


# TWIN FIRES

## DINNER MENU

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### APPETIZERS



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**Honey & Ginger Glazed Rhubarb Salad**    
Garden greens, grape tomato, crispy shallots, chèvre,  
white balsamic vinaigrette

**Smoked Trout Tostada**   
Red onion jam, sweet pea greens, scallion emulsion

**Grilled Venison Sausage**   
White bean puree, wild blue berry chutney

**Rabbit & Boar Terrine**  
Dried fruit compote, mixed greens, toast points

**Kale Salad**    
Roast beets, pickled shallots, gorgonzola cheese,  
spiced walnuts, red wine vinaigrette


**Soup of the day**


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### ENTRÉES


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**Crispy Skin Ontario Pickerel**   
Lemon potato hash, sauteed spinach, miso beurre Blanc



**Grilled Berkshire Pork Chop**   
Brown butter mashed potato, crispy Brussel sprouts,  
roast apple rosemary jus

**Grilled Strip Steak**   
Country fried potato, seasonal vegetables, blue cheese  
butter, jus

**Roast Chicken Breast**   
Country fried potato, seasonal vegetables, double  
smoked bacon, roast pearl onions, red wine jus

**Gamelli Pasta**   
Roast garlic, capers, black olive, charred tomato sauce,  
fresh basil, buttered pankò  
(Vegetarian and can be made Gluten-free)

**Linguini Smoked Salmon**  
Spinach, roast grape tomato, lemon dill cream sauce  
(Can be made Gluten-free or vegetarian)

**Roast Wild Mushroom**    
Caramelized onion and smoked chili stew, aged cheddar  
cheese grits, chive oil

**Ask your server about our daily dessert selection**

*Menu items may contain nuts. Please advise your server of any allergies prior to ordering.  
Service charges & gratuities are not included with our À La Carte pricing and Modified American Plan packages.  
Guests not staying at the resort are also welcome. Please call 1 (800) 361-2188 for reservations.*