

TWIN FIRES

DINNER MENU

APPETIZERS

Soup of the Day

Wild Green Salad

Delightful mix of greens, red onions, fresh strawberries, candied pecans, & creamy goat cheese. Finished with a drizzle of our signature balsamic vinaigrette

Caesar Salad

Crisp romaine lettuce, grated Parmesan cheese, & crispy onions, all tossed in our signature Caesar dressing

Greek Salad

Fresh cucumbers, tomatoes, kalamata olives, & red onions, topped with crumbled feta cheese & dressed in our signature Greek dressing

House Made Crab Cake

Pan fried crab cake with homemade zesty tartar sauce

Baked Brie

A creamy delight accompanied by a strawberry & rhubarb coulis, tangy balsamic reduction, & a touch of olive oil. Served with crispy crostini

Elk Carpaccio

Tender elk tenderloin seasoned to perfection, topped with deep-fried capers, & grated Romano cheese. Finished with a delicate garnish of truffle oil & served with crispy crostini

Bombay Prawns

Tender pan-seared prawns enveloped in a decadent fusion of aromatic Indian spices & creamy coconut milk

MAIN COURSE

New Zealand Lamb

Succulent rack of New Zealand Lamb, seared with a Dijon glaze & encrusted in rosemary panko crumbs for a delightful crunch. Topped with a fig & port demi-glace, accompanied by potatoes & seasonal vegetables

7 oz AAA Filet Mignon

Filet Mignon, topped with a savory au jus for enhanced flavor, & served with seasoned potatoes & seasonal vegetables

7 oz AAA Filet Oscar

Filet Mignon, crowned with succulent crab meat & velvety Béarnaise sauce & paired alongside potatoes & seasonal vegetables

10 oz AAA Angus Ribeye

Angus Ribeye, with its rich flavor enhanced by a savory au jus topping. Complemented by seasoned potatoes & seasonal vegetables

Chicken Supreme

Chicken blanketed in a delectable white wine tarragon cream sauce. Garnished with potatoes & seasonal vegetables

Grilled Salmon

Salmon Filet, adorned with a zesty & refreshing tropical fruit salsa bursting with ripe pineapple, juicy mango, diced red onions, fresh cilantro, & a hint of lime juice. Served alongside potatoes & seasoned vegetables

[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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