

# TWIN LAKES INN

Dinner served 5 pm -9 pm

Fireside Starters:

*Herbed Truffle Fries* 6

White truffle oil, fresh herbs, shaved parmesan

*Earthy Bruschetta* 7

Crispy grilled French baguette, roasted asparagus, portobello mushrooms & herbed goat cheese

*Smoked Trout Cake* 8

Seared smoked trout cakes, refried Anasazi beans, green chile crema & charred jalapeno oil

*Crispy Duck Leg* 10

Spring onion pancake, wilted spinach & blueberry-dijon sauce

*Baked Brie* 12

Warm triple cream cheese, field greens & fig-chardonnay preserves

From the Garden :

*Large House Salad* 5

Mixed greens, sprouts, cucumber, tomatoes, croutons & white balsamic vinaigrette

*Summer Salad* 8

Fresh greens, goat cheese, grilled artichoke hearts, asparagus, sunflower seeds & sweet yellow tomato vinaigrette

*Grilled Caesar* 8

Grilled romaine heart, roasted garlic dressing, shaved parmesan cheese & anchovies

*Spinach Salad “Niçoise”* 14

Seared Ahi tuna, pickled red onions, herbed fingerling potatoes, green beans, hard cooked egg & marinated olives

*\*18% Gratuity added to parties of 5 or more*

*\*\* \$7.00 split plate fee added for shared entrees*

*Please do not hesitate to inform your server about allergies that our kitchen needs to be aware of.*

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

**SUSTAINABILITY  
AND OUR  
ENVIRONMENT....**

**EASILY SAID  
BUT COMMITTING  
TO IT IS THE  
KEY. THE  
OWNERSHIP &  
STAFF OF THE  
TWIN LAKES  
INN ARE  
COMMITTED TO  
THE  
STEWARDSHIP OF  
THE  
ENVIRONMENT  
AND THE  
PROMOTION OF  
THE LOCAL  
BUSINESSES OF  
THE UPPER  
ARKANSAS  
VALLEY.**

**THE FRAGILITY  
OF OUR  
MOUNTAIN ECO-  
SYSTEM AND  
HISTORIC  
LOCATION IS THE  
FOUNDATION OF  
THE EXPERIENCE  
THAT THE TWIN  
LAKES REGION  
OFFERS. WE  
HOPE THAT YOU  
WILL EMBRACE  
OUR PASSION  
AND ASSIST US  
IN PRESERVING  
IT FOR  
GENERATIONS TO  
COME.**

# TWIN LAKES INN

THE DAYTON  
ROOM  
RESTAURANT  
STRIVES TO  
ACCOMMODATE  
OUR GUEST'S  
SPECIAL DIETARY  
NEEDS AND  
RESTRICTIONS.  
WE ENCOURAGE  
YOU TO SPEAK  
TO A MEMBER OF  
OUR HOSPITALITY  
STAFF IF YOU  
HAVE ANY  
QUESTIONS  
REGARDING OUR  
MEAL  
PREPARATIONS  
OR IF YOU ARE  
IN NEED OF  
ANYTHING  
ADDITIONAL TO  
MAKE YOUR  
DINING  
EXPERIENCE  
MORE  
SATISFYING.



## Dayton Room Specialties:

Add a house salad or a cup soup for an additional....\$3

### *Garlic Grilled NY Strip Steak* 29

USDA Choice strip steak, rosemary potato wedges, honey & black pepper compound butter & demi-glaze

### *Molasses Braised Beef Short Ribs* 24

Slow cooked in a rich sauce with garlic and red wine. Served with whipped Yukon gold potatoes & lemon gremolata.

### *Buffalo "Fajitas"* 21

Marinated Buffalo flank steak, Anasazi beans, avocado hummus & cashew "pico de gallo".

### *Wild Game Meatloaf* 20

Ground Buffalo, Elk & Antelope with fresh herbs & spices. Served with whipped Yukon gold potatoes.

### *Cider Brined Pork Ribs* ½ 18 /full 24

Tender St. Louis cut pork ribs with tangy bbq sauce, crispy French fries & golden raisin cole slaw

### *Chicken & Sausage Penne* 17

Seared chicken, spicy sausage, roasted corn & sweet peppers with garlic in a herbed chicken jus

### *Seared Salmon Filet* 21

Scottish salmon, arugula-citrus salad, wasabi sour cream streaks & mapled quinoa

### *Pan Roasted Walleye* 19

Flaky walleye, caramelized shallot-bourbon cream sauce served with

### *Grilled Portobello Mushroom "Steak"* 17

Quinoa, Sultana raisins, Anasazi beans, toasted almonds, roasted tomatoes with goat cheese "vinaigrette"

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