



SUMMER LUNCH MENU

SMALL PLATES

WINGS (8) 11.99 (10) 13.99

bone-in or boneless in a choice of mild, medium, hot, buffalo, sweet & sour, BBQ or garlic parmesan served with celery and choice or ranch or bleu cheese

OVEN BAKED FLATBREAD 11.99

margherita - sliced tomatoes, mozzarella & basil
ADD Pepperoni... \$2

COCONUT SHRIMP 14.99

with orange marmalade & jalapeno cilantro coconut dressing

CHICKEN TENDER BASKET 12.99

fried chicken breast with choice of side

CHICKEN QUESADILLA 12.99

with cheddar cheese, pico de gallo, sour cream, salsa and gaucamole

SALADS

SAVANNAH SALAD  13.99

fresh greens, dried cherries, peaches, candied pecans, chicken salad with Grand Marnier Dressing

CHICKEN COBB SALAD   14.99

grilled chicken, romaine lettuce, cheddar cheese, hard-boiled egg, tomato, bacon, bleu cheese crumbles, avocado with choice of dressing

KEY WEST TROPICAL SALAD   11.99

fresh green, mandarin segments, dried cranberries, grape tomatoes, strawberries, cucumber with Raspberry Dressing

CAESAR SALAD 10.99

Romaine lettuce, parmesan cheese, and croutons with Caesar dressing
ADD Chicken... \$6.00

\$1 Upcharge for Extra or Subbing Grand Marnier Dressing
\$.50 Upcharge for Extra Other Dressings
\$3 Split Plate Fee

Add a Side...2.75

french fries
sweet potato fries
onion rings
coleslaw
cottage cheese
fresh fruit cup
kettle chips

Side Salad...5.95

House or Caesar
Each Extra Topping \$1
Add Protein \$6

Desserts...6.95

2 Scoops of Ice Cream (Vanilla or Chocolate)
*Ask your server about our dessert specials! *

SOUP & SANDWICHES

SOUP DU JOUR CUP 4.25 BOWL 5.50

ask your server about our daily special

CHILI CUP 4.75 BOWL 6.75

upcharge for cheese & onions \$.50 each

SOUP & HALF SANDWICH 12.99

create your own half sandwich & pair it with our fresh made soup du jour!

WHOLE SANDWICH 12.99

with choice of side

Deli Board - Create Your Own Masterpiece!

#1 MEAT **#2 CHEESE** **#3 BREAD**

roasted turkey	american	white
black forest ham	cheddar	wheat
corned beef	swiss	rye
chicken salad	provolone	wheat tortilla
tuna salad		(whole only)
egg salad		

1 Scoop of Salad... 6.00

HOT DOG 11.99

1/4 lb. all beef with your choice of side, available condiments: onions, relish, ketchup and mustard
ADD Chili...1.50

TICC BURGER 14.99

fresh angus burger on brioche bun with lettuce, tomato, onion, choice of cheese and choice of side
*Veggie Burger also available

CLASSIC REUBEN 13.99

corned beef, sauerkraut, swiss, thousand island dressing on grilled rye bread

CLUB SANDWICH 12.99

roasted sliced turkey, ham, siwss, tomato, bacon, lettuce, tomato, mayo & choice of side

CRISPY CHICKEN SANDWICH 12.99

with lettuce, tomato, thousand island sauce, served on a toasted brioche bun and choice of side

GRILLED CHICKEN BLT 13.99

grilled chicken, provolone, lettuce, tomato, bacon and choice of side

TUNA MELT  12.99

fresh tuna salad, swiss, rye bread, with roasted garlic mayonaise and choice of side

Prices are subject to a 20% service charge and 7% sales tax.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BEVERAGES

SODA	3.00
Cola, Diet, Sprite, Club Soda, Tonic, Diet Tonic, Gingerale	
ICED TEA	3.00
unsweetened, with a side of lemon	
LEMONADE	3.00
classic or pink	
FRESH JUICE	3.25
orange, cranberry, apple or grapefruit	
HOT TEA	3.00
regular, decaf or assorted flavors	
COFFEE	3.00
regular or decaf	

DRAFT BEER

Bud Light, Mic Ultra, Stella Artois, Amberbock, Samuel Adams

BEER

Budweiser, Bud Light, Miller Light, Coors Light, Yuengling, Mic Ultra, Michelob Light Stella Artois, Stella Artois Liberte, Heineken, Heineken 00, Corona, Guinness, Blue Moon, All Day IPA, Goose Island, Cutwater, White Claw, Nutrl

HOUSE WINE

Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, White Zinfandel, Moscato, Reisling

Ask your server about our Wine List

WELL LIQUORS

Vodka, Rum, Gin, Whiskey, Bourbon, Scotch, Tequila, Brandy, Amaretto

CALL LIQUORS

Titos, Absolute, Skyy, Pinnacle Citrus, Pinnacle Whipped, Captain Morgan, Malibu, Myers, Bacardi, Tanqueray, Bombay, Jim Beam, Canadian Club, Seagram's 7, Seagram's VO, Jack Daniels, Southern Comfort, Fireball, Jameson, Makers Mark, Bullet, Bullet Rye, Dewars, Farmhouse Goose, Johnny Walker Red, Cutty Shark, J&B, Baileys: Original, Espresso Creme, Salted Caramel, & Vanilla Mint

PREMIUM LIQUORS

Grey Goose, Bombay Sapphire, Hendericks, Crown Royal, Crown Apple, Knob Creek, Woodford Reserve, Gentleman Jack, Johnny Walker Black, Laphroaig, Glenfiddich, Patron Tequila

CORDIALS

Amaretto Disaronno, Drambuie, Chambord, Cointreau, Frangelico, Kahlua, Grand Marnier, Midori, Tia Maria, Sloe Gin, Sambuca, Courvoisier Cognac, B & B

SPECIALITY COCKTAILS

Sex on the Beach 8
Vodka, Peach Schnapps, Orange Juice & Cranberry Juice

Mai Tai 9
White Rum, Dark Rum, Amaretto, Pineapple Juice, Lime Juice, Splash of Grenadine

Cosmopolitan 8
Pinnacle Citrus Vodka, Triple Sec, Lime Juice & Cranberry Juice

Margarita 8
Tequila, Triple Sec, Lime Juice, Sweet & Sour Mix
*Ask your server about available flavors!

Moscow Mule 8
Vodka, Lime Juice & Ginger Beer
*Ask your server about available flavors!

Bloody Mary 8
Vodka, Worcestershire Sauce, & Seasoned Florida Cracker Bloody Mary Mix
*Make it Spicy!

Mojito 8
White Rum, Simple Syrup, Club Soda & Fresh Mint
*Ask your server about available flavors!

AFTER DINNER

Smith and Kearns 8
Kahula, Cream & Club Soda

Chocolate Martini 10
Pinnacle Whipped Vodka, Creme de Cocoa, & Baileys with Chocolate Rim

Pistachio Martini 10
Amaretto, Baileys & Blue Curacao

Brandy Alexander 11
Cognac, Creme de Cocoa & Heavy Cream
*Ask your server to add coffee!

Twin Isles Signature Cocktail of 2023!

The Lemon Trap by Dan Francese \$7
Citron Vodka, Triple Sec, Fresh Lemon Juice, Orange Juice, & Splash of Agave Nectar