



Twain's STEAKHOUSE

Menu

Appetizers

Jumbo Shrimp Cocktail 18

Colossal South American shrimp served with cocktail sauce

Louisiana Style Jumbo Lump Crab Cakes 18

Jumbo select pieces of crab are gently folded into a mixture of Southern herbs and spices, lightly pan fried and served with our homemade white remoulade sauce.

Shrimp & Grits 16

Our colossal shrimp served in a Louisiana cream butter over a southern grits soufflé

Pan Seared Sea Scallops 15

Seasoned sea scallops seared golden brown with an emulsified roasted Fuji apple butter sauce

Stuffed Mushrooms 10

A blend of cheeses & fresh basil gently placed into fresh crimini mushrooms, rolled in bread crumbs & deep fried, served with a chipotle ranch dipping sauce

Southern Fried Platter 9

A mixed platter of fried dill pickles, fried cheese & Twain's house onion rings served with a trio of sauces: chipotle ranch, white remoulade & marinara

Fried Green Tomatoes 9

A Southern tradition of seasoned flour battered green tomatoes fried to perfection served with our house chipotle ranch dipping sauce

Twain's Original Crab Dip 6

A blend of surimi crab meat, spinach, cheese & herbs, served with lavash

Soup & Salads

Twain's House Salad 7

Twain's Caesar Salad 7

Twain's Wedge Salad 7

Walnut Apple Vinaigrette Salad 7

Maine Lobster Bisque 10

Lobster, shrimp & scallops in creamy rich bisque with a hint of brandy

French Onion 8

A rich beef broth topped with Gruyere cheese crouton & Parmesan cheese

Soup Du Jour 7

Steak & Chops

ALL STEAKS ARE CHOICE BLACK ANGUS BEEF BRUSHED WITH A COMPOUND BUTTER TOPPED WITH A TWAIN'S SIGNATURE ONION RING

16 oz New York Strip* 38

10 oz Filet Mignon* 36

7 oz Filet Mignon* 30

12 oz Rib Eye 28

The Cowboy* 20 oz Bone-in Rib Eye 60

Bison* 14 oz Rib Eye 48

Roast Prime Rib Of Beef*

18 oz 36 • 12 oz 26

Served with au jus and horseradish sauce

Surf & Turf* Market Price

Pair any steak with a 8 oz cold water lobster tail

16 oz Pork Porterhouse* 24

Smoked & charbroiled with roasted Fuji apple puree, tempura cherries & Jack Daniels demi-glace

Hunter's Stew* 18

Tenderloin served over a rustic bread bowl filled with garlic mashed potatoes and classic garden vegetables

Dirty Chicken* 18

A 10 oz free range chicken breast served with dirty rice and topped with our house made gumbo sauce

Seafood

Lobster Tail Mkt Price

8 oz. Cold water lobster tail served with drawn butter & lemon or double the pleasure to a pair of twin Lobster tails

Alaskan King Crab Legs Merus Cut Mkt Price

1lb or 1/2 lb Served with drawn butter & lemon

Coconut Shrimp 32

Our colossal shrimp in a delicate coconut batter fried to perfection served with a coconut burre blanc

Our Selection of Fresh Fish

Sea Bass 28

Grouper 24

Salmon 19

Your choice of Grilled, Oven Roasted or Pan Seared Lemon & Lime butter, Salsa Verde, Chimichurri or Cajun Blackened

Pastas

Seafood Primavera Pasta 36

Shrimp & scallops sauteed in butter served over penne pasta tossed in a lemon cream sauce served with garlic bread

Shrimp Pomodoro Pasta 34

Grilled colossal shrimp in a light house made Roma tomato sauce with fresh Basil over spaghetti pasta finished with Parmesan cheese served with garlic bread

Grilled Chicken Alfredo 28

Free range chicken breast seasoned & grilled served over fettuccine pasta in a Alfredo cream sauce served with garlic bread

Cheese Ravioli 20

Ravioli finished with your choice of Marinara or Alfredo sauce served with garlic bread

Accompaniments 7

Twain's Stuffed Potato • Asparagus • Cauliflower Mornay

Sweet Potato Bourbon Apple Casserole

Creamed Spinach or Sauteed Spinach • Baked Potato

Oven Roasted Potatoes • Garlic Yukon Gold Mashed Potatoes

Four cheese Macaroni • Twain's Signature Onion Rings

Early Bird Menu

5:00pm to 6:30pm

24.99

Soup or Salad

Entree

6 oz Beef Tenderloin Au Poive

Served with garlic mashed potatoes and snow peas

Grilled Pork Chop

Served with apple vinegar glaze, mashed sweet potatoes and snow peas

Chicken Marsala

Served with mashed potatoes and snow peas

Cedar Baked Cod And Shrimp

Served over Florentine cannelloni and homemade marinara

Beef And Shrimp Kabobs

Served over confetti rice and rosemary oil

Desserts

Bread Pudding Creme Brulee
Chocolate Pecan Pie

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.