



Twain's
STEAKHOUSE

❧ *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.

King Crab Francaise 18

Egg dipped merus cut king crab with lemon and a white wine sauce

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

Twains Original Crab Dip 6

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

❧ *Soup & Salads* ❧

Twains House Salad 7

Twains Caesar Salad 7

Twains 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

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Steak & Chops

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

16 oz New York Strip* 38

9 oz Filet Mignon* 36

6 oz Filet Mignon* 30

12 oz Rib Eye* 28

The Cowboy* 20 oz Bone-in Rib Eye 55

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 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* 16

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

Accompaniments 7

Twains 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



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❧ *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

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

Fried Shrimp 32

Our colossal shrimp in our Chef's dusted flour served with cocktail sauce

Our Selection of Fresh Fish

Sea Bass 28

Halibut 24

Salmon 19

Your choice of Grilled, Oven Roasted or Pan Seared
Lemon & Lime butter, Dill Cream Sauce 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

Beef Stroganoff 20

Sauteed tenderloin tips of beef blended with mushrooms,peppers and sour cream.
Served over egg noodles in a au poivre sauce

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



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Twain's Specialty Drinks

Twains steakhouse is pleased to offer our guest a specialty cocktail menu that is a collection of classic cocktails and modern creations.

Martinis

Chocolate Twist

vanilla vodka, Baileys Irish cream, cream de Cocoa 10

Caramel Apple

Tito's, butterscotch schnapps, Apple pucker schnapps 8

Cosmopolitan

Grey goose, triple sec, cranberry juice, splash of lime juice 9

Margaritas

Flaming Strawberry

Strawberries, Jose Cuervo tequila, lime juice, triple sec simple syrup and a strawberry aflame with Bacardi 151 rum 10

Pomegranate

Patron, pomegranate syrup, triple sec, splash of sour mix 10

Prickly Pear

1800 tequila, prickly pear cactus juice, triple sec 10

Crafted Cocktails

Black Cherry Mojito

Black cherry rum, mojito mix, sierra mist cherries and mint leaves 7

Washington Apple

Crown Royal, apple pucker schnapps, cranberry juice 8

New Fashioned

Gentleman Jack, Amaretto Di Saron, dash of bitters 7

Skinny Cocktails

Twisted Tea

Tito vodka, unsweet tea, orange juice, life sour mix 120 calories 7

Lemon Drop

Tito vodka, life simple syrup, lemon juice, lemon peel 100 calories 7

Delta Heat

Tito vodka, lemon juice grenadine, life simple syrup 136 calories 7

Ask your server about our beer selections