



TWIN OAKS  

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COUNTRY CLUB

*Dinner Menu*

# Wine List

## House Wines

	6 oz.	9 oz.	bottle
SYCAMORE LANE	\$ 5.00	\$ 8.00	\$ 18.00
cabernet			
chardonnay			
merlot			
pinot grigio			



## Red Wines

	6 oz.	9 oz.	bottle
<i>merlot</i>			
RODNEY STRONG	\$ 8.00	\$ 11.00	\$ 31.00
2010 California			
DUCKHORN			\$ 55.00
2014 California			
<i>cabernet</i>			
CHATEAU ST. JEAN	\$ 6.00	\$ 9.00	\$ 22.00
2014 California			
J. LOHR	\$ 9.00	\$ 12.00	\$ 35.00
2012 California			
<i>pinot noir</i>			
BANSHEE	\$ 13.00	\$ 16.00	\$ 50.00
2014 California			
SEAGLASS	\$ 6.00	\$ 9.00	\$ 22.00
2013 California			
LA CREMA	\$ 13.00	\$ 16.00	\$ 50.00
2012 California			
<i>malbec</i>			
PUNTO FINAL	\$ 8.00	\$ 11.00	\$ 31.00
2013 Argentina			

## White Wines

	6 oz.	9 oz.	bottle
<i>chardonnay</i>			
STORYPOINT	\$ 7.00	\$ 10.00	\$ 26.00
2014 California			
KENDALL JACKSON	\$ 8.00	\$ 11.00	\$ 31.00
2012 California			
<i>pinot grigio</i>			
BANFI SAN ANGELO	\$ 11.00	\$ 14.00	\$ 42.00
2013 Toscana			
<i>sauvignon blanc</i>			
KIM CRAWFORD	\$ 10.00	\$ 13.00	\$ 38.00
2013 Marlborough			
EDNA VALLEY	\$ 6.00	\$ 9.00	\$ 22.00
2014 California			
<i>chenin blanc</i>			
SAUVION VOUVRAY	\$ 9.00	\$ 12.00	\$ 35.00
Loire Valley, France			
*featured at the Food and Wine Mixer			
<i>riesling</i>			
CHATEAU ST. MICHELLE	\$ 6.00	\$ 9.00	\$ 22.00
Columbia Valley			
<i>moscato &amp; prosecco</i>			
MARCO NEGRI <i>MOSCATO</i>	\$ 9.00	\$ 12.00	\$ 35.00
Italy			
CANYON ROAD <i>MOSCATO</i>	\$ 5.00	\$ 8.00	\$ 18.00
California			
LAMARCA <i>PROSECCO</i>	\$ 8.00		\$ 35.00
Italy			
<i>rosé and zinfandel</i>			
BERINGER	\$ 6.00	\$ 9.00	\$ 22.00
California			
FLEUR DE MER	\$ 10.00	\$ 13.00	\$ 38.00
2016 Provence, France			

# Cocktails

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## MARTINIS

### AMARETTO PEACH MARTINI | \$7.00

disaronno, peach schnapps, tito's vodka,  
fresh orange and club soda

### RASMOPOLITAN | \$8.75

our raspberry version of a classic cosmo

### TWIN OAKS CLASSIC

your favorite vodka or gin with a swirl of  
vermouth and your choice of olives or a twist

HOUSE | \$7.00

PREMIUM | \$9.00

### \*\*CHOCOLATE BAILEYS | \$7.00

a chocolate lover's dream  
bailey's original, crème de cocoa and smirnoff vodka



## SPECIALTY DRINKS

### PINCKNEYBEND GIN AND TONIC | \$8.00

this classic cocktail is elevated by using Missouri-made gin  
with tonic syrup and club soda

*pinckneybend gin is made in New Haven, Missouri*

### PEACH MOSCOW MULE | \$6.00

a spring twist on the classic Moscow mule featuring deep eddy peach vodka,  
ginger beer and fresh lime served in a copper mug

### KENTUCKY ARNOLD PALMER | \$6.50

a drink fit for a day at the derby  
jim beam, fresh brewed iced tea and lemonade

