

TWIN PINE CASINO & HOTEL

DINNER MENU

APPETIZERS

FRENCH DEMI BAGUETTE 5

GRIDDLE ROLLS 5 / 9

Served with a trio of house-made butters
Half Dozen or Dozen

BANG BANG SHRIMP 15

Crispy fried shrimp, tossed in bang bang sauce with green onion and candied walnuts

SPINACH AND ARTICHOKE DIP 12

Classic cheesy spinach and artichoke dip, served with house-made tortilla chips

WILD MUSHROOM FRITTO 14

Crispy "calamari" style wild mushrooms, peppers and shaved lemon, served with remoulade

LOADED TOTS OR FRIES 12

Shredded Cheddar / Jack cheese, bacon, sour cream and green onion

CHICKEN TENDERS 12

Served with French Fries
Substitute vegan tenders add 2

CHICKEN WINGS 12 / 20

Tossed in your choice of Buffalo, BBQ, Mango Habanero, Salt & Vinegar or Sweet Thai Chili sauce
Half Dozen or Dozen

SALADS

HOUSE SALAD 7 / 10

Spring mix lettuce, topped with shredded carrots, cucumbers, tomatoes, red onions & hard-boiled egg
Half or Full Orders

CLASSIC CAESAR SALAD 8 / 11

Chopped romaine, shredded Parmesan & croutons tossed in Caesar dressing.
Half or Full Orders

ASIAN CHICKEN SALAD 22

A refreshing mix of shredded cabbage, carrots, cucumber, cilantro, and peanuts, topped with marinated chicken, and crispy wontons. Tossed in a zesty peanut-lime dressing

*Leave off wontons for Gluten Friendly.
Diabetic friendly with lite dressing.*

SOUPS

NEW ENGLAND CLAM CHOWDER

6 / 11

HOUSE-MADE SOUP DE JOUR

5 / 9

SANDWICHES & BURGERS

Served with French Fries.

Substitute onion rings, tator tots, soup or salad add 2
Gluten free buns available

BLAT 15

Smoked crispy bacon, lettuce, avocado, tomato, and mayonnaise on toasted white bread

GRAPEVINE BURGER 16

½ lb CAB char-grilled with lettuce, tomato, onion and pickle on a brioche bun

SIGNATURE CHICKEN 21

Char-Grilled served on a soft brioche bun, with white cheddar, lettuce, onion, tomato, pickle, crispy bacon, house-made BBQ sauce, and crispy fried onions

PRIME RIB DIP 23

Slow Roasted CAB Prime Rib thinly sliced on a toasted French Roll. Served with house-made Au Jus

Include cheese, peppers and onions - add 4

TWIN PINE SIGNATURE BURGER 21

Char-grilled CAB blend of brisket, short rib and chuck patty, served on a soft brioche bun, with white cheddar, lettuce, onion, tomato, pickle, crispy bacon, creamy garlic aioli, and crispy fried onions

HOT PASTRAMI 18

Sliced hot pastrami piled high with pickles, mustard, and melted smoked mozzarella cheese, all served on a toasted roll

TWISTED VINE "MEAT SWEATS" BURGER 23

Brisket, chuck and short rib blended beef burger, griddled ham, bacon jam and brandy hot peppers on a brioche bun

GRILLED MAHI MAHI SANDWICH 24

Char-Grilled Mahi Mahi on a toasted brioche bun with lettuce, tomato, onion, pickle and house-made remoulade

Heart Healthy and Diabetic Friendly with GF bun

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DINNER MENU

ENTREES & SPECIALS

COUNTRY FRIED STEAK 22

Sausage gravy with creamy mashed potatoes and seasonal vegetables

WILD CAUGHT SALMON 28

Char-grilled or seared. Served with cannellini beans, braised Napa cabbage, and white wine caper butter sauce

GF, Heart Healthy and Diabetic Friendly

SLOW ROASTED HALF CHICKEN 22

Sauce velouté, creamy mashed potatoes and seasonal vegetables

No sauce makes this GF and Diabetic Friendly

PORK CUTLET "BASTILLE" 26

Pan fried pork cutlets served with sauce velouté, wild mushrooms, creamy mashed potatoes and seasonal vegetables

FETTUCCINI YOUR WAY 16

Your choice of Marinara, Alfredo or Pesto sauce

BACON & BUFFALO MAC 'N CHEESE 18

Mac 'n Cheese topped with chicken tenders tossed in buffalo sauce

12 OZ. NEW YORK STRIP STEAK 48

Char-Grilled with baked potato and garlic green beans

Add a "finishing touch" such as Cowboy Butter or Brandy Peppercorn sauce

MANZANITA RIBEYE 42

14 oz. char-grilled CAB Ribeye served with creamy mashed potatoes and garlic green beans

Add a "finishing touch" such as Cowboy Butter or Chimichurri sauce

FINISHING TOUCHES

Brandy Peppercorn and Wild Mushrooms

Cowboy Butter

Chipotle Hot Honey

Chimichurri

ADD TO ANY ITEM

CRISPY OR GRILLED CHICKEN BREAST 8

WILD CAUGHT SALMON 15

GRILLED COLD WATER LOBSTER TAIL 15

8 oz. CHAR-GRILLED NY STRIP STEAK 18

PABLO SHRIMP 12

Marinated in Cilantro Lime Zest

DINNER SIDES

CREAMY MASHED POTATOES 5

BRAISED NAPA CABBAGE 5

WHITE RICE 4

GARLIC GREEN BEANS 6

BAKED POTATO LOADED ADD 3 4

FRENCH FRIES LOADED ADD 3 5

SEASONAL VEGETABLES 5



Gratuity of 20% added to parties of 6 or more. Consuming raw or uncooked foods may increase risk of foodborne illness