

=== DRAUGHT ===

Miller Lite	3.95
Twin City Grill Amber	4.95
Summit Grand Pilsner	4.95
Moose Drool Brown Ale	4.95
Guinness Stout	5.95
Seasonal Draught	A.Q.

=== BOTTLE ===

Bud Light	3.95
Corona	4.50
Sierra Nevada (Extra Pale Ale)	4.50
Thomas Braü (NA)	4.50
Goose Island 312 Urban Wheat Ale	4.75
Amstel Light	4.75

=== FROM THE BAR ===

CLASSIC COCKTAILS & MARTINIS

TWIN CITY GRILL MARTINI

Bombay Gin, Absolut Vodka, blue cheese stuffed olives

10.95

Twin City Grill Margarita - Sauza Silver Tequila, Cointreau, Grand Marnier	7.95
Bloody Mary - Absolut Peppar, bloody mary mix	7.95
Raspberry Crush - Stolichnaya Vodka, Chambord, orange, cranberry & pineapple juice	7.95
Super Sidecar - E&J Brandy, Triple Sec, sweet & sour	8.95
Minneapolis Manhattan - Maker's Mark Bourbon, Sweet Vermouth	10.95
The Smokey Martini - Grey Goose Vodka, Glenmorangie Scotch, orange twist	10.95
Gibson - Bombay Sapphire Gin or Ketel One Vodka Martini with cocktail onions	10.95
Cosmopolitan - Ketel One Vodka, Cointreau, cranberry juice, lime	10.95
Caramel Apple - Apple Pucker, Skyy Vodka, caramel	10.95

=== WINE ===

WHITE

Turning Leaf White Zinfandel	6.5	26
Placido Pinot Grigio	7	28
Cycles "Gladiator" Chardonnay	7.5	30
Barnard Griffin Riesling	7.5	30
Guenoc Sauvignon Blanc	7.5	30
Cline Viognier	8	32
Clos Du Bois Pinot Grigio	8.5	34
Fess Parker Chardonnay	9.5	38

RED

Walnut Crest Merlot	6.5	26
McWilliam's Shiraz	7.5	30
Punto Final Malbec	7.5	30
Cycles "Gladiator" Pinot Noir	8	32
Dancing Bull Cabernet Sauvignon	8	32
Red Rock Merlot	8.5	34
Hahn Meritage	9	36
Pedroncelli "Mother Clone" Zinfandel	9	36
Lyeth Cabernet Sauvignon	9	36
Rutherford Ranch Cabernet Sauvignon	11	44
Bouchaine Pinot Noir	12.5	50

STARTERS

Soup of the Day	3.95 ... 5.95
Minnesota Wild Rice Corn Chowder	5.95
Baked French Onion Soup	5.95
Parmesan Crusted Spinach and Artichoke Dip - garlic toast points	7.25
Crispy Calamari - sweet Thai dipping sauce	7.95
Signature Fish & Chips - beer-battered walleye, tartar sauce	8.95
Coconut Shrimp - jumbo gulf shrimp, orange marmalade sauce	8.95
Bacon Wrapped Scallops - fresh Maine scallops, apricot glaze	10.95
Jumbo Shrimp Cocktail - gulf shrimp, homemade cocktail sauce	11.95

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	8.95
Grilled Chicken - oven-dried tomatoes, fresh basil	9.95
Grilled Vegetable - zucchini, yellow squash, red pepper, mushrooms, basil	9.95
BBQ Chicken - oven-dried tomatoes, scallions	9.95
Roasted Mushroom - shiitake mushrooms, white truffle oil, oven-dried tomatoes, scallions	9.95

SALADS

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

Caesar Salad - romaine lettuce, parmesan cheese, homemade croutons	8.95
Mediterranean - feta cheese, Greek olives, cucumbers, vinaigrette dressing	10.95
Asian Salad - almonds, crispy noodles, oranges, sesame dressing	10.95
add: Grilled Chicken	3.00
Grilled Salmon	4.00
St. Paul Chopped - chicken, pasta, bacon, tomatoes, Maytag blue cheese, scallions	11.95
Steakhouse - grilled sirloin, grapes, almonds, Maytag blue cheese dressing	13.95

