

starters

BEEF CARPACCIO[†]	22
pickled mushrooms, truffle aioli, mixed greens, focaccia crisps	
LOBSTER TEMPURA SKEWERS	34
sweet soy, citrus ponzu, spicy aioli	
TEMPURA SHRIMP	20
tossed in spicy aioli	
SHRIMP COCKTAIL	28
poached jumbo shrimp, fresh 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	28
roasted red pepper remoulade	
LAMB LOLLIPOPS[†]	22
blackberry gastrique, mint herb salad	
CRISPY MUSHROOMS	16
spicy truffle aioli	
GRILLED ARTICHOKE[†]	17
lemon basil aioli	

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	
WARM BABY BEET & SPINACH SALAD	16
roasted baby beets, spinach, candied pecans, goat cheese, warm citrus dressing	

Certified Angus Beef®

steak selections†

PETITE FILET MIGNON 8oz	57
QUEEN FILET MIGNON 10oz	63
COWBOY RIBEYE 22oz	70
Chef's charred onion sauce	

Certified Angus Beef®

prime steak selections†

RIBEYE 16oz	88
boneless	
NEW YORK 16oz	64
hand-cut boneless	
RIBEYE FILET 12oz	70
hand-cut	
RIBEYE CAP 10oz	80
hand-cut	

prime rib†

Silverton rub, slow roasted

QUEEN CUT 12oz	45	KING CUT 18oz	52
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tomahawk for two 40oz†

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

MARKET PRICE

market seafood

MARKET PRICE

SEAFOOD QUARTET†	½ SEAFOOD QUARTET†
1 LB CRAB LEGS	½ LB CRAB LEGS
	BUTTER POACHED LOBSTER

sauces & accompaniments

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

land and sea

PAPPARDELLE BOLOGNESE	38	COLORADO LAMB RACK†	65
house-made pappardelle pasta, meat ragu		cognac marinated, harissa glazed carrots, pistachio-mint pesto	
PAN ROASTED CHICKEN & BISCUITS	40	SHRIMP SCAMPI	39
Mary's half chicken, stewed vegetables, velouté, buttermilk biscuits		seared jumbo shrimp, house-made fettuccine, lemon butter sauce	
KUROBUTA PORK CHOP†	40	SEARED SALMON†	44
16oz chop, apple-parsnip purée, fried brussels sprouts, mustard beurre blanc		fingerling potatoes, smoked trout roe beurre blanc	
SHORT RIB	40	DIVER SCALLOPS OREGANATA†	48
carrot purée, potato pavé, au jus		lemon butter, herbed breadcrumbs, crispy prosciutto	
TC BURGER†	40	CHILEAN SEABASS†	55
10oz ground beef patty, bone marrow braised French onions, gruyère, mozzarella, garlic aioli, arugula, potato bun, truffle fries		risotto cake, pea purée, lemon beurre blanc, citrus greens	

WE PROUDLY SERVE CERTIFIED ANGUS BEEF®, KNOWN FOR ITS EXCEPTIONAL QUALITY, MARBLING, AND FLAVOR.

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

shareable sides

AU GRATIN POTATO	13
BAKED POTATO	13
BROCCOLINI parmesan, garlic butter	13
CREAMED CORN	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	34
ROASTED CARROTS harissa glaze, pistachio-mint pesto	13
ROASTED GARLIC POTATO PURÉE	12
BUTTER POACHED LOBSTER POTATO PURÉE	34
TRUFFLE FRIES	13



Executive Chef, Jaimee Pepe