### CHERRY LIME MOJITO | \$6.00

a refreshing and sweet take on the mojito everyone knows  
cherries, fresh mint, white rum, and club soda  
with a wedge of lime on the side

### DARK AND STORMY | \$5.00

head for the island of Bermuda with this simple yet refreshing cocktail  
featuring dark rum & ginger beer served with a lime wedge

### CRAN CODDER | \$6.00

a cape cod with a fresh new look  
deep eddy cranberry vodka, minute made lemonade and club soda

# Appetizers

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## FLASH FRIED SPINACH | \$6.95

light and crispy spinach seasoned with sea salt, cracked pepper, fresh lemon and parmesan cheese

## PORK & VEGETABLE EGG ROLLS | \$6.95

four pieces of crispy egg rolls served over asian slaw  
served with sweet thai chile dipping sauce

## SWEET TEXAS ONION RINGS

a generous portion of our double dipped onions

HALF | \$4.95

FULL | \$6.95

## KEY WEST SHRIMP | \$7.95

eight pieces of tender coconut crusted shrimp served with chili marmalade dipping sauce

## SPINACH ARTICHOKE RISOTTO BITES | \$6.95

made with tender artichoke hearts, sautéed onion, fresh spinach and parmesan cheese  
served with fire roasted tomato sauce

## FIVE SPICE RIBS | \$9.25

hickory smoked ribs tossed in our five spice glaze  
served over crispy seasoned fries

# Soups

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## FRENCH ONION

a savory blend of herbs and caramelized onions served in a made from scratch broth  
topped with garlic croutons and provolone cheese

## SOUP DU JOUR

made from scratch daily

CUP | \$2.95

BOWL | \$3.95

# "Farm to Fork"

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*Twin Oaks is partnering with the local bakery, Neighbor's Mill, to introduce several signature breads to our menu. Neighbor's Mill specializes in hand crafted, all natural breads and pastries.*

*Chef Scritchfield is also proud to integrate hydroponic lettuce, farm fresh local produce from Millsap Farms and the continued use of our on site garden.*

*He strives to provide the members at Twin Oaks the freshest ingredients.*

# Signature Greens

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## SOUP AND SALAD | \$7.95

your choice of house salad or caesar salad and a cup of soup

## HOUSE SALAD | \$6.00

crisp garden greens, smoked bacon, granny smith apple, diced pears, bleu cheese crumbles and candied pecans

## CAESAR SALAD | \$6.00

chopped romaine dressed with our traditional caesar dressing, topped with parmesan cheese and garlic croutons

with grilled chicken | \$10.00

with blackened salmon or shrimp | \$12.00

## GARDEN VEGETABLE SALAD | \$6.49

mixed greens topped with sliced cucumber, fresh tomato, carrot, red onion, chick peas, cheddar cheese and house made croutons

with chopped deli ham and turkey | \$9.95

## SALAD OF THE WEEK | \$8.95

ask your server for this week's feature

## STEAK AND BLEU CHEESE SALAD | \$9.95

crisp romaine combined with garden vegetables, crumbled bleu cheese, grilled steak tips and crisp potato curls

## COBB SALAD | \$9.95

crisp greens with seasoned grilled chicken, fresh tomato, crisp bacon, sliced avocado, crumbled bleu cheese and a sliced egg

## FRIED CHICKEN SALAD | \$9.95

chopped romaine topped with smoked bacon, fresh avocado, sliced egg, red onion, fresh tomato, tender fried chicken and provolone cheese

## CASHEW CHICKEN SALAD | \$9.95

mixed greens topped with mandarin oranges, pineapple, green onions, celery, peppers, crisp all white chicken, chow mien noodles and toasted cashews

## TACO SALAD | \$9.95

your choice of grilled chicken or ground beef served in a crisp tortilla shell

with lettuce, fresh tomato, sliced black olives and cheddar cheese

accompanied with a side of guacamole, fire roasted salsa, sour cream and tortilla chips