TWIN CITY GRILL WEDGE

Smokehouse bacon, tomatoes, scallions, Maytag blue cheese dressing

5.95

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 ...	9.95
Grilled Cheddar Cheeseburger	9.95
Maytag Blue Cheeseburger - onion strings	10.95
Grilled Bacon Cheddar Burger - smokehouse bacon	10.95
Smokehouse Chicken Sandwich - smokehouse bacon, cheddar cheese, barbecue sauce	10.95
Walleye Sandwich - beer-battered fillet, homemade tartar sauce	10.95
Mushroom Swiss Burger - swiss cheese, roasted mushrooms, truffle oil	11.95
Blackened Tuna Sandwich - lemon, mayonnaise	11.95
Prime Rib French Dip - onions, mozzarella, au jus	12.95

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.	20.95
TUESDAY	Filet Medallions Au Poivre - green peppercorn brandy sauce	24.95
WEDNESDAY	Guinness Braised Beef Short Ribs - roasted vegetables.	24.95
THURSDAY	Dry Aged Ribeye - rosemary balsamic demi-glace, mushrooms, onions	25.95
FRIDAY	Tenderloin Medallions Bearnaise - classic house made bearnaise	24.95
SATURDAY	Roast Rack of Pork - dijon cream sauce	20.95
SUNDAY	All Natural Turkey Plate - mashed potato, turkey gravy, cranberry relish	14.95

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	19.95
Almond Crusted Walleye - lemon butter sauce	20.95
Wasabi Crusted Tilapia - sesame soy sauce	20.95
Bacon Wrapped Scallops - fresh Maine scallops, apricot glaze	21.95
Garlic Parmesan Crusted Shrimp - jumbo gulf shrimp	22.95
Blackened Tuna - sushi grade ahi tuna, mango salsa	23.95

SCOTTISH SALMON

Twin City Grill proudly serves naturally farm-raised salmon

Simple Grilled • Horseradish Crust

22.95

23.95

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	13.95
Hickory Smoked Chicken - coleslaw, homemade barbecue sauce.	13.95
Chicken with Mushrooms - cabernet mushroom demi-glace	14.95
Hickory Smoked Chicken & Ribs - coleslaw, homemade barbecue sauce.	19.95
Hickory Smoked Baby Back Ribs - coleslaw, homemade barbecue sauce.	20.95

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

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 23.95
Prime Rib King Cut (18oz) - with house made horseradish sauce, au jus 27.95

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)
24.95	29.95	32.95

YOUR CHOICE OF CRUST

Parmesan Crust • Blue Cheese Crust
Horseradish Crust • Wasabi Crust

3.00

TWIN CITY GRILL SURF & TURF

Filet Mignon (8oz) & add one of the following:
Almond Crusted Walleye • Grilled Salmon
Coconut Shrimp • Garlic Parmesan Crusted Shrimp
 34.95

CLASSIC STEAKS

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

- Peppercorn Tenderloin Tails** - Twin City steak sauce 22.95
Char-Grilled Top Sirloin (12 oz) - a Grill classic 23.95
New York Strip Steak (14 oz) - charbroiled to perfection 29.95
Porterhouse Steak (20 oz) - two favorite cuts in one steak 32.95
Prime Bone-in Ribeye (20 oz) - steakhouse favorite 33.95

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 COMPLIMENTS

Enough to share

- | | |
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| Au Gratin Potatoes bacon & cheddar 6.95 | Creamed Corn (a must have) 4.95 |
| Roasted Garlic Mushrooms 3.95 | Creamed Spinach 4.95 |
| Maple Glazed Carrots 4.25 | Steamed Asparagus 5.95 |
| Steamed Broccoli 4.25 | Macaroni & Cheese bacon & tomato 5.95 |