASHED POTATOES	8
LOADED POTATO PURÉE	10
TRUFFLE FRIES	9
MAC 'N CHEESE	9
bacon, roasted pablanos	
LOBSTER MAC 'N CHEESE	18
BAKED POTATO	9
CREAMED CORN	8
AU GRATIN POTATO	8
BROCCOLINI	8
garlic parmesan	
FORAGED MUSHROOMS	10
SAUTÉED OR CREAMED SPINACH	8
JUMBO STEAMED	
OR GRILLED ASPARAGUS	8
FRIED BRUSSELS & BACON	8
pomegranate reduction	
ROASTED CAULIFLOWER	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