



Appetizers

Cup of Soup	\$4
Bowl of Soup	\$6
Fried Green Beans w/ Texas Pete Ranch Sauce	\$8
Bang Bang Breaded Shrimp Bites served w/ a sweet and savory sauce	\$10
Roasted Red Pepper Hummus, pita chips and cucumber slices	\$8
Brie with Fig preserves apple slices, and crackers	\$10

Sandwiches

served with one side

<u>The French Onion Burger</u>	\$14
½ lb special grind steak burger caramelized onions, swiss cheese, served on a grilled bun with a homemade garlic and thyme aioli	
<u>Buffalo Shrimp Po Boy</u>	\$12
Lightly fried seasoned shrimp served on a soft hoagie roll with shredded lettuce tomato, and a homemade remoulade sauce, and Texas Pete Sauce	
<u>Grilled Corned Beef Reuben</u>	\$12
Lean corned beef, Swiss cheese, 1000 island dressing and sauerkraut on grilled seedless rye bread	
<u>Naan Bread Portobello Mushroom Pizza</u>	\$12
Caramelized shallots, and marinated grilled portabella mushrooms with fresh mozzarella and tomatoes	

Salads

<u>Fall Salmon Salad</u>	\$16
Citrus marinated Atlantic salmon grilled then served on a bed of mixed baby greens with diced apples, candied walnut pieces, goat cheese crumbs, dried cherries, diced cucumber with choice of dressing.	
<u>Grilled Skirt Steak And Gorgonzola Cheese Salad</u>	\$16
Tender sliced steak served with tomato wedges, diced cucumber, caramelized onions, pear slices, candied walnuts gorgonzola cheese crumbs and your choice of salad dressing	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness

*Gluten Free - Gluten free bread available for sandwiches
Vegan

Entrees

All entrees are served with a choice of 2 sides unless notes

<u>Center Cut Filet Mignon</u>	\$22
8 oz. center cut filet mignon served with sautéed button mushrooms in a red wine sauce.	
<u>Chicken Marsala</u>	\$18
Boneless breast of chicken sautéed and served with a Marsala wine mushroom sauce, and Basmati Rice Pilaf.	
<u>Baked Salmon Mediterranean</u>	\$24
Baked with white wine, lemon and butter then topped with a medley of sautéed red and green peppers, capers and crumbled feta cheese	
Our Salmon May also be ordered Grilled and served with a Choice of 2 sides	
<u>Stir Fried Shrimp</u>	\$21
Shrimp sautéed with baby bok choy, julienne peppers, carrots, green onions and a homemade stir-fry sauce over rice pilaf (with 1 side)	

*Ask your Server about Todays Dinner Special

Sides

\$3

Vegetable of the day	Tossed Salad
Basmati Rice Pilaf	Baby greens, iceberg lettuce, grape tomatoes, cucumbers and shredded cheddar and croutons
House Whipped Mashed Potatoes	Broccoli Salad
Shoe String French Fries	Broccoli florets, diced bacon, pecan pieces, craisin's, shredded cheddar coleslaw dressing.
Sweet Potato Fries	
Onion Rings	

Desserts \$5

New York Style Cheesecake	
Carrot Cake	
Cobbler of the Day	
Pumpkin Praline Cheesecake	
Flourless Chocolate Cake	
Ice Cream	\$3
Gelato	\$3.50



Feature Cocktails

The Blue Heron	
Malibu coconut rum, Blue Cuaracao 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 (Mango, Strawberry, & Watermelon)	
Jose Cuervo, Cointreau, lime juice	\$7
Gimlet	
Tanqueray Gin, lime, syrup	\$8
Moscow Mule	\$8
Chocolate Martini	\$8
Well Pour Drinks	\$6
Jim Beam Bourbon, Seagram's 7 Whiskey, Dewar's Scotch, Beefeater Gin, Smirnoff Vodka, Bacardi Rum	

Beer

Toasty Kettlyst on Draft	(Market Price)
Toasty Kettlyst *Cans 12oz.	\$4
Toasty Kettlyst *Cans 16oz.	\$5.25
Budweiser, Bud Light, Michelob Ultra	\$3.25
Bold Rock Hard Cider, Stella Artois, Modelo, Corona, Red Oak Amber, Red Oak Hummingbird	\$4
Mike's Hard Lemonade, Stella Artois (Non-Alcoholic)	\$3.50

Wines \$5 glass, \$18 bottle

House Wine (White)

Proverb - Chardonnay, Sauvignon Blanc

Annalisa - Pinot Grigio

Lucky Duck - Moscato

Canyon Rd. - White Zinfandel

House Wine (Red)

Canyon Rd. - Merlot

Proverb - Cabernet Sauvignon, Pinot Noir

Whites

	Glass	Bottle
Prophecy Sauvignon Blanc, Marlborough	7	24
Whitehaven Sauvignon Blanc		30
Castello Poggio	6	22
Edna Valley Chardonnay-Buttery		29
Matchbook Chardonnay, Calif.	7	27

Reds

Estancia Merlot	7	24
J Vineyards Pinot Noir	7	26
Elsa Bianchi Malbec Argentina	7	26
Don Miguel Gascon Malbec		29
100 Nails Ranch Cabernet Sauvignon		29
Cline Ancient Vines Zinfandel, Calif.		28
Boneshaker Zinfandel, Lodi Valley		32

Sparkling and Champagne

Lois Perdrier Brut, France	20
La Marca (split)	9
La Marca Full Bottle	28
Risata Moscato D'Asti, Italy	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.