



Appetizers

Cup of Soup	\$4
Bowl of Soup	\$6
Quesadilla (Veggie/Chicken)	\$10
Tempura Shrimp with sweet and sour sauce	\$12

Sandwiches served with one side

Burger Your Way	\$12
6 ounce burger, with choice of lettuce, tomato, onion, and cheese on a toasted bun (Vegan Burger available)	
BBQ Chicken Sandwich	\$12
With L,T, Cheddar cheese, and Onion ring	

Salads

Salmon and Peach Salad*	\$16
Char Grilled Salmon and peaches on a bed of baby greens with chopped bacon, cherry tomatoes, cucumber slices, sesame seed with an house made Asian dressing	
Strawberry Chicken Salad	\$12
Grilled Chicken, strawberries, cranberries, mandarin oranges, feta cheese, tomatoes, cucumbers, pecans and choice of dressing	
Chef's salad	\$12
Turkey, ham, boiled egg, cheese, tomatoes, cucumber, red onion, and choice of dressing	

*Gluten Free - Gluten free bread available for sandwiches
 ^ Vegan

Entrees

Grilled Salmon	\$16
Chargrilled Atlantic salmon with a choice of two sides	
Cajun Chicken Alfredo	\$14
Grilled chicken and pasta in Cajun Alfredo sauce with Garlic bread.	
14oz. Ribeye Steak	\$23
Served with choice of two sides	
Blue Heron Parmesan Chicken	\$12
Two 6oz. Chicken breast smothered in Parmesan and Mozzarella cheese served with loaded mashed potatoes and one side of your choice	
St. Louis Style Ribs with Blueberry BBQ sauce	
	1 single portion \$14
	Double portion \$20
Friday Fish Fry (Fridays only)	\$13
Chef Choice fish, served with choice of two sides	
Veg. Rigatoni`	\$12
Marinara or Alfredo sauce mushrooms, zucchini, peppers, and onions. Served with Garlic bread and one side of your choice	

Sides \$3

Vegetable of the Day*`	Onion Rings
French Fries*`	Broccoli Salad*
Sweet Potato Fries*`	Tossed Salad*`
	Baked Potato*

Desserts

New York Style Cheesecake	\$5
Dessert of the Month	\$5
Vanilla Ice Cream	\$3



Feature Cocktails

The Blue Heron Malibu coconut rum, Blue Cuarcacao and pineapple juice	\$7
Vodka Martini Grey Goose, dry vermouth \$10 Gin Martini- Tanqueray Gin, dry vermouth	\$8
Manhattan Crown Royal, sweet vermouth, bitters	\$10
Whiskey Sour Seagram's 7, lemon juice, sugar	\$6
Mojito Bacardi's rum, lime juice, syrup, mint	\$6
Cosmopolitan Absolute Citron, Cointreau	\$9
Margarita Jose Cuervo, Cointreau, lime juice	\$7
Gimlet Tanqueray Gin, lime, syrup	\$8
Well Pour Drinks Jim Beam Bourbon, Seagram's 7 Whiskey, Dewar's Scotch, Beefeater Gin, Smirnoff Vodka, Bacardi Rum	\$6

Beer

Toasty Kettlyst Draught	\$5
Bud, Bud Light, Michelob Ultra	\$3.25
Stella Artois, Shock Top Wheat, Highland Gaelic Ale, Sierra Nevada Pale Ale, AMB Blonde, Corona, Dogfish Head 60 minute IPA	\$4
Mike's Hard Lemonade	\$3.50

Wines

The House wine label is Proverb,
The varietals are Pinot Grigio, Sauvignon Blanc, White Zinfandel, Chardonnay, Merlot, Pinot Noir and Cabernet Sauvignon
\$5 glass, \$18 bottle

Whites

	Glass	Bottle
Prophecy Sauvignon Blanc, Marlborough	7	24
Mezza Corona Pinot Grigio, Italy	6	21
Castello Poggio Pinot Grigio, Italy	7	25
Astoria Alisia Pinot Grigio, Italy	8	28
Dona Paula Chardonnay, California	7	26
Story Point Vineyards, Chardonnay Calif.	7	26
Pomelo Wine Co. Chardonnay, Calif		26
Matchbook Chardonnay, Calif.	7	27

Reds

Hahn Pinot Noir	7	25
Chalk Hill Pinot Noir, Calif.		33
Four Graces Pinot Noir, Calif.		42
Elsa Bianchi Malbec Argentina	7	26
Mondavi Merlot, Calif.	6	19
Hahn Founders Estate Merlot, Calif.	7	25
Alexander Valley Merlot, Calif.		37
Cline Ancient Vines Zinfandel, Calif.		28

Cabernet Sauvignon

Don Paula, Argentina	6	19
Hahn Founders Estates, Calif.	7	25
Alexander Valley, California		39

Sparkling and Champagne

Lois Perdrier Brut, France	20
La Marca (split)	9
La Marca Full Bottle	28
Codorniu, Cava Cuvee, Spain	20
Pascual Toso, Brut, Argentina	26

Open Tuesday- Saturday 4pm- 8pm

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Twin Lakes Catering and Community Policy

Below please find the Twin Lakes Policy for service related events for Sullivan Park, Harris Park, The Terrace, The Blue Heron, The Hearth for all of our residents and staff. Events for Sullivan Park, Harris Park, The Terrace and Blue Heron are booked through the Restaurant / Pub manager at 336-538-1517. Twin Lakes prefers that you allow us the first opportunity to provide all services to any events at Sullivan Park or Harris Park. Food and Beverage Services provided for all other spaces will be provided by Twin Lakes Food Services only.

Alcohol Policy

We are fully licensed by the North Carolina Alcohol and Beverage Control Commission. Possessing a license means that The Terrace, Blue Heron and Coble Creek does not allow any alcohol brought into the facility that is not purchased in this operation by law. Outside vendors are not allowed to bring alcohol on Twin Lakes property for events/ parties / BBQ's etc. at any facility. Residents that book Harris Park and Sullivan Park are allowed to bring their own bottles of wine or beer. Residents are not allowed to bring any spirituous liquor to these sites by law. Food services will be more than happy to provide bar service for these events at our regular pricing however there will need to be an attendant present to monitor the service of alcohol by law. The fee for an attendant is \$30 per hour. The use of BBQ equipment at Harris Park and Sullivan Park is strictly for the use by Food Service staff only due to insurance restrictions.

Catering Events

With the opening of the Blue Heron Pub, we now find the kitchen busy with fulfilling the menu offerings for our residents. Events that require meal service are to be evaluated and suggestions made at the best time that the Terrace might be able to accommodate these bookings. There may be evenings where we may need to close The Blue Heron to accept a booking. Please work closely with the Restaurant Pub Manager in finding dates that may accommodate your group based on size and service expectations.