

LUNCH

FROM THE BAR

HOMEMADE LEMONADE

Our lemonade is made fresh daily using fresh squeezed
Sunkist lemons and pure cane sugar

Classic • Raspberry • Mango • Strawberry

3.50

COCKTAILS

Gin Fizz - Beefeater Gin, fresh lemon, sugar	6.99
Kentucky Lemonade - Jack Daniel's, fresh lemonade	7.99
TCG Bloody Mary - Absolut Peppar, signature skewer	7.99
Up North Crush - Stolichnaya Vodka, Chambord, cranberry & orange juices	7.99
Top Shelf Margarita - Sauza Silver Tequila, Cointreau, Grand Marnier	8.99
Vanilla Coke - Stoli Vanil Vodka, Coca-Cola Classic	8.99
Big Cherry - Effen Black Cherry Vodka, strawberry lemonade	8.99
Ginned Up Cucumber - Hendrick's Gin, fresh cucumber, sweet & sour	10.99

DRAUGHT

Michelob Golden Light	3.99
Twin City Grill Amber	4.99
Summit Grand Pilsner	4.99
Moose Drool Brown Ale	4.99
Guinness Stout	5.99
Seasonal Draught	A.Q.

BOTTLE

Bud Light	3.99
Heineken	4.99
Corona	4.99
Sierra Nevada (Extra Pale Ale)	4.99
Thomas Braü (NA)	4.99
Goose Island 312 Urban Wheat Ale	4.99
Bell's Two Hearted Ale	4.99
Amstel Light	4.99

WINE

WHITE		5 oz.	8 oz.	Btl.	RED		5 oz.	8 oz.	Btl.
Turning Leaf White Zinfandel	6	9	27	Walnut Crest Merlot	6	9	27		
Placido Pinot Grigio	6	9	27	Red Tree Pinot Noir	6	9	27		
Fuzelo Vinho Verde	6	9	27	Dancing Bull Cabernet Sauvignon	7	10	30		
Cline Viognier	7	10	30	McWilliam's Shiraz	7	10	30		
Cellar No. 8 Chardonnay	7	11	33	Red Rock Merlot	7	11	33		
Dr. L Riesling	7	11	33	Jean Luc Columbo Côtes du Rhône	7	11	33		
Veramonte Sauvignon Blanc	7	11	33	Punto Final Malbec	8	12	36		
Clos Du Bois Pinot Grigio	8	12	36	Pedroncelli "Mother Clone" Zinfandel	8	12	36		
Green Truck Sauvignon Blanc *Organic	8	12	36	Green Truck Petit Sirah *Organic	8	12	36		
Fess Parker Chardonnay	9	13	39	Boomtown Cabernet Sauvignon	9	13	39		
Jean Louis Brut	n/a	10	40	Rutherford Ranch Cabernet Sauvignon	10	14	42		
				Benton Lane Pinot Noir	11	15	45		

LUNCH

STARTERS

Soup of the Day	3.99	5.99
Minnesota Wild Rice Corn Chowder		5.99
Baked French Onion Soup		5.99
Parmesan Crusted Spinach and Artichoke Dip - garlic toast points		7.99
Crispy Calamari - sweet Thai dipping sauce		8.99
Signature Fish & Chips - beer-battered walleye, tartar sauce		8.99
Coconut Shrimp - jumbo shrimp, orange marmalade sauce		9.99
Jumbo Shrimp Cocktail - shrimp, homemade cocktail sauce		11.99
Bacon Wrapped Scallops - fresh Maine scallops, apricot glaze		12.99

FLATBREADS

Our famous flatbreads are made from fresh unleavened bread that is grilled crisp, brushed with pesto and then topped with mozzarella and your favorite fresh ingredients

Oven-Dried Tomato - fresh basil	9.99
Grilled Chicken - oven-dried tomatoes, fresh basil	10.99
Grilled Vegetable - zucchini, yellow squash, red pepper, mushrooms, basil	10.99
BBQ Chicken - oven-dried tomatoes, scallions	10.99
Roasted Mushroom - shiitake mushrooms, white truffle oil, oven-dried tomatoes, scallions	10.99

FLATBREAD/SALAD COMBO

add to your favorite flatbread

**Wedge Salad • Caesar Salad • Asian Salad
Mediterranean • St. Paul Chopped**

3.99

ENTREE SALADS

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

Caesar Salad - romaine lettuce, parmesan cheese, homemade croutons	8.99
Mediterranean - feta cheese, Greek olives, cucumbers, vinaigrette dressing	10.99
Asian Salad - almonds, crispy noodles, oranges, sesame dressing	10.99
add: Grilled All Natural Chicken ...	3.99
Grilled Sustainable Salmon ...	4.99
St. Paul Chopped - chicken, pasta, smokehouse bacon, tomatoes, Maytag blue cheese, scallions ...	12.99
Steakhouse - grilled sirloin, grapes, almonds, Maytag blue cheese dressing	13.99

