



# TIWA

## STEAKHOUSE

### Appetizers

#### TIWA Sampler Platter

(4) taquitos, (4) buffalo wings, (4) jalapeno poppers, (4) mozzarella cheese sticks, (4) zucchini sticks, served with Salsa, ranch dressing and marinara sauce  
.....\$12.95

#### Crab Medallions

served with Portabello Mushroom on tri-colored orzo with a fresh cilantro-aioli  
.....\$9.95

#### Quesadilla

with grilled chicken breast, green chile, roma tomatoes and Pepper Jack cheese, served with charred tomatillo and our Tiwa house salsa  
.....\$8.95

#### Chilled Oysters

Served with chipotle cocktail sauce and a lemon crown  
.....\$10.95

#### Chilled Jumbo Shrimp

Served with chipotle cocktail sauce and a lemon crown  
.....\$12.95

#### Herb Focaccia Pizza

Topped with mozzarella cheese, grilled chicken, Roma tomatoes, portabello mushrooms and our own fresh herb tomato sauce  
.....\$8.95

### Salads

#### House Salad

Mixed baby greens, Roma tomatoes, julienne jicama, cucumbers and herb croutons, served with choice of dressing  
.....\$6.95

Herb Vinaigrette  
Ranch Dressing

Blue Cheese  
Peppercorn

#### Spinach Salad

Fresh organic baby spinach salad with goat cheese, herb croutons and a warm bacon-vinaigrette  
.....\$6.95

#### Classic Caesar Salad

Fresh romaine lettuce, tossed with Parmesan cheese, herb croutons and Caesar dressing  
.....\$10.95

### Soups

#### Southwestern Corn Chowder

Grilled chicken and green chile chowder with roasted corn and crispy tortilla strips  
.....\$5.95

#### French Onion

Classic French Onion soup served with Swiss cheese and baked puff pastry  
.....\$5.95

### Surf and Turf

Served with choice of soup or salad and freshly baked bread

#### Steak and Lobster Tail

Grilled 6 oz. beef tenderloin and 7 oz. lobster tail, served with seasonal vegetables and mushroom demi-glace and your choice of garlic mashed potatoes, baked potato or rice pilaf  
.....\$36.95

#### Steak and King Crab Legs

Grilled 6 oz. beef tenderloin and half pound of legs, served with seasonal vegetables and mushroom demi-glace and your choice of garlic mashed potatoes, baked potato or rice pilaf  
.....\$32.00

### A la Carte

Half Pound Crab Legs .....\$12.95 1 Lb. Crab Legs.....\$24.95

7 oz. Lobster Tail.....\$24.95

Available with purchase of main Entrée only





*Entree's served with choice of soup or salad and freshly baked bread*

## *Chops and Steaks*

*Lightly brushed with rosemary and olive oil*

*All chops and steaks served with choice of garlic mashed potatoes,  
baked potato or rice pilaf and chef's daily selection of  
fresh seasonal vegetables*

<i>16 oz. Grilled Ribeye .....</i>	<i>\$20.95</i>
<i>8 oz. Grilled Beef Tenderloin .....</i>	<i>\$19.95</i>
<i>20 oz. Porterhouse Steak .....</i>	<i>\$27.95</i>
<i>10 oz. Veal Chop.....</i>	<i>\$19.95</i>
<i>Classic Beef Wellington.....</i>	<i>\$18.95</i>
<i>Chateaubriand for Two.....</i>	<i>\$38.95</i>
<i>Herb Mustard Crusted Lamb Chops.....</i>	<i>\$17.95</i>
<i>Served with calamata olive jus</i>	
<i>Mixed Grill Combination.....</i>	<i>\$19.95</i>
<i>beef tenderloin, pork tenderloin and lamb medallions served with béarnaise sauce</i>	
<i>Grilled 6 oz. Beef Tenderloin and Garlic Shrimp Scampi .....</i>	<i>\$ 21.95</i>

## *Seafood and Pasta*

*Seared Chilean Sea Bass*.....\$19.95  
*Served on a bed of sautéed zucchini with a shredded red skin potato crust*

*Fried Jumbo Shrimp*.....\$16.95  
*Breaded fried jumbo shrimp served with saffron rice pilaf, seasonal vegetables and chipotle cocktail sauce*

*Salmon Oscar*.....\$16.95  
*Pan seared Atlantic Salmon fillet with fresh crab meat and béarnaise sauce, served with rice pilaf and seasonal vegetables*

*Southwestern Seafood Pasta*.....\$17.95  
*Served with Jumbo shrimp and scallops, infused with a light creamy garlic chile sauce and Parmesan cheese served over fettucini*

*Chicken Marsala*.....\$ 15.95  
*Pan seared tender chicken breast served with a mushroom Marsala wine sauce served over fettucine*

*Your server will explain our Chef's nightly specials*

