

SINCE 1967

TWIN LAKES

GOLF COURSE & COUNTRY CLUB

DINNER MENU 4:00 PM- CLOSE

APPETIZERS

PROSCIUTTO SCALLOPS

Prosciutto wrapped Alaskan scallops, pan seared, topped with bocconcini salad, balsamic glaze & micro greens 12

SCAMPI PRAWNS SKILLET

Jumbo prawns sauteed with garlic butter, tomato, herbs, mozzarella & parmesan cheese, served with toasted focaccia crostini 14

MESQUITE AHI TUNA

Ahi tuna steak, mesquite BBQ seasoning, pineapple salsa & paprika oil 12

STEAMED CLAMS

1 lb fresh Manilla clams sautéed with celery, carrots & onions in a pesto wine sauce, served with grilled focaccia crostini 20

WICKED PRAWNS SKILLET

Juicy tiger prawns in a spicy Caribbean cream sauce, parmesan cheese, served with grilled focaccia crostini 12

SALADS

HOUSE SIDE SALAD

Arcadia lettuce, cherry tomatoes, cucumber, feta cheese, croutons & black olives. Choice of dressing 6

CAESAR SALAD

Romaine lettuce, parmesan shaves, lemon wedges & croutons. Served with caesar dressing 10
Add Anchovies... 2 Chicken... 5
Shrimp... 8 Salmon... 8
Side Caesar... 6

STUFFED MUSHROOM SALAD

Portobello mushroom stuffed with a tender 6 oz strip loin, spinach, red onions, roasted red peppers, blue cheese crumbles, served with cherry tomatoes, black olives & balsamic vinaigrette 18

THE COBB SALAD

Arcadia lettuce, herb-citrus chicken breast, avocado, tomatoes, hard boiled egg, blue cheese crumbles, bacon bites, black olives & blue cheese dressing 14

STEAK & GRILLED ROMAINE SALAD

Grilled heart of romaine, 6 oz. strip loin steak, fried onions & blue cheese crumbles. Served with tomatoes, black olives & balsamic vinaigrette 18

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BURGERS & SANDWICHES

*all items served with french fries, onion rings, tater tots or potato salad

BUILD A BURGER

1/3 lb all American blend patty grilled to desired temperature on a brioche burger bun with lettuce, onions, tomatoes, pickles & burger sauce 13
Sub Beyond Patty... 1

REUBEN SANDWICH

Authentic corned beef, swiss cheese, sauerkraut, Russian dressing, served on a caramelized onion rye bread 14

PHILLY CHEESE STEAK SANDWICH

Tender 6 oz strip loin grilled & sauteed with red peppers, onions & melted provolone cheese on toasted alpine hoagie bread 14

FROM THE FRYER

FISH & CHIPS 2/ 3 PIECES

Tempura battered Alaskan cod, fried to a golden brown, served with choice of french fries or tater tots, coleslaw & tartar sauce 13.50/ 17

CHICKEN STRIP BASKET

3 house breaded chicken tenders, fried to a golden brown, served with choice of french fries or tater tots, coleslaw & BBQ sauce 12

SALMON & CHIPS 2/ 3 PIECES

Panko breaded Iceland Una salmon, fried to a golden brown, served with choice of french fries, tater tots, coleslaw & tartar sauce 15/18

HOUSE ENTREES

*all entrees served with choice of house or caesar dinner salad

STUFFED CHICKEN BREAST

Oven baked chicken breast stuffed with spinach, cream cheese & mushrooms duxelles & wrapped with prosciutto. Served with chimichurri fingerling potatoes, grilled asparagus & chicken jus 24.95

PAPPARDELLE BOLOGNESE

Pappardelle pasta tossed in a slow cooked classic bolognese meat sauce, finished with shaved parmesan cheese, micro greens & served with grilled focaccia bread 18

PAN SEARED SCALLOPS

Buttery Alaskan scallops pan seared, served with creamy risotto, sauteed spinach, peppers & onions, topped with bacon jam, micro greens & herb oil 26.95

AVOCADO CRAB SALMON

Fresh Iceland Una salmon pan seared to perfection, served on top of asparagus risotto, topped with avocado-crab salad, finished with smoked beurre blanc, balsamic glaze & paprika oil 26.95

COFFEE RUB NEW YORK STEAK

Coffee rubbed 10 oz center cut strip loin grilled to a desired temperature, served with rosemary fingerling potatoes, grilled asparagus & topped with mushroom ragout sauce 28.95