LUNCH

DAILY SPECIALS

Our Daily Specials are just that, only available during the day or until we sell out

MONDAY	Turkey French Dip - peppers, onions, turkey au jus.	10.99
TUESDAY	Salmon B.L.T. - naturally raised salmon, smokehouse bacon, tomatoes.	10.99
WEDNESDAY	Grilled Cheese, Bacon & Tomato - tomato-basil soup.	9.99
THURSDAY	Homemade Meatloaf - all natural sirloin, mushroom gravy, mashed potatoes.	11.99
FRIDAY	Coconut Shrimp - jumbo shrimp, orange marmalade sauce	13.99
SATURDAY	BBQ Pork Sandwich - slow roasted pulled pork, barbecue sauce	9.99
SUNDAY	Open Face Turkey Sandwich - mashed potatoes, turkey gravy	9.99

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

Northern Lakes Walleye Fish Fry - our specialty	12.99
Almond Crusted Walleye - lemon butter sauce	13.99
Wasabi Crusted Tilapia - sesame soy sauce	13.99
Garlic Parmesan Crusted Shrimp - jumbo shrimp.	14.99

SCOTTISH SALMON

Twin City Grill proudly serves naturally farm-raised salmon

Simple Grilled • Horseradish Crust

14.99

15.99

CLASSIC STEAKS

Our steaks are hand selected and aged naturally for 21 days to guarantee the best tenderness and flavor

Peppercorn Tenderloin Tails - Twin City steak sauce	16.99
Center Cut Sirloin - charbroiled to perfection	19.99
Tenderloin Medallions - our favorite	21.99
Filet Mignon (8 oz) - our signature center cut tenderloin	26.99

YOUR CHOICE OF CRUST

Parmesan Crust • Blue Cheese Crust

Horseradish Crust • Wasabi Crust

1.99

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.

All entrees are served with your choice of potato and our famous onion bread with fresh whipped butter

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

LUNCH

GRILL BURGERS

All of our burgers are made with ground Angus beef from Meyer's Ranch
Meyer's Beef is raised naturally on a vegetarian diet for superior taste and tenderness
Our burger buns are all natural, baked fresh daily and made for us exclusively by the New French Bakery
All of our burgers are served with salt 'n' vinegar fries and coleslaw

- Grilled Hamburger** 9.99
- Grilled Cheddar Cheeseburger** 10.50
- Barbecue Burger** - cheddar cheese, onion strings, barbecue sauce 10.50
- Maytag Blue Cheeseburger** - onion strings 10.99
- Grilled Bacon Cheddar Burger** - smokehouse bacon 11.99
- Mushroom & Swiss Burger** - swiss cheese, roasted mushrooms, truffle oil 11.99

OLD-FASHIONED BURGER

dressed to impress with shredded lettuce, tomato, onion
and American cheese with our super secret sauce

10.99

GRILL SANDWICHES

All of our sandwiches are served with salt 'n' vinegar fries and coleslaw
All of our breads are made fresh daily by the New French Bakery, with no additives or preservatives

- Classic BLT** - multigrain toast, salt 'n' vinegar fries 8.99
- Twin City Turkey Melt** - all natural turkey breast, cheddar cheese, oven-dried tomatoes. 9.99
- Patty Melt** - american cheese, sweet griddled onions. 10.50
- Santa Fe Chicken Sandwich** - jalapeno jack & cheddar cheese. 10.50
- Buffalo Chicken Sandwich** - Maytag blue cheese dressing 10.99
- Smokehouse Chicken Sandwich** - smokehouse bacon, cheddar cheese, barbecue sauce. 11.99
- Walleye Sandwich** - beer-battered fillet, homemade tartar sauce 11.99
- Blackened Tuna Sandwich** - sushi grade ahi tuna, lemon, mayonnaise. 12.99
- Prime Rib French Dip** - onions, mozzarella, au jus. 13.99

TWIN CITY CLASSICS

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

- Toasted Macaroni & Cheese** - tomatoes, bacon, toasted breadcrumbs 12.99
- Garlic Chicken** - marinated with rosemary & garlic, lemon butter sauce 12.99
- Hickory Smoked Chicken** - coleslaw, homemade barbecue sauce 12.99
- Chicken with Mushrooms** - cabernet mushroom demi-glace. 12.99
- Hickory Smoked Baby Back Ribs** - coleslaw, homemade barbecue sauce 15.99

