

Twin Isles Country Club

Dinner Menu

Appetizers

- French Onion Soup au Gratine*** **\$4.95**
Caramelized Onions simmered in a veal and chicken broth topped with croutons and gruyere cheese, then baked to till golden brown.
- Shrimp Cocktail*** **\$9.50**
Jumbo Gulf Shrimp, chilled, served with our own cocktail sauce and lemon
- Escargot "Bourguignonne"*** **\$7.50**
Helix snails served in a crock with a Red Wine and garlic butter served with toast rounds
- Baked Brie topped with Pesto and Pignolis*** **\$7.95**
Served with toast points.

Salads & Lighter Fare

- Chicken Caesar Salad*** **\$7.50**
Crisp romaine lettuce tossed with Caesar dressing and grated romano topped with chargrilled chicken and croutons. Substitute shrimp for an additional two dollars.
- California Cobb Salad*** **\$9.50**
Grilled chicken, tomatoes, hard boiled eggs, cucumber, bacon, avocado, and blue cheese crumbles on a bed of mixed greens with your choice of dressing.
- Shrimp Louis*** **\$9.50**
Large gulf shrimp, tomatoes, Bermuda onion, cucumber, ripe olives, and sliced hard boiled egg. Served over a bed of romaine lettuce with our own dressing.
- Savannah Chicken Salad*** **\$8.95**
Our Chicken Salad mixed with spiced candied pecans atop fresh greens tossed with Georgia peaches, dried cherries and Grand Mariner Dressing
- Crunchy Oriental Shrimp Salad*** **\$8.95**
Fried Baby Shrimp served atop a bed of iceberg lettuce and garnished with tomatoes, cucumber, mandarin oranges, toasted almonds, chow mien noodles, black sesame seeds, and a Cusabi Dressing.
- Black Angus Hamburger*** **\$7.95**
Half pound ground sirloin chargrilled to your liking served on a kaiser with all the accompaniments. For an additional \$.25 per item you may add any of the following toppings: bacon, grilled onions, sautéed mushrooms, american, swiss, cheddar, or blue cheese.
- Traditional Club*** **\$7.50**
A traditional triple decker sandwich on your choice of toasted bread with turkey, ham, bacon, swiss cheese, lettuce, tomato, and mayonnaise
- Western Steak Sandwich*** **\$9.95**
USDA Choice Grade Sirloin of Beef chargrilled to your liking served on a grilled hoagie roll and topped with a tangy horseradish sauce and fried onions

Prices do not include 17.5% Service Charge and 7% Sales Tax.

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Entrees

Beef Selections

6oz Filet Mignon **\$19.95**
USDA Choice Grade Filet Mignon, chargrilled to your liking, served with a side of sauce bernaise.

Bourbon New York Strip Steak **\$17.95**
10oz USDA Choice Grade New York Strip Steak, chargrilled, topped with a bourbon demi glace.

Poultry Selections

Grilled Chicken **\$14.95**
Boneless Breast of Chicken chargrilled topped with fresh tomatoes, lemon and onions.

Chicken Piccata **\$15.95**
Boneless Breast of Chicken lightly dusted in flour and sautéed with shallots, capers, mushrooms, white wine and lemon

Seafood Selections

Sea Scallops “Puttanesca” **\$19.95**
Pan Seared Sea Scallops topped with puttanesca sauce.

Twin Isles Crab Cakes **\$13.95**
Two of our special recipe crab cakes using white lump crabmeat in a pool of lemon beurre blanc.

Chargrilled Salmon **\$15.95**
Fresh Atlantic Salmon, chargrilled, topped with tzatziki.

6oz Lobster Tail **\$21.95**
Broiled warm water lobster tail served with drawn butter and lemon.

Other Selections

Sautéed Pork Tenderloin “Marsala” **\$14.95**
Medallions of Pork Tenderloin sautéed with mushrooms, Marsala wine, and demi glace

New Zealand Lamb Chops **\$19.95**
New Zealand Lamb Chops marinated in olive oil with juniper berries and lavender, chargrilled, served with a side of mint jelly

Veal “Oscar” **\$16.95**
Sautéed Veal Medallions topped with asparagus, lump crabmeat, and sauce béarnaise.

Chicken and Pasta **\$13.95**
Strips of chicken breast sautéed in olive oil with asparagus chunks, sun dried tomatoes, artichokes, garlic, mushrooms, black olives, chicken stock, and roasted tomato pesto. Served over angel hair pasta.

Liver and Onions **\$14.95**
Calves Liver lightly dusted in flour, sautéed, topped with onions, bacon and demi glace.

Add a 6oz Lobster Tail to any entrée for \$9.95

“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 include Chef's vegetable and starch, and choice of soup or salad
Prices do not include 17.5% Service Charge and 7% Sales Tax.*