

# TWIN FIRES

## DINNER MENU

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### APPETIZERS

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Served with fresh bread daily

#### Soup of the Day

##### Wild Green Salad

Shallots, orange segments, dried cranberries, candied pecans, and goat cheese on a bed of fresh greens with a balsamic vinaigrette

##### Caesar Salad

Chopped romaine tossed in our house made Caesar dressing topped with shaved parmesan, candied cracked black pepper bacon, and crostini

##### Red Pepper Risotto

Arborio rice, shallots, garlic, and herbs sauteed with white wine and simmered in our roasted red pepper puree. Topped with parmesan, radicchio, and balsamic glaze

##### Baked Brie

Melted, toasty brie accompanied by a spiced apple compote, tangy balsamic reduction, and served with crispy crostini

##### Beets Brulé

Tender beets, topped with sweet and tangy caramelized goat cheese, served with balsamic vinaigrette on a bed of fresh greens

##### Surf and Turf Capaccio

Fresh filet mignon and salmon in a black pepper rub, rolled then thinly sliced, served with a juniper berry citrus vinaigrette, garnished with micro greens

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### MAIN COURSE

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All mains served with daily seasonal vegetables

#### Steak: Choice of 7oz Filet Mignon or 10oz Ribeye

Served with creamy mashed potatoes and a red wine and butter beef demi-glace

##### Chicken Supreme

Pan seared, oven baked chicken supreme finished in white wine tarragon cream sauce. Served with garlic roasted new potatoes

##### Orange Dill Salmon

Pan seared Atlantic salmon, served with garlic roasted new potatoes and orange dill beurre blanc

##### Pomodoro Pasta

Penne pasta in rich red wine tomato sauce with melty mini bocconcini balls and sauteed greens

Ask about our nightly specials!

[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*

*1491 Sir Sam's Rd, Eagle Lake, Ontario*

Gluten-Free  Vegetarian  Dairy-Free Option 