



TWIN OAKS

COUNTRY CLUB

Dinner Menu

Appetizers

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

FIVE SPICE RIBS | \$9.25

hickory smoked ribs tossed in our five spice glaze, served over crispy sweet potato fries

Soups

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

HOME STYLE CHILI

classic blend of southwest flavors, tender pinto beans and ground chuck

VEGETARIAN CHILI **spicy*

a hearty, meatless all bean chili loaded with garden vegetables and southwest seasonings topped with sour cream, scallions and cheddar

CUP | \$2.95

BOWL | \$3.95

"Farm to Fork"

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

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, 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

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

HARVEST SALAD | \$8.95

mixed greens topped with grilled chicken, granny smith apples, red onion, dried cranberries, crumbled feta cheese and candied pecans served with apple vinaigrette and a slice of pumpkin bread

Sandwiches

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

STEAK AND CHEESE | \$9.49

grilled kc strip layered with mushrooms, onions, provolone cheese and fire roasted aioli on a toasted baguette

ASIAN CHICKEN | \$8.49

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

CHICKEN RANCH SLIDERS (2) | \$9.00

crispy chicken sliders layered with bacon, lettuce, tomato and ranch dressing

with three sliders | \$10.00

Entrees

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

CHOICE FLAT IRON STEAK | \$19.00

aged herford beef served with your choice of starch and vegetable

1855 FILET MIGNON | \$24.00

six ounces of bacon wrapped certified angus beef, hand cut and perfectly aged served with seasonal vegetables and loaded baked potato

1855 RIBEYE | \$28.00

USDA choice beef, well marbled for peak flavor, deliciously juicy served with your choice of vegetable and loaded baked potato

ATLANTIC SALMON | \$14.95

grilled filet topped with lemon caper cream sauce served with wild rice pilaf and grilled asparagus

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
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

PORK MEDALLIONS WITH CRANBERRY APPLE CHUTNEY | \$18.00

two four ounce medallions, grilled and topped with our seasonal apple chutney
Served with whipped cheddar mashed potato, sautéed vegetables in sage butter

Entrées

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

SURF AND TURF | \$26.00

six ounce bacon wrapped premium filet paired with three coconut crusted shrimp
served with fried spinach and whipped cheddar mash

CHICKEN FRIED STEAK | \$10.95

crispy, hand breaded cutlet served with mashed potatoes, cream gravy and country green beans

GRILLED VEGETABLE NAPOLEON | \$8.95

fresh asparagus layered with sauteed mushrooms, vegetable power blend, scallions, grilled peppers,
toasted cashews, parmesan cheese, fire roasted tomato sauce and topped with fresh pea shoots

OVEN ROAST CHICKEN BREAST | \$16.00

pan seared chicken breast stuffed with fresh herbs and feta cheese, topped with cranberry apple preserves
accompanied with sweet potato fries and sautéed vegetables in sage butter

Taste of the Holidays

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

STEAK TIPS APPETIZER | \$10.00

six ounces of USDA choice beef tips sautéed with mushrooms and onions
served with grilled baguette slices and creamy horseradish

VEGETARIAN RAVIOLI | \$14.00

butternut squash ravioli tossed with sautéed artichokes, kalamata olives, roma tomatoes and roasted garlic
in our red wine tomato sauce
topped with parmesan cheese and fresh herbs

BARRAMUNDI FILET WITH GULF SHRIMP | \$25.00

grilled seven ounce filet topped with sautéed shrimp in garlic oil with diced tomato, scallions, capers, fresh lemon,
lobster butter and a splash of cream
served with cranberry rice pilaf

STEAK AU POIVRE | \$24.00

sautéed Angus beef medallions smothered in our brandy peppercorn sauce
served with whipped cheddar mashed potato and flash fried spinach

PUMPKIN CRÈME BRULE | \$5.00

rich creamy custard with hints of pumpkin and spice