



# TWIN FIRES

## DINNER MENU



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SPRING 2026

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### **APPETIZERS**

#### *Tapenade*

A rich spreadable blend of kalamata olives, capers, garlic and lemon, served with fresh seasonal vegetables and crostini

#### *Steak Tartare*

Freshly diced beef tenderloin mixed with shallots, cornichons and capers  
Topped with an egg yolk and served with crostini

#### *Caesar Salad*

Crispy prosciutto, parmesan cheese and seasoned croutons on crunchy romaine lettuce  
tossed with house-made dressing

#### *Risi e Bisi*

Fresh peas in a creamy risotto topped with parmesan cheese, crispy prosciutto, pickled snap  
peas and drizzled with an herb oil

#### *Soup of the Day*

Freshly prepared daily. Ask your server.

### **MAINS**

#### *Filet Mignon (7oz) or Ribeye Steak (10oz)*

Served with demi-glace, pomme purée and seasonal vegetables

#### *Chicken Supreme*

Pan-seared bone-in chicken breast served with a mushroom, thyme white wine sauce,  
roasted potatoes and seasonal vegetables

#### *Rainbow Trout*

Pan-seared rainbow trout with a buttery lemon dill sauce, roasted potatoes and seasonal vegetables

#### *Pasta Primavera*

Perfectly cooked pasta with sautéed seasonal vegetables in a creamy herb sauce

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

*Menu items may contain nuts. Please advise your server of any allergies prior to ordering. Gratuities are not included.*