DINNER

FROM THE BAR

CLASSIC COCKTAILS & MARTINIS

TWIN CITY GRILL MARTINI

Bombay Gin, Absolut Vodka, blue cheese stuffed olives

10.99

Gin Fizz - Beefeater Gin, fresh lemon, sugar	6.99
Up North Crush - Stolichnaya Vodka, Chambord, cranberry & orange juices	7.99
Twin City Grill Margarita - Sauza Silver Tequila, Cointreau, Grand Marnier	8.99
Super Sidecar - E&J Brandy, Triple Sec, sweet & sour	8.99
Derby Style Mint Julep - Maker's Mark Bourbon, fresh mint, sugar.	8.99
Vanilla Coke - Stoli Vanil Vodka, Coca-Cola Classic	8.99
Big Cherry - Effen Black Cherry Vodka, strawberry lemonade.	8.99
Minneapolis Manhattan - Basil Hayden's Bourbon, Sweet Vermouth	10.99
Gin Rosey - Hendrick's Gin, fresh rosemary, olives	10.99
Ginned Up Cucumber - Hendrick's Gin, fresh cucumber, sweet & sour	10.99
Cosmopolitan - Ketel One Vodka, Cointreau, cranberry juice, lime.	10.99
Gimme A Gibson - 209 Gin, cocktail onions.	10.99

WINE

WHITE		5 oz.	8 oz.	Btl.	RED		5 oz.	8 oz.	Btl.
Turning Leaf White Zinfandel	6	9	27	Walnut Crest Merlot.	6	9	27		
Placido Pinot Grigio.	6	9	27	Red Tree Pinot Noir.	6	9	27		
Fuzelo Vinho Verde.	6	9	27	Dancing Bull Cabernet Sauvignon.	7	10	30		
Cline Viognier	7	10	30	McWilliam's Shiraz.	7	10	30		
Cellar No. 8 Chardonnay	7	11	33	Red Rock Merlot.	7	11	33		
Dr. L Riesling.	7	11	33	Jean Luc Columbo Côtes du Rhône	7	11	33		
Veramonte Sauvignon Blanc.	7	11	33	Punto Final Malbec.	8	12	36		
Clos Du Bois Pinot Grigio	8	12	36	Pedroncelli "Mother Clone" Zinfandel	8	12	36		
Green Truck Sauvignon Blanc *Organic	8	12	36	Green Truck Petit Sirah *Organic	8	12	36		
Fess Parker Chardonnay	9	13	39	Boomtown Cabernet Sauvignon	9	13	39		
Jean Louis Brut	n/a	10	40	Rutherford Ranch Cabernet Sauvignon	10	14	42		
				Benton Lane Pinot Noir.	11	15	45		

DRAUGHT

Michelob Golden Light	3.99
Twin City Grill Amber	4.99
Summit Grand Pilsner	4.99
Moose Drool Brown Ale	4.99
Guinness Stout	5.99
Seasonal Draught	A.Q.

BOTTLE

Bud Light	3.99
Corona	4.99
Sierra Nevada (Extra Pale Ale)	4.99
Thomas Braü (NA)	4.99
Goose Island 312 Urban Wheat Ale	4.99
Amstel Light	4.99
Heineken	4.99
Bell's Two Hearted Ale	4.99

DINNER

STARTERS

Soup of the Day	3.99 ... 5.99
Minnesota Wild Rice Corn Chowder	5.99
Baked French Onion Soup	5.99
Parmesan Crusted Spinach and Artichoke Dip - garlic toast points	7.99
Crispy Calamari - sweet Thai dipping sauce	8.99
Signature Fish & Chips - beer-battered walleye, tartar sauce	8.99
Coconut Shrimp - jumbo shrimp, orange marmalade sauce	9.99
Jumbo Shrimp Cocktail - shrimp, homemade cocktail sauce	11.99
Bacon Wrapped Scallops - fresh Maine scallops, apricot glaze	12.99

FLATBREADS

Our famous flatbreads are made from fresh unleavened bread that is grilled crisp, brushed with pesto and then topped with mozzarella and your favorite fresh ingredients

Oven-Dried Tomato - fresh basil	9.99
Grilled Chicken - oven-dried tomatoes, fresh basil	10.99
Grilled Vegetable - zucchini, yellow squash, red pepper, mushrooms, basil	10.99
BBQ Chicken - oven-dried tomatoes, scallions	10.99
Roasted Mushroom - shiitake mushrooms, white truffle oil, oven-dried tomatoes, scallions	10.99

SALADS

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

Caesar Salad - romaine lettuce, parmesan cheese, homemade croutons	8.99
Mediterranean - feta cheese, Greek olives, cucumbers, vinaigrette dressing	10.99
Asian Salad - almonds, crispy noodles, oranges, sesame dressing	10.99
add: Grilled All Natural Chicken ... 3.99 Grilled Sustainable Salmon ... 4.99	
St. Paul Chopped - chicken, pasta, smokehouse bacon, tomatoes, Maytag blue cheese, scallions ...	12.99
Steakhouse - grilled sirloin, grapes, almonds, Maytag blue cheese dressing	13.99

