



TWIN OAKS

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			
pinot noir			



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 & 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

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

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

STEAK TIPS | \$10.00

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

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

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

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

STEAK AU POIVRE | \$24.00

sautéed Angus beef medallions smothered in our brandy peppercorn sauce

From the Bakery

COCONUT CREAM PIE | \$2.00

flaky crust filled with a blend of rich custard and sweet coconut topped with whipped cream and toasted coconut

CHOCOLATE CREAM PIE | \$2.00

flaky crusted filled with velvety smooth chocolate custard topped with whipped cream and hershey's syrup

DESSERT FEATURE | \$3.00

a variety of made from scratch flavors, ask your server for today's selection

TURTLE SUNDAE | \$2.50

vanilla ice cream topped with ribbons of caramel, hot fudge, whipped cream, toasted pecans and a maraschino cherry

HOT FUDGE SUNDAE | \$2.00

vanilla ice cream topped with hot fudge, whipped cream and a maraschino cherry

CARAMEL SUNDAE | \$2.00

vanilla ice cream topped with warm caramel, whipped cream and a maraschino cherry