

TWIN FIRES

DINNER MENU

APPETIZERS

Soup of the Day

Winter Green Salad

Medley of winter greens, cherry tomatoes, red onions, green apples, candied pecans, goat cheese, drizzled with our house balsamic vinaigrette

Caesar Salad

Crisp romaine lettuce with Parmesan cheese, crispy onions, our signature Caesar dressing

Pan Fried House Made Crab Cakes

Two pan-seared crab cakes served with homemade tartar sauce

Tempura Shrimp

Jumbo shrimp with an apricot chutney, topped with crispy onions

MAIN COURSE

Braised Beef Short Ribs

Tender short ribs, red wine-infused jus, sweet potato mash, roasted seasonal vegetables

8oz Striploin Roast Dinner

Whole roasted striploin hand-cut 8oz piece roast topped with au jus, served with roasted potatoes and seasonal vegetables

Penne Mushroom Carbonara

Penne pasta with house carbonara sauce, seasoned sautéed button mushrooms, served with garlic toast

Bowtie Shrimp and Mussel Lemon Tetrazzini

Bowtie pasta, tossed in a creamy lemon tetrazzini sauce with jumbo shrimp and mussels

Roasted Duck Leg Confit

Two slow roasted duck legs in seasoned duck fat with sweet potato mash and seasoned vegetables

Chicken Supreme

With white wine tarragon cream sauce with roasted potatoes and seasonal vegetables

Pan Fried Pickerel

Seasoned pan fried pickerel with lemon herb butter, fresh slaw, hand cut truffle fries

[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 A 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.



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