TWIN CITY GRILL WEDGE

Smokehouse bacon, tomatoes, scallions, Maytag blue cheese dressing

6.99

GRILL SANDWICHES

All of our sandwiches are served with salt 'n' vinegar fries and coleslaw

All of our breads and buns are made fresh daily by the New French Bakery, with no additives or preservatives	
Old-Fashioned Burger - shredded lettuce, tomato, onion, American cheese and our secret sauce ..	10.99
Grilled Cheddar Cheeseburger	10.50
Maytag Blue Cheeseburger - onion strings	10.99
Grilled Bacon Cheddar Burger - smokehouse bacon	11.99
Smokehouse Chicken Sandwich - smokehouse bacon, cheddar cheese, barbecue sauce	11.99
Walleye Sandwich - beer-battered fillet, homemade tartar sauce	11.99
Mushroom Swiss Burger - swiss cheese, roasted mushrooms, truffle oil	11.99
Blackened Tuna Sandwich - lemon, mayonnaise	12.99
Prime Rib French Dip - onions, mozzarella, au jus	13.99

DINNER

NIGHTLY SPECIALS

Our Nightly Specials are just that, only available at night or until we sell out

MONDAY	Griddled Walleye Fillet - wild rice pilaf, spicy corn sauce.	21.99
TUESDAY	Filet Medallions Au Poivre - green peppercorn brandy sauce	25.99
WEDNESDAY	Guinness Braised Beef Short Ribs - roasted vegetables.	24.99
THURSDAY	Dry Aged Ribeye - rosemary balsamic demi-glace, mushrooms, onions	25.99
FRIDAY	Tenderloin Medallions Bearnaise - classic house made bearnaise	25.99
SATURDAY	Roast Rack of Pork - dijon cream sauce	20.99
SUNDAY	All Natural Turkey Plate - mashed potato, turkey gravy, cranberry relish	14.99

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

Northern Lakes Walleye Fish Fry - our specialty	20.99
Almond Crusted Walleye - lemon butter sauce	21.99
Wasabi Crusted Tilapia - sesame soy sauce	21.99
Bacon Wrapped Scallops - fresh Maine scallops, apricot glaze	23.99
Garlic Parmesan Crusted Shrimp - jumbo shrimp	23.99
Blackened Tuna - sushi grade ahi tuna, mango salsa	24.99

SCOTTISH SALMON

Twin City Grill proudly serves naturally farm-raised salmon

Simple Grilled • Horseradish Crust

23.99

24.99

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 - marinated with rosemary & garlic, lemon butter sauce	13.99
Hickory Smoked Chicken - coleslaw, homemade barbecue sauce.	13.99
Chicken with Mushrooms - cabernet mushroom demi-glace	14.99
Hickory Smoked Chicken & Ribs - coleslaw, homemade barbecue sauce.	19.99
Hickory Smoked Baby Back Ribs - coleslaw, homemade barbecue sauce.	20.99

All entrees are served with your choice of potato and our famous onion bread with fresh whipped butter

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

DINNER

ROASTED PRIME RIB OF BEEF

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) - with house made horseradish sauce, au jus	24.99
Prime Rib King Cut (18oz) - with house made horseradish sauce, au jus	28.99

FILETS

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

Tenderloin Medallions	Filet Mignon (8oz)	Filet Mignon (12oz)
24.99	29.99	34.99

YOUR CHOICE OF CRUST

Parmesan Crust • Blue Cheese Crust
Horseradish Crust • Wasabi Crust

1.99

TWIN CITY GRILL SURF & TURF

Filet Mignon (8oz) & add one of the following:

Almond Crusted Walleye • Grilled Salmon
Coconut Shrimp • Garlic Parmesan Crusted Shrimp
34.99

CLASSIC STEAKS

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

Peppercorn Tenderloin Tails - Twin City steak sauce	22.99
Char-Grilled Top Sirloin (12 oz) - a Grill classic	23.99
New York Strip Steak (14 oz) - charbroiled to perfection	29.99
Porterhouse Steak (20 oz) - two favorite cuts in one steak	32.99
Prime Bone-in Ribeye (20 oz) - steakhouse favorite	34.99

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.

STEAKHOUSE COMPLEMENTS

Enough to share

Au Gratin Potatoes bacon & cheddar	6.99	Creamed Corn (a must have)	4.99
Roasted Garlic Mushrooms	3.99	Creamed Spinach	4.99
Maple Glazed Carrots	4.25	Steamed Asparagus	5.99
Steamed Broccoli	4.25	Macaroni & Cheese bacon & tomato	5.99