

Appetizers

Maryland Crab Cakes

Jumbo lump crab meat with selected herbs and seasonings. Served with Cajun remoulade sauce.

\$10.99

Totchos

Tater Tots topped with pulled pork, cheese sauce, pico de gallo and sour cream.

\$8.99

Fried Jumbo Prawns

Jumbo prawns battered in our home-style breading, fried golden brown.

\$12.99

Onion Straws

Crispy fried onions served with barbeque and Cajun remoulade sauce.

\$7.99

Jumbo Shrimp Cocktail

Jumbo shrimp served chilled with a horseradish cocktail sauce.

\$12.99

Appetizer Sampler Platter

Breaded shrimp, onion straws, smoked baby back ribs and totchos served with two dipping sauces.

\$20.99

Soups and Salads

Chicken Caesar Salad

Grilled chicken breast atop a classic Caesar salad.

\$12.99

House Salad

Mixed greens, tomatoes and red onions tossed with our charred tomato vinaigrette house dressing.

\$6.99

Baked Potato Soup

A creamy soup topped with shredded cheddar, green onions and bacon.

\$4.99

Specialty Sandwiches and Burgers

All items are served with shoestring fries.

Chipotle Chicken Sandwich

Pulled tender chicken tossed in a chipotle barbeque sauce on a sesame seed bun.

\$11.99

Pulled Pork Sandwich

Handpicked, slow smoked tender pork tossed with house made barbeque sauce on a sesame bun and served with coleslaw.

\$12.99

Smoked Barbeque Beef Brisket Sandwich

Thinly sliced smoked beef brisket on a sesame bun and served with coleslaw.

\$12.99

Tom Sawyer Burger

A half pound patty with cheddar cheese, crispy bacon and barbeque sauce.

\$11.99

Huck Finn Burger

This half pound patty is topped with melted Swiss cheese, sautéed mushrooms and onions.

\$11.99

An 18% gratuity will be added to parties of eight or more.

 *Mark Twain's Signature Items.*

Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.

Barbeque Specialties

All specialties served with choice of house salad or soup and served with coleslaw, baked beans and cornbread.



Baby Back Ribs

Slow smoked pork ribs with
Mark Twain's signature rub.

Full Rack **\$20.99** • Half Rack **\$16.99**



Smoked Beef Brisket

Tender slices of slow hickory smoked,
beef brisket.

\$14.99

Barbeque Tri-Tip

Thin slices of choice beef served with
our house barbeque sauce.

\$15.99

Barbeque Shrimp

Grilled jumbo prawns
brushed with our barbeque sauce.

\$17.99

Barbeque Half Chicken

Slow hickory smoked and brushed with
Twain's barbeque sauce.

\$14.99

Double Combo

Choose any two of the Barbeque Specialties
above for your perfect Mark Twain's dinner.

\$21.99

Triple Combo

Choose any three of the Barbeque Specialties
above for an ideal sampling of our menu.

\$24.99

Steaks

All entrées served with choice of house salad or soup, vegetable of the day and choice of potato.

Porterhouse

A generous cut of the "King of Steaks"
charbroiled to perfection.

\$24.99



Ribeye

Perfectly marbled 14 oz. cut aged,
seasoned and grilled to order.

\$23.99

Filet Mignon

A flame broiled, hand trimmed filet of beef.

\$25.99

Twain's Favorites

Live Maine Lobster

Maine Lobster steamed, oven-roasted, broiled
or barbequed.

1 ½ lbs. **\$45.99**

2 ½ lbs. **\$55.99**



Barbeque Glazed Salmon

A fillet of Atlantic salmon glazed with honey
barbeque sauce on a cedar plank.

\$17.99

Twain's Mac and Cheese

Baked elbow pasta in a creamy Velveeta
cheese sauce with diced Black Forrest Ham.

\$12.99

Fettuccine Alfredo

Fettuccine pasta and parmesan
garlic cream sauce.

\$14.99 with grilled chicken

\$18.99 with shrimp

Smothered Chicken


A marinated chicken breast topped with
caramelized onions and mushrooms with chicken
gravy, green onions and tomatoes.

\$15.99

Southern Fried Chicken

Buttermilk battered chicken fried golden brown.
Served with mashed potatoes, house gravy
and corn on the cob.

\$14.99



ACCESS Specials



\$11.⁹⁹ Specials

with ACCESS Club Card*

Your choice:



All-You-Can-Eat Chicken & Ribs

All the slow smoked chicken
and ribs with all the
fixin's you can eat!

\$20.99

Oven Roasted Prime Rib

A 10 oz cut of tender
prime rib with a baked
potato and steamed veggies.

\$20.99

**Limit one special per ACCESS Club card.*



Extras



\$3.99

House Baked Beans

Baked Potato

Mashed Potatoes

Mark Twain's Coleslaw

Shoestring Fries

Corn on the Cob

Macaroni and Cheese \$4.50



Desserts



Mississippi Mud Pie

Coffee and chocolate ice cream in an Oreo
cookie crust with a hint of vanilla bean.

\$4.99

Peach Cobbler

Housemade cobbler with bourbon sauce
and vanilla ice cream.

\$4.99

Pecan Pie

A southern favorite straight from our bakery.

\$4.99



Apple Pie a la Mode

A warm slice of Americana with
vanilla bean ice cream.

\$4.99

Red Velvet Cake

A three layered cake with cream cheese icing.

\$4.99

Part of the secret of success in life is to eat what
you like and let the food fight it out inside.

– Mark Twain

Specialty Cocktails

Specialty Cocktails Served in a 16 oz Mason Jar ~ \$6.99

Back Porch Iced Tea

Captain Morgan's Spiced Rum, 42 Below Vodka, Tanqