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SS

1712 2nd Avenue • N.Y., N.Y. 10128
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APPETIZERS

SCREAMING HOT SAUSAGES, SHRIMP, CHICKEN or VEGGIES

A CHOICE OF ONE OF THE ABOVE SAUTÉED IN OLIVE OIL WITH GARLIC, VIETNAMESE CHILI PASTE, OYSTER SAUCE & SAKE SERVED OVER CROSTINI \$9.95 (add \$1.00 for oysters or shrimp)

SPICY LOBSTER & CAPPELLINI CRABCAKES

WITH BLACK SESAME DIJON SAUCE & TOPPED WITH GUACAMOLE \$8.95

DOUBLE CHEESE FONDUE

GORGONZOLA & FONTINA CHEESE FONDUE SERVED WITH ASSORTED BREADS, CURLY FRIES, GRANNY SMITH APPLES, BROCCOLI & MINI FRANKS \$14.95 (large enough to share)

SPRING ROLLS

TENDER SIRLOIN & FRESH CABBAGE SERVED WITH A GINGER PONZU DIPPING SAUCE \$6.95

VEGETARIAN QUESADILLA

GRILLED VEGETABLES LAYERED WITH TORTILLAS, BLACK BEANS, 2 CHEESES & TOPPED WITH FRESH GUACAMOLE & CAYENNE SOUR CREAM \$6.95

TRI-COLORED BRUSCHETTAS

CLASSIC TOMATO & BASIL, ROASTED SWEET PEPPERS & BLACK OLIVE TAPANADE \$6.95

SOMETIME SOUP

SOUP OF THE DAY P/A

SALADS

GARDEN GREENS

MESCLUN, PLUM TOMATOES & CUCUMBERS WITH AN HERB BALSAMIC OR LIME OREGANO VINAIGRETTE \$6.95 /\$8.95

CAESAR SALAD

THE CLASSIC VERSION SERVED WITH JUMBO GARLIC CROUTONS \$8.95 (add \$1.50 for chicken)

NICOISE TUNA SALAD

YELLOW FIN TUNA GRILLED & SERVED OVER CRISP MESCLUN GREENS, OLIVES, ARTICHOKE, FRENCH BEANS & BLISS POTATOES \$12.95

TWINS CHICKEN SALAD

GRILLED CILANTRO CHICKEN TOSSED WITH VEGGIES AND TOASTED PINENUTS, SERVED ON A BED OF ROMAINE AND DRESSED WITH OUR OWN BALSAMIC VINAIGRETTE \$11.95

PIZZAS

MARGARITAS

ROASTED GARLIC TOMATO SAUCE WITH FRESH MOZZARELLA, PLUM TOMATOES & CHIFFONADE OF BASIL \$9.95

TWIN ENGINE

MOZZARELLA & FONTINA CHEESE, IMPORTED SUNDRIED TOMATOES, CHIFFONADE OF BASIL & LACED WITH GARLIC OIL \$10.95

PACIFICO

GRILLED SIRLOIN STEAK, GARLIC MASHED POTATOES, JALAPENOS & WILD MUSHROOMS \$12.95

PIZZA PALERMO

PESTO GRILLED CHICKEN, ROASTED SWEET BELL PEPPERS, RED ONIONS & GOATCHEESE \$11.95

SANDWICHES

(All sandwiches served with Cajun fries)

GRILLED BREAST OF CHICKEN

SMOKED BACON, FRESH TOMATOES, SWEET RED ONION, MESCLUN GREENS & SPICY CAJUN AIOLI \$9.95

ROASTED EGGPLANT

FRESH MOZZARELLA, ARUGULA, SUNDRIED TOMATOES, ROASTED SHITAKI & ROSEMARY AIOLI \$9.95

MARINATED SIRLOIN

SLICED SIRLOIN ON TOASTED FOCACCIA WITH WILD MUSHROOMS, FRIED ONIONS & ROSEMARY AIOLI
\$12.95

GRILLED TUNA

ARUGULA, VINE RIPE TOMATOES & ROSEMARY AIOLI ON TUSCAN BREAD \$12.95

TWINS BURGER

SEASONED WITH GARLIC & SERVED ON HOUSE BAKED FOCACCIA WITH MESCLUN GREENS, DICED
TOMATOES & ONIONS (add \$1.00 for cheese) \$8.95

PASTAS

FARFALLE

LOBSTER, SHRIMP & TOMATO FILETS IN AN HERB CREAM SAUCE \$12.95

GEMELLI

SAUTÉED CHICKEN, ARUGULA, WILD MUSHROOMS, SUNDRIED TOMATOES & GOAT CHEESE \$11.95

RIGATONI

SMOKED MOZZARELLA, SUNDRIED TOMATOES IN A PINK VODKA SAUCE FLAMBEE \$10.95

CAPPELLINI

SIMPLY SERVED IN OUR RICH ROASTED GARLIC & FRESH TOMATO BASIL SAUCE \$9.95

ENTREES

ROASTED HALF CHICKEN

PERFECTLY ROASTED WITH SEASONAL VEGETABLES & SWEET POTATO FRIES \$11.95

COUS COUS CRUSTED SALMON

RESTING ON TANGY VEGETABLE RATATOUILLE WITH LEMON/ LIME POTATO FRITS \$16.95

MAPLE & SOY MARINATED PORK CHOP

CHARGRILLED & SERVED WITH ROASTED GARLIC MASHED POTATOES & VEGETABLE OF THE DAY \$15.95

ASIAN GLAZED TUNA

GRILLED AND SERVED WITH A THAI RISOTTO CAKE AND SEASONAL VEGETABLES \$ (Market Price)

CHICKEN PUFF PIE

CLASSIC CHICKEN POT PIE SERVED UP HIGH IN OUR BUTTERY PUFF PASTRY \$14.95

GRILLED NY SIRLOIN

GARLIC MASHED POTATOES, VEGETABLES & TOPPED WITH A BAROLO, SHALLOT & WILD MUSHROOM
SAUCE \$18.95

COUNTRY SWEET MEATLOAF

WRAPPED IN SMOKED BACON WITH ROASTED GARLIC MASHED POTATOES AND VEGETABLES, TOPPED WITH
OUR MUSHROOM GRAVY \$14.95

CHIANTE BRAISED LAMB SHANK

RESTING ON PESTO MASHED POTATOES AND SERVED WITH VEGETABLES \$17.95

"MARKETPLACE" VEGETABLE PLATTER

GRILLED VEGETABLES TOPPED WITH A ROASTED PEPPER VINAIGRETTE, CRISPY SHALLOTS & SERVED
WITH A RAISIN & SUNDRIED TOMATO COUS COUS \$12.95

(20% Gratuity Added On Tables Of Six Or More)

9705
National

N.A. — A.C.
Bar/Grill

SINGLE MALTS

10 YEARS

Aberlour • Glenkinchie

Talisker

Loch Dhu • Benriach

12 YEARS

Macallan • Cragganmore

Cardu • Strathisla

Royal Lochnagar

Glenmorange Portwood

15 YEARS

Dalwhinnie • Laphroaig

Lagavulin (16 Years) • Oban (14 Years)

Longmorn • Balvenie

18 YEARS

Glenlivet • Macallan



*DESSERTS & CORDIALS
AND CLASSIC SINGLE
MALTS*

DESSERTS

DOUBLE CHOCOLATE FONDUE
*Served with Oreos, Rice Crispy Treats
bananas, and other sweet things*
\$13.95

APPLE CRISP À LA MODE
\$6.95

CARAMEL PECAN FUDGE PIE
\$6.95

RASPBERRY SWIRL CHEESECAKE
6.95

~OUR VERY OWN~
"CAKE SOUP"
\$9.95

HOMEMADE BANANA BREAD PUDDING
with Chocolate Sauce
6.95

ICE CREAM OF THE DAY
\$2.95

CORDIALS

Grand Marnier Bailey's Irish Cream
Drambuie Frangelico
Chambord Marie Brizard Anisette
Amaretto di Saranno Kahlua
Sambuca Romana Licor 43
B&B Cointreau Godiva
Calvados Busnel V.S.O.P.

SHERRIES & PORTS

Harvey's Bristol Cream Dry Sack
Sandeman Ruby Taylor Fladgate Ruby

COGNAC

Hennessy V.S. Martell V.S.
Courvoisier V.S. Hennessy V.S.O.P.
Courvoisier V.S.O.P.
Martell Cordon Bleu Courvoisier X.O.

ARMAGNAC

Larresingle V.S.O.P.
Sempe V.S.O.P.
Saint Vivant