

Starters

Duo Dips with Chips

Homemade Queso & Salsa with a basket of hand fried Tortilla Chips
\$6.25

Add Guacamole...\$2.25

Three Cheese Quesadilla

Stuffed with Sharp Cheddar, Monterrey Jack & Pepper Jack Cheese. Served With Salsa, Sour Cream & Guacamole
\$7.25

Chicken or Beef \$8.25
Shrimp \$9.25

Edamame

Fresh Soybean pods, steamed to perfection & sprinkled with Sea Salt
\$3.95

Buffalo Chicken Bites Or (10 Wings)

Hand battered, golden fried & tossed with Buffalo Sauce. Served with Ranch and Bleu Cheese Crumbles
\$8.25

Beef Tenderloin Sliders

Three toasted Slider Buns with seared tenderloin topped with onion fries & a side of Horseradish cream
\$9.25

Louisiana BBQ Shrimp

Slowly Simmered Shrimp in a Louisiana Beer Broth served with French Bread
\$9.95

Spinach & Artichoke Dip

Creamy Spinach & Artichoke Dip served Hot with Crisp Flat Bread Chips or Grilled Pita Chip
\$7.50

Twin Creeks Nachos

Chips piled high with Queso, Pico de Gallo, Jalapenos, Sour Cream & Guacamole.
Chicken or Beef \$10.95

Soups & Salads

Avocado Salad

Two Avocado halves stuffed with your choice of Chicken Salad or Tuna Salad. Accompanied by Fresh Fruit
\$11.50

Salmon & Spinach Salad

Fresh Baby Spinach, Tomatoes, Cucumber, Olives, Hard Boiled Egg and Mushrooms topped with a Grilled Salmon Steak
\$11.50
Grilled Sirloin Steak \$10.50

Grilled Shrimp Salad

Mixed Greens, Jicama, Cucumber, Roasted Corn, Toasted Pumpkin Seeds, Avocado and Marinated Grilled Shrimp
\$11.50
Petite \$8.50

Traditional Cobb Salad

Grilled, marinated Chicken Breast, Bacon, Avocado, Hard Boiled Egg, Tomatoes, Bleu Cheese crumbles & Spring Mix
\$10.95
Petite \$7.95

Soup & Half Sandwich

Half of a Chicken Salad or Tuna Salad sandwich on your choice of White or Wheat toast or Croissant.
Served with a Cup of Soup \$7.75

Fajita Salad

Crisp Spring Mix Salad topped with Roasted Corn Relish, Jack & Cheddar Cheese, Sour Cream, Avocado & Tortilla strips with your choice of Chicken or Beef. Served with choice of dressing
\$10.75

Chicken Tortilla Soup

Cup \$3.50
Bowl \$5.00

Soup du Jour

Cup \$3.50
Bowl \$5.00

Dressings:

Ranch, Bleu Cheese, Balsamic Vinaigrette, Thousand Island, Fat Free Sun-Dried Tomato Vinaigrette

Executive Chef, Kevin Koller

Please note that an 18% Service Charge and 7.25% Sales Tax will be added to your bill.

Items marked with an * may be cooked to order. Consuming raw or undercooked meat may increase your risk of food borne illness.

Wraps & Sandwiches

Served with Fruit, Chips, Fries or Onion Fries

Chicken Wrap

Grilled Chicken Strips with diced tomato, Applewood Bacon, shredded Cheddar & Jack Cheeses, & crisp lettuce topped with Honey Mustard & wrapped in a Flour wrap. Also available in Buffalo or Caesar style wrap
\$8.25

Traditional Club

Piled high with Shaved Turkey, Ham, Applewood Bacon, Swiss, Cheddar, Tomato & Lettuce. Served on White or Wheat Toast or Croissant
\$8.75

Seared Tuna BLT*

Asian glazed, seared & topped with Applewood Bacon, Tomato, & Lettuce / Cabbage blend. Served on Wheat Toast
\$9.00

Signature Fish Tacos

Two tacos stuffed with Seared Tilapia, topped with Shredded Cabbage, Pico de Gallo, & Guacamole finished with a Chipotle Lime Aioli. Your choice of Flour, or Corn Tortillas
\$8.95

TC Cheesesteak

Shaved Sirloin, sautéed Peppers, Onions, Mushrooms and Provolone Cheese piled high on French Bread
\$8.50

Angus Burger *

8oz. fresh Angus Beef, or a Grilled Chicken Breast with Lettuce, Tomato, Red Onion, & Pickles. Served on a Kaiser Bun with your choice of Cheeses & assorted toppings
\$8.95

Turkey Asada

Sandwich

Shaved & Grilled Smoked Turkey with Jalapeños and Pepper Jack Cheese on a Grilled Jalapeño Bun
\$8.50

The Two Wood

Roast Beef, Applewood Smoked Cheddar, Applewood Smoked Bacon, Tomatoes & Mushrooms toasted served on Wheat Bread
\$8.50

Veggie Burger

Garden Vegetable patty topped with Avocado, Sautéed Mushrooms, Lettuce and Tomato. Served on a Sourdough Wheat Bun
\$8.50

Entrees

Served with choice of Side House or Caesar Salad

Tortilla Crusted Flounder

Baked Flounder Filet, encrusted with Seasoned Tortilla Chips served over Cilantro Rice finished with a Pico de Gallo cream sauce
\$15.95

Sesame Crusted Salmon

Pan seared Salmon with Black Sesame Seeds and topped with a Hoisin Glaze
\$18.50

Sizzling Fajitas

Grilled Beef and/or Chicken sizzling with Onions and Peppers, Flour Tortillas, Pico de Gallo, Shredded Cheddar & Jack Cheese, Guacamole and Sour Cream
\$14.50

Add shrimp \$16.50

Chicken Fried Steak

A tender N.Y. strip, hand battered & served with Roasted garlic Mashed Potatoes & Vegetable of the Day. Pepper Gravy makes this dish sing!
\$14.50

Steak of the Week*

Ask your Server about Chef Kevin's Steak of the Week
\$ Market Price

Create Your Own Pizza

14" Cheese Pizza with A topping of your choice \$10

Additional Toppings \$.50 each

Choose from:

Pepperoni, Sausage, Canadian bacon, Hamburger, Bacon, Mushrooms, Olives, Spinach, Peppers, Onions, Tomatoes, Jalapenos or Pineapple

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