## SEASONAL FRUIT SALAD | \$8.95

your choice of chicken salad or albacore tuna salad surrounded by fresh seasonal fruit

served with Neighbor's Mill strawberry cream bread

# Sandwiches

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all sandwiches come with your choice of tater tots, cottage cheese, house chips, french fries, curly fries or fresh fruit

## PHILLY STEAK | \$9.00

top sirloin with sautéed peppers, onions, pepper jack cheese and horseradish sauce served on toasted focaccia bread

## ASIAN CHICKEN | \$8.00

grilled sesame marinated chicken breast with sliced provolone cheese, lettuce, tomato, onion on a toasted bun

## TWIN OAKS BURGER | \$8.49

seven ounce ground beef patty grilled the way you like it served with lettuce, tomato, onion and pickle

## CLUB HOUSE | \$9.00

a triple-decker layered with turkey, ham, bacon, mayo, lettuce and fresh tomato with swiss and american cheese

## REUBEN | \$8.49

shaved corned beef piled high on toasted rye with sauerkraut, thousand island dressing and sliced swiss

## ROAST TURKEY & AVOCADO BLT | \$9.00

grilled Neighbor's Best bread layered with roast turkey, smoked bacon, hydroponic lettuce, vine ripe tomato, guacamole, red onion, fire roasted aioli

## GRILLED SOUTHWEST TURKEY | \$8.25

layered with oven roast turkey, sautéed peppers and onions, creamy horseradish and pepper jack cheese on toasted focaccia

# Entrees

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entrées come with your choice of house salad, caesar salad or cup of soup

## FLAT IRON STEAK | \$19.00

eight ounces of aged herford beef served with your choice of starch and vegetable

## FILET MIGNON | \$24.00

six ounce peppercorn filet topped with a brandy peppercorn sauce, served with whipped cheddar potatoes and fried spinach

## KANSAS CITY STRIP | \$24.00

fourteen ounce premium strip topped with sautéed mushrooms served with loaded baked potato and choice of vegetable

## ATLANTIC SALMON | \$14.95

grilled cajun seasoned filet served over seven super veggies with toasted cashew and green onions topped with citrus thai chili glaze

## CASHEW CHICKEN HALF | \$8.95 FULL | \$10.95

tender chunks of all white meat chicken smothered in our original sauce, topped with green onions and toasted cashews served with white or fried rice and your choice of vegetable medley or country green beans  
*add our crispy egg roll with sweet thai chili dipping sauce for \$1.49*

## HICKORY SMOKED RIBS HALF | \$17.95 FULL | \$21.00

our signature fall off the bone, baby back ribs, served with our pit beans and seasoned fries  
*\$2.00 charge for substitutions*

# Summer Features

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Add a house or Caesar salad to any summer feature for \$3.50

## CHICKEN FLORENTINE | \$11.00

chicken breast florentine topped with our dijon cream sauce  
served with basil mashed potato and grilled asparagus

## STEAK AL FRESCO | \$12.00

strips of choice strip loin over pesto mashed potato  
topped with cherry tomato pico and pickled red onion

## FARMER'S TOMATO SALAD | \$8.00

heirloom cherry tomato and mozzarella skewers with bloody mary vinaigrette  
served over baby spinach, avocado, pickled red onion

## CARIBBEAN DELACATA | \$13.00

blackened and topped with pineapple mango relish, served with pesto mashed potato and grilled asparagus

## YIN AND YANG | \$13.00

black pepper caramel shrimp over asian slaw, topped with scallions and toasted cashews  
*(This one has a little kick)*

## SUMMER POUND CAKE | \$4.00

french toast style lemon pound cake with summer berries and cream

# Special Selections

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## GRILLED FISH TACOS (3) | \$8.95

grilled farm raised tilapia seasoned with cajun spices, topped with asian slaw, sour cream, fire roasted salsa and sliced avocado

## GRILLED VEGETABLE NAPOLEON | \$8.95

fresh asparagus layered with sautéed mushrooms, vegetable power blend, scallions, grilled peppers, garbanzo beans,  
toasted cashews, parmesan,  
fire roasted salsa and topped with pea shoots