

# Twin Palms

## A PPETIZERS

### CALIFORNIA BABY GREENS

*vegetable julienne, banyuls vinaigrette* 5.95

### CLASSIC CAESAR SALAD

*with fresh parmesan crisps* 6.95

### HEIRLOOM TOMATO CAPRESE SALAD

*with basil puree and the freshest mozzarella* 9.95

### WARM SONOMA GOAT CHEESE SALAD

*on arugula with mission figs, cherry tomatoes, candied walnuts,  
and toasted hazelnut vinaigrette* 8.95

### CLASSIC JUMBO SHRIMP COCKTAIL

*with iceberg lettuce and tangy horseradish cocktail sauce* 11.95

### HAWAIIAN TUNA SUSHI ROLL

*on a bed of fresh Haas avocado, golden beets, masago,  
and wasabi-soy dressing* 9.95

### WHOLE FIRE-ROASTED ARTICHOKE

*with tangy lemon-garlic sauce* 8.95

### CALAMARI AND ROCK SHRIMP FRITTI MISTO

*with green beans, baby artichokes, scallions, parsley and sweet potato,  
with Meyer lemon remoulade and marinara* 8.95

### CARNE ASADA NACHOS

*with smoked mozzarella and pico de gallo* 7.95

### THAI CHICKEN SATAY

*with baby bok choy and spicy peanut sauce* 7.95

### CHEF'S SELECTION APPETIZER PLATTER

*for two* 14.95

### CHICKEN TORTILLA SOUP

*with queso fresco* 4.95

## P IZZAS

### ARTICHOKE PIZZA

*topped with roasted pepper, Santa Barbara olives,  
Sonoma goat cheese and pepper jack* 10.95

### MEXICAN PIZZA

*with spicy carne asada, mozzarella, queso fresco and fresh pico de gallo* 11.95  
Add Avocado 1.00

### PIZZA MARGHERITA

*topped with mozzarella, oregano-infused tomato sauce and fresh basil* 10.95

### SPICY ROASTED CHICKEN PIZZA

*with sweet onions, sundried tomato, and torn cilantro leaves* 10.95

### PEPPERONI PIZZA

*topped with mozzarella and oregano infused tomato sauce* 10.95

### SHRIMP AND PESTO PIZZA

*with toasted pine nuts, tomatoes and goat cheese* 13.95

## FROM THE ROTISSERIE

*The meats from our rotisserie are always tender, juicy and enhanced with flavor from our housemade dry rubs and the fruitwood fire*

### YUCATAN ROTISSERIE CHICKEN

*with fresh vegetables and traditional Spanish red rice* 12.95  
*White Meat Only* 13.95

Suggested wine: Kim Crawford Sauvignon Blanc, Marlborough

### ROTISSERIE BABY-BACK PORK RIBS

*with grilled corn-on-the-cob and parmesan shoe-string potatoes*  
*Whole Rack* 23.95 *Half Rack* 14.95

Suggested beverage: One of our fine draft beer selections

### ROTISSERIE BISTRO-STYLE PORK LOIN

*with savory gratin potatoes, sage and  
and hazelnut sauteed green beans* 15.95

Suggested wine: E. Guigal Cote du Rhone

### MOROCCAN SPICED LEG OF LAMB

*on eggplant and white bean puree, pea vines and  
a roasted pepper-red wine sauce* 17.95

Suggested wine: Conde de Valdemar Reserva Rioja, 1997

## STEAKS

*Smother Your Steak in Our Delicious Trio of Sauteed Mushrooms - 3.00*

### FILET MIGNON & JUMBO SHRIMP

*served with port wine sauce, lemon butter, garlic mashed potatoes,  
asparagus and baby carrots* 32.95

Suggested wine: Penfolds Bin 407 Cabernet Sauvignon, Australia

### BISTRO STYLE PRIME FLAT IRON STEAK

*8 oz. Prime flat iron steak with savory gratin potatoes,  
sauteed spinach and roasted garlic aioli* 22.95

Suggested wine: Rosemount Estate, "Hill of Gold", Australia, Shiraz

### GRILLED PRIME BONE-IN RIB EYE STEAK

*16 oz. Prime Rib Eye dry rubbed, served with watercress, tomato,  
feta cheese, fennel and warm potatoes* 28.95

Suggested wine: David Bruce Petit Syrah, Central Coast

### PEPPER CRUSTED GRAIN-FED ANGUS NEW YORK STEAK

*with a bacon-stuffed twice-baked potato, grilled asparagus and  
Marchand de Vin butter* 28.95

Suggested wine: Beringer, "Founder's Estate", Napa, Cabernet Sauvignon

### HERB-CRUSTED FILET MIGNON

*on a potato-leek gratin, served with port wine sauce and  
crumbled roquefort cheese* 29.95

Suggested wine: Sterling Cabernet Sauvignon, Napa

SEAFOOD ENTRÉES

**PAN-SEARED STERLING SALMON**

*with ginger mashed potatoes, sesame roasted long beans,  
black bean sauce and cilantro raita 16.95*

Suggested wine: Cambria Pinot Noir "Julia's Vineyard"

**PAN-ROASTED JUMBO SHRIMP**

*with avocado mashed potatoes, asparagus  
and mild guajillo chile sauce 22.95*

Suggested wine: Sonoma-Cutrer, "Russian River", Chardonnay

**SEA BASS VERA CRUZ**

*on a bed of new potatoes with cilantro-lime salsa 19.95*

Suggested wine: Pasqua Pinot Grigio

**GRILLED MAHI-MAHI**

*with steamed basmati rice, fresh asparagus  
and heirloom tomato vinaigrette 19.95*

Suggested wine: S. Orsola Gavi D. Gavi

**PACIFIC SEAFOOD HOT POT**

*a generous heap of fish and shellfish,  
bathed in a fragrant tomato-lemongrass broth 17.95*

Suggested wine: Moët & Chandon, "White Star", Champagne (split)

LIGHT ENTRÉES

**TWIN PALMS OLD PASADENA SALAD**

*chopped romaine lettuce, avocado, chicken, mandarin oranges, blue cheese,  
candied pecans and dried cranberries in a light vinaigrette 10.95*

**CAESAR SALAD**

*chopped romaine lettuce with caesar vinaigrette and fresh parmesan crisps 9.95  
add grilled herbed chicken breast 2.00*

**SPICE CRUSTED RARE AHI TUNA**

*with a crisp cucumber and radish salad, citrus ponzu  
and toasted sesame oil 14.95*

**LEMON SCENTED PAPPARDELLE**

*a wide ribbon pasta, with fresh mozzarella, basil leaves and marinara 10.95  
add jumbo shrimp 8.95*

**TWIN PALMS ARTICHOKE RAVIOLI**

*with ricotta and fresh herbs, served with  
a piquant tomato-caper-black olive sauce 13.95*

**ROASTED VEGETABLE RAVIOLI & PORTOBELLO MUSHROOM SAUCE**

*with a tomato-arugula relish 13.95*

**SEAFOOD LINGUINE**

*with shrimp, clams and fresh fish in a white wine  
tomato-herb sauce 15.95*

**ASIAN ROCK SHRIMP PASTA**

*with crunchy vegetables, spicy peanut sauce,  
fresh cilantro and lime 13.95*

## DESSERTS

Our irresistible desserts are prepared fresh in Twin Palms' kitchen every day.

### SOUTH COAST LEMON MERINGUE TART

*with lightly browned meringue, fresh berries and mango-raspberry sauce* 6.95

### MELTING CHOCOLATE SOUFFLE CAKE

*topped with vanilla ice cream and chocolate sauce* 6.95

### NEW YORK-STYLE CHEESECAKE

*served with fresh berries and raspberry sauce* 6.95

### CLASSIC CRÈME BRULÉE

*with a thin caramelized sugar crust* 6.95

### DEEP DISH MIXED BERRY PIE

*individually baked with a steusel topping and served piping hot a la mode* 6.95

### TIRAMISU

*with shaved chocolate, mascarpone and mocha anglaise sauce* 6.95

### GIANT CHOCOLATE BROWNIE HOT FUDGE SUNDAE

*with vanilla, chocolate and coffee ice cream, hot fudge sauce, whipped cream and chopped peanuts* 6.95

### TWIN PALMS DESSERT SAMPLER

*New York-Style Cheesecake, Chocolate Souffle Cake and Classic Creme Brulee* 9.95

### A RAINBOW OF SORBETS AND FRESH BERRIES 6.95

### ICE CREAM AND A GIANT COOKIE 6.95

## BEVERAGES

SPARKLING OR STILL WATER    HALF LITER 3.50    LITER 5.95

SPARKLING APPLE CIDER    1.95

HOUSEMADE LEMONADE    2.25

BOTTLE OF ROOT BEER  
by HENRY WEINHART    2.25

SOFT DRINKS    1.95

ICED TEA    1.95

COFFEE    1.95

VARIETY OF HOT TEAS    2.25

ESPRESSO    2.50

CAPPUCCINO OR CAFÉ AU LAIT    2.95

There is a minimum order of \$10.95 per person.    \$3.00 split charge.  
18% gratuity added to parties of 10 or more.

**Twin Palms Gift Certificates are available through your server or at the front desk.**

To complement your meal, our wine list features a carefully chosen selection of imported and domestic wines, with special consideration given to California wineries.

Your server will be able to advise you.

Cigar and pipe smoking allowed after 10:00 p.m. on the Patio only.  
For your convenience, an ATM is located next to the pay telephones.