

# TWIN LAKES GOLF & COUNTRY CLUB

Dinner Menu  
Starts at 4:00pm

## Appetizers

### Chicken Queadilla 10

Choice of grilled or fajita chicken, mixed cheese, pico de gallo served with sour cream & salsa

### Ahi Tuna 12

4 oz. Ahi tuna steak, mesquite BBQ seasoning, pineapple salsa & paprika oil

### Wicked Prawns 10

Juicy tiger prawns in a spicy caribbean sauce served with garlic crostini

### Classic Hummus 9

Housemade hummus, tomato tapenade & pita bread

### Steamed Clams market price

1 pound of short neck clams, celery & onions in a wine-butter lemon sauce with garlic crostini

## Soups & Salads

### Chef's daily soup cup 3.5/bowl 6

### Clam Chowder cup 4/bowl 6.5

Friday

### Caesar Salad 10

Crisp romaine, lemon, parmesan shaves, corutons. Housemade caesar dressing  
Add: Anchovies 2; Chicken 5; Shrimp 8; Salmon 8

### Stuffed Mushroom Salad 18

Portobello mushroom stuffed with spinach, onions, roasted red peppers, 6 oz. NY strip steak, blue cheese crumbles. Served with cherry tomatoes, black olives & balsamic vinaigrette

### House Chili cup 3.5/bowl 6

Thursday

### House Side Salad 6

Arcadia lettuce, tomatoes, fetta, cucumbers, croutons & black olives. Choice of dressing

### The Cobb Salad 14

Arcadia lettuce, herb-citrus chicken, avocados, tomatoes, hard boild egg, bacon bites, black olives & blue cheese crumbles

### Steak Romaine Salad 18

Grilled heart of romaine, 6 oz NY strip steak, fried onions, blue cheese crumbles. Served with cherry tomatoes, black olives & balsamic vinaigrette

## Burgers & Sandwiches

All items served with french fries, tater tots or potato salad

<b>The Classic Burger</b>	11	<b>Burger Dip</b>	12.5
1/3 pound all american blend patty, lettuce, tomatoes, onions, pickles & burger sauce on glassy burger bun		1/2 pound all american blend patty on an alpine roll & au jus	
<b>Firehouse Burger</b>	13	<b>The Cowboy Burger</b>	13
1/3 pound all american blend patty. lettuce, tomato, onions, jalapenos, pepper jack cheese & chipotle mayo. Served on a glassy burger bun		1/3 pound all american blend patty, blue cheese, lettuce, tomato, pickles, fried onion ring, BBQ sauce & mayo. Served on a glassy burger bun	
<b>Chicken California</b>	13		
<b>Sandwich</b>			
Grilled chicken breast, tomato, avacado, bacon, swiss cheese & chipotle mayo. Served on an artisan ciabatta bread			

## From the Fryer

All items served with french fries, tater tots or potato salad

<b>Fish &amp; Chips</b>	2-12.5/3-15	<b>Chicken Strip Basket</b>	11
Tempura battered atlantic cod fried to a golden brown		3 house breaded chicken strips fried to a golden brown. Served with BBQ sauce	
<b>Tiger Wood Basket</b>	14		
4 tempura tiger prawns fried to a golden brown. Served with Cocktail Sauce			

## House Entrees

Add tiger prawns or scallops skewers to any steak entree - 6

<b>Creamy Chicken</b>	16.5	<b>Pappardelle Bolognese</b>	15.5
<b>Fettuccini</b>		Pappardella pasta tossed in a slow cooked classic bologneses meat sauce, topped with shaved parmesan, micro greens. Served with garlic crostini	
Chicken breast sauteed with spinach, capers & fresh tomatoes, tossed with fettuccinin pasta in a housemade alfredo sauce & topped with shaved parmesan, micro greens. Served with garlic crostini			
<b>Seafood Mixed Grill</b>	24	<b>Grilled Coho Salmon</b>	24
Tiger prawns & alaskan scallops skewers, grilled over an open flame and served with saffron rice pilaf & finished with beurre blanc, smoked paprika oil & pineapple salsa		Grilled coho salmon served with saffron rice pilaf, broccolini & baby carrots. Finished with citrus-herb butter.	
<b>New York Steak</b>	26	<b>Rib Eye Steak</b>	28
10 oz center cut NY strip loin grilled to desired tempature. Served with yukon mashed potatoes & broccolini. Topeed with englis steak butter		14 oz. rib eye steak grilled to desired temperature. Served with yukon mashed potato & broccolini. Topped with english steak butter.	
<b>Mesquite Pok Chop</b>	18		
8 oz. bone-om pork chop grilled to perfection with BBQ mesquite seasoning. Served with yukon mashed potatoes, baby carrots. Finished with beurre blanc and roasted jalapeno-corn relish			