



Twain's
STEAKHOUSE

APPETIZERS

JUMBO SHRIMP COCKTAIL 16

Colossal South American shrimp, served traditionally with cocktail and rémoulade sauces.

***BEEF BROCHETTES 17**

Cubed tenderloin skewered with red onion, bell peppers and mushrooms.
Served with our homemade demi-glace.

LOUISIANA-STYLE JUMBO LUMP CRAB CAKES 12

Jumbo select pieces of crab are gently folded into a mixture of Southern herbs and spices, and lightly pan fried.

STUFFED MUSHROOMS 9

An exotic blend of cheeses and fresh basil gently placed into fresh crimini mushrooms. The mushrooms are rolled in bread crumbs, gently fried and served with chipotle ranch dipping sauce.

BUTTER POACHED SCALLOPS 18

Large sea scallops seared and lightly poached in butter served with a red onion confit and balsamic glaze.

FIVE-SPICED BABY BACK RIBS 18

Five-spiced rubbed ribs finished with hoisin barbecue sauce over an Asian slaw.

CRAB COCKTAIL MARTINI 15

Jumbo lumps of crab meat over a roasted corn salsa served with Cajun remoulade sauce.

SALADS

TWAIN'S CAESAR SALAD 5

TWAIN'S HOUSE SALAD 5

WALNUT APPLE VINAIGRETTE SALAD 5

SOUPS

MAINE LOBSTER BISQUE 7

Creamy lobster bisque garnished with lobster meat, scallops, and shrimp.

FRENCH ONION SOUP 5

Topped with sourdough croutons and Swiss cheese.

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

ENTREES

***NEW YORK STRIP STEAK 36**
16 oz.

***FILET MIGNON**
7oz. cut, 27 10 oz. cut, 32

***PORTERHOUSE STEAK 45**
20 oz.

***"THE COWBOY" 36**
Bone-in rib-eye, 20 oz. cut

***PRIME RIB OF BEEF**
Queen Cut, 12 oz. 24 King Cut, 16 oz. 30

***SURF AND TURF, Market Price**
The best of both worlds come together.

HERB ROASTED CHICKEN BREAST 23
12 oz. Marinated chicken breast with fresh herbs,
roasted and basted with natural jus.

VEAL OSCAR 29
Veal with crab meat, hollandaise sauce and
asparagus sitting atop a pool of demi-glace.

***STEAK DIANE 33**
Beef tenderloin sautéed and finished with a
brandy mustard demi-glace.

***HERB-CRUSTED LAMB CHOPS 30**
Herb-crusted, served with a mint sauce.

***KURUBUTO PORK PORTERHOUSE 38**
Served with grilled Captain Morgan-glazed apples.

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SEAFOOD

ALASKAN KING CRAB LEGS, Market Price
With drawn butter, 1½ lbs.

CEDAR PLANK SALMON 23
Wild Pacific salmon filet, roasted on a cedar plank and served over saffron rice and a salmon consommé.

LOBSTER TAIL, Market Price
Cold water lobster tail with drawn butter, 10 oz.

PASTAS

CHICKEN CARBONARA PASTA 18
Grilled chicken breast served over fettuccine pasta tossed in a creamy Italian sauce of peas and capicola ham.

ANGEL HAIR WITH CLAMS 22
Fresh angel hair tossed in a clam broth and topped with littleneck clams.

SEAFOOD PASTA 24
Cold water lobster tail, shrimp and scallops flashed in a sauté pan, simmered in a lobster broth and finished with a dash of cream. Served atop fresh linguine.

ACCOMPANIMENTS

All accompaniments 5

CHEF DOUG'S STUFFED POTATOES

SAFFRON RICE

SAUTÉED WILD MUSHROOMS

ASPARAGUS HOLLANDAISE

ITALIAN SPINACH

SEASONAL VEGETABLES

TEMPURA-BATTERED ONION RINGS

BAKED POTATO

ROASTED GARLIC MASHED POTATOES

SWEET POTATO CASSEROLE

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