

starters

WAGYU CARPACCIO[†]	29
pickled mushrooms, truffle aioli, mixed greens, focaccia crisps	
SMOKED SALMON RILLETTES	15
everything bagel chips, pickled red onions, capers, dill	
TEMPURA SHRIMP	20
tossed in spicy aioli	
SHRIMP COCKTAIL	28
poached jumbo shrimp, atomic horseradish, house cocktail sauce	
OYSTERS ON THE HALF SHELL[†]	24
½ dozen east coast oysters, pink peppercorn mignonette, cocktail sauce, lemon	
JUMBO LUMP CRAB CAKE	30
green goddess dressing, apple slaw	
LAMB LOLLIPOPS[†]	22
blackberry gastrique, mint herb salad	
CRISPY MUSHROOMS	16
spicy truffle aioli	
GRILLED ARTICHOKE[†]	17
lemon basil aioli	
BISCUITS IN A BASKET	13
homemade buttermilk biscuits, seasonal accompaniments	

soups

LOBSTER BISQUE	17
pernod cream	
TRADITIONAL ONION SOUP	16
caramelized onions, gruyère cheese	
POTATO LEEK SOUP	13
bacon, crispy leeks	

salads

BABY WEDGE SALAD	16
applewood smoked bacon, crumbled blue cheese, shaved red onions	
CAESAR SALAD[†]	15
little gem lettuce, white anchovies, parmesan cheese, croutons	
TWIN CREEKS HOUSE SALAD	14
mixed greens, cherry tomatoes, red onions, cucumbers, parmesan, house vinaigrette	
TC'S TABLE SIDE CHOPPED SALAD	17
chickpeas, red onion, cherry tomatoes, roasted red bell peppers, cucumber, avocado, bacon, crumbled blue cheese, white balsamic dressing	
PEACHES & AVOCADO	17
grilled peaches, avocado mousse, crispy prosciutto, stracciatella, Noble XO vinegar	
WATERMELON SALAD	16
shaved red onion, cherry tomatoes, cucumber-basil granita, ricotta salata	

steak selections†

PETITE FILET MIGNON 8oz 21-day aged, black angus	59
QUEEN FILET MIGNON 10oz 21-day aged, black angus	65
COWBOY RIB EYE 22oz 30-day aged, bone-in with rich marbling, chef's charred onion sauce	72
PORTERHOUSE 28oz 30-day aged, black angus	75
CHATEAUBRIAND 16oz 21-day aged, black angus, brandy peppercorn sauce	120

prime steak selections†

RIBEYE 16oz 40-day aged, boneless prime ribeye	92
NEW YORK 16oz 40-day aged, boneless handcut	64
SIRLOIN 10oz 35-day aged	49
prime rib† slow roasted, herb and garlic crusted	
QUEEN CUT PRIME RIB 12oz	45
KING CUT PRIME RIB 18oz	52

creekstone farms tomahawk for two 40oz†

lobster mashed potatoes, truffle butter, grilled asparagus, béarnaise sauce, red wine demi-glace

MARKET PRICE

american wagyu steak selections†

WAGYU SPENCER 12oz 14-day aged, buttery marbling	78
WAGYU RIBEYE CAP 10oz 14-day aged, buttery marbling	95

market seafood

MARKET PRICE

SEAFOOD QUARTET†	½ SEAFOOD QUARTET†
1 LB CRAB LEGS	½ LB CRAB LEGS
1½ LB AUSTRALIAN LOBSTER TAIL steamed, grilled or diablo style	BUTTER POACHED LOBSTER TAIL

sauces & accompaniments

BÉARNAISE†	7	CHEF'S CHARRED ONION SAUCE	7
BLACK PEPPERCORN CRUST	7	DEMI-GLACE	7
BLACK TRUFFLE BUTTER	7	OSCAR STYLE	24
BLUE CHEESE & BACON	7	SEARED SEA SCALLOPS†	22
BRANDY PEPPERCORN	7	SHRIMP SCAMPI	19
FLIGHT OF SAUCES	15		

land and sea

PAN ROASTED CHICKEN Mary's half chicken, petite spring vegetable salad, basil vinaigrette, pan jus	39	MUSHROOM BOLOGNESE cavatappi pasta, arugula, ricotta salata	35
KUROBUTA PORK CHOP† 16oz chop, apple-parsnip purée, fried brussels sprouts, mustard beurre blanc	40	SHRIMP SCAMPI seared jumbo shrimp, house-made fettuccine, lemon butter sauce	39
CONFIT DUCK LEG Hudson Valley duck leg, citrus spring salad, blackberry gastrique, candied kumquats	39	SEARED SALMON† white bean purée, tomato chimichurri	44
SHORT RIB carrot purée, potato pave, au jus	40	DIVER SCALLOPS† apple purée, fennel, orange, parsnip chips	48
COLORADO RACK OF LAMB† cognac marinated, herb-crusted, roasted baby vegetables, mint herb salad, demi-glace	68	CHILEAN SEABASS† spring vegetable risotto, tomato broth, crispy prosciutto	52

WAGYU BURGER† 48

10oz house ground beef patty, bone marrow braised French onions,
gruyere, mozzarella cheese, arugula, herb aioli,
duck fat fried smashed potatoes, spicy truffle aioli

shareable sides

AU GRATIN POTATO	13
BAKED POTATO	13
BROCCOLINI parmesan, garlic butter	13
CREAMED CORN	13
CREAMED SPINACH	13
FORAGED MUSHROOMS	13
FRIED BRUSSELS & BACON pomegranate reduction	13
JUMBO GRILLED ASPARAGUS béarnaise	14
MAC 'N CHEESE	13
BUTTER POACHED LOBSTER MAC 'N CHEESE	32
ROASTED GARLIC POTATO PURÉE	12
ROASTED HEIRLOOM CARROTS carrot top gremolata, ricotta salata	13
BUTTER POACHED LOBSTER POTATO PURÉE	32
TRUFFLE FRIES	13



Executive Chef, Jaimee Pepe