APPETIZERS

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 & CAPPPELLINI 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 tapenade $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)

NICOLE 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 pine nuts, 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, jalapeños & wild mushrooms $12.95

PIZZA PALERMO
Pesto grilled chicken, roasted sweet bell peppers, red onions & goat cheese $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, SUN DRIED 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, VINEDRIP 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
SAUTEED CHICKEN, ARUGULA, WILD MUSHROOMS, SUN-DRIED TOMATOES & GOAT CHEESE $11.95

RIGATONI
SMOKED MOZZARELLA, SUN-DRIED TOMATOES IN A PINK VODKA SAUCE FLAMBE $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 RATAOUILLE 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

CHIANTA 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 & SUN-DRIED TOMATO COUS COUS $12.95

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

10 YEARS
Aberlour • Glenkinchie
Talisker
Loch Dhu • Benriach

12 YEARS
Macallan • Cragganmore
Cardu • Strathisla
Royal Lochnagar
Glenmorangie 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