

# TWIN FIRES

## DINNER MENU

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### APPETIZERS

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#### Soup of the Day

#### Winter Green Salad

Winter greens, cherry tomatoes, red onions, green apples, candied pecans, and goat cheese. Drizzled with our house balsamic vinaigrette

#### Caesar Salad

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

#### Greek Salad

cucumbers, tomatoes, Kalamata olives, and red onions, topped with feta cheese and drizzled with our signature Greek dressing

#### Pan Fried House Made Crab Cakes

One pan-seared crab cakes with homemade tartar sauce

#### Tempura Shrimp

Jumbo shrimp, coated in tempura batter with an apricot chutney and topped with crispy onions

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### MAIN COURSE

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#### Brisket

Slow cooked tender brisket, with a rich red wine-infused jus. Served on a bed of sweet potato mash, roasted seasonal vegetables

#### 8oz NY Striploin

Hand-cut 8oz piece of whole roasted Striploin, topped with au jus. With roasted potatoes, seasonal vegetables

#### Tuna Steak

Seared rare yellow fin tuna with roast potato, seasoned vegetables and a lemon butter Dijon sauce

#### Chicken Supreme

With a white wine tarragon cream sauce, roasted potatoes and a medley of seasonal vegetables

#### Roasted Duck Leg Confit

One slow-roasted duck legs, cooked in seasoned duck fat with a side of sweet potato mash and seasoned vegetables

#### Pan Fried Pickerel

Seasoned pan-fried pickerel, with a zesty lemon herb butter, fresh slaw and 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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1491 Sir Sam`s Rd, Eagle Lake, Ontario



Gluten-Free



Vegetarian

*\*Please note menu subject to change based on availability*