

TWIN CITY GRILL

GLUTEN FREE DINNER MENU

FROM THE BAR

Crispin Original Cider	5.99
Bard's Gold	5.99
American lager	
Mojito	8.99
Don Q Limon Rum, fresh mint	
Twin City Margarita	8.99
Sauza Silver Tequila, Cointreau, Grand Marnier	
Cosmopolitan	10.99
Ketel One Vodka, Cointreau, cranberry juice, lime	

SALADS

All of our salads are freshly tossed and our dressings are made from scratch.
Available dressings: House, Ranch, Bleu Cheese, French, Caesar, Mustard Vinaigrette

Caesar Salad	9.99
romaine lettuce, parmesan cheese, Caesar dressing	
Mediterranean	11.99
feta cheese, tomatoes, Greek olives, cucumbers, house vinaigrette	
+ Grilled Chicken ...	3.99
+ Grilled Salmon ...	4.99
St. Paul Chopped	13.99
chicken, smokehouse bacon, tomatoes, Maytag blue cheese, scallions, mustard vinaigrette	
Steakhouse	14.99
grilled sirloin, grapes, almonds, Maytag blue cheese dressing	

CHICKEN & BBQ

Freebird all natural chicken is used in all of our chicken dishes. Raised without antibiotics or hormones to offer the best in taste and tenderness

Garlic Chicken	14.99
fresh rosemary & garlic	
Hickory Smoked Chicken	14.99
coleslaw, homemade barbecue sauce	
Chicken with Mushrooms	15.99
cabernet mushroom demi-glaze	
Hickory Smoked Chicken & Ribs	20.99
coleslaw, homemade barbecue sauce	
Hickory Smoked Baby Back Ribs	21.99
coleslaw, homemade barbecue sauce	

FISH & SEAFOOD

Twin City Grill only uses the most eco-friendly fish selection based on seasonality, farm raising and availability to have the least impact on our environment

Grilled Scottish Salmon	23.99
naturally farm-raised	
Broiled Walleye	22.99
wild caught	
Bacon Wrapped Scallops	24.99
fresh Maine scallops, apricot glaze	
Blackened Tuna	24.99
sushi grade ahi tuna, mango salsa	
Shrimp Scampi	23.99
jumbo shrimp, garlic butter	

DESSERT

Vanilla Ice Cream Sundae - hot fudge or caramel sauce	4.99
Crème Brulee - real vanilla bean	6.99
Fresh Strawberries - hot fudge & fresh whipped cream	6.99

STARTERS

Jumbo Shrimp Cocktail	11.99
shrimp, homemade cocktail sauce	
Bacon Wrapped Scallops	12.99
fresh Maine scallops, apricot glaze	

CLASSIC STEAKS

Our steaks are hand selected, naturally raised beef, well marbled and aged for 21 days

Char-Grilled Top Sirloin (12 oz)	24.99
a Grill classic	
New York Strip Steak (14 oz)	30.99
charbroiled to perfection	
Porterhouse Steak (20 oz)	32.99
two favorite cuts in one steak	
Prime Bone-in Ribeye (20 oz)	34.99
steakhouse favorite	

STEAK ORDERING GUIDE

Blue - cold, red
Center Rare - very red, cool center
Medium Rare - red, warm center
Medium - pink, hot center
Medium Well - dull pink center
Well - broiled throughout

We recommend that medium well and well done filet mignon be butterflied.

ROASTED PRIME RIB

Twin City Grill's Prime Rib is naturally raised and cut from the finest rib roast, slow roasted and succulent with fresh horseradish cream

Prime Rib Queen Cut (12oz)	25.99
with house made horseradish sauce, au jus	
Prime Rib King Cut (18oz)	29.99
with house made horseradish sauce, au jus	

FILETS

Our signature center cut tenderloins are hand selected and aged naturally for 21 days to guarantee the best tenderness and flavor

Tenderloin Medallions	25.99
Filet Mignon (8oz)	31.99
Filet Mignon (12oz)	35.99

SURF & TURF

Filet Mignon (8oz)
add one of the following

Broiled Walleye • Grilled Salmon
35.99

SIDES

Enough to share

Au Gratin Potatoes - bacon & cheddar	6.99
Creamed Corn - a must have	4.99
Roasted Garlic Mushrooms	3.99
Steamed Asparagus	5.99
Steamed Broccoli	4.25

All entrees are served with choice of mashed potatoes or a baked potato
Private parties are available in our Lake of the Isles room for 15 to 75 guests
An 18% gratuity will be added to parties of six or more. 01/08

TWIN CITY GRILL

GLUTEN FREE LUNCH MENU

FROM THE BAR

Crispin Original Cider	5.99
Bard's Gold - American lager	5.99
Mojito - Don Q Limon Rum, fresh mint	8.99
Twin City Margarita - Sauza Silver Tequila, Cointreau, Grand Marnier	8.99
Cosmopolitan - Ketel One Vodka, Cointreau, cranberry juice, lime	10.99

STARTERS

Jumbo Shrimp Cocktail - shrimp, homemade cocktail sauce	11.99
Bacon Wrapped Scallops - fresh Maine scallops, apricot glaze	12.99

SALADS

All of our salads are freshly tossed and our dressings are made from scratch.

Available dressings: House, Ranch, Bleu Cheese, French, Caesar, Mustard Vinaigrette

Caesar Salad - romaine lettuce, parmesan cheese, caesar dressing	9.99
Mediterranean - feta cheese, tomatoes, Greek olives, cucumbers, house vinaigrette	11.99
add Grilled Chicken ... 3.99 add Grilled Salmon ... 4.99	
St. Paul Chopped - Chicken, bacon, tomatoes, Maytag blue cheese, scallions, mustard vinaigrette	13.99
Steakhouse - grilled sirloin, grapes, almonds, Maytag blue cheese dressing	14.99

CHICKEN & BARBECUE

Freebird all natural chicken is used in all of our chicken dishes

Raised without antibiotics or hormones to offer the best in taste and tenderness

Garlic Chicken - fresh rosemary & garlic	13.99
Hickory Smoked Chicken - coleslaw, homemade barbecue sauce	13.99
Chicken with Mushrooms - cabernet mushroom demi-glaze	13.99
Hickory Smoked Baby Back Ribs - coleslaw, homemade barbecue sauce	16.99

FISH & SEAFOOD

Twin City Grill only uses the most eco-friendly fish selection based on seasonality, farm raising and availability to have the least impact on our environment

Grilled Scottish Salmon - naturally farm-raised	14.99
Broiled Walleye - wild caught	13.99
Bacon Wrapped Scallops - fresh Maine scallops, apricot glaze	15.99
Shrimp Scampi - jumbo shrimp, garlic butter	14.99

CLASSIC STEAKS

Our steaks are hand selected, naturally raised beef, well marbled and aged for 21 days

Char-Grilled Top Sirloin (12 oz) - a Grill classic	19.99
Tenderloin Medallions - two 4 oz Medallion	21.99
Filet Mignon (8 oz) - center cut tenderloin	32.99

STEAKHOUSE COMPLEMENTS

Enough to share

Au Gratin Potatoes - bacon & cheddar	6.99
Creamed Corn - a must have	4.99
Roasted Garlic Mushrooms	3.99
Steamed Asparagus	5.99
Steamed Broccoli	4.25

DESSERT

Vanilla Ice Cream Sundae - hot fudge or caramel sauce	4.99
Crème Brulee - real vanilla bean	6.99
Fresh Strawberries - hot fudge & fresh whipped cream	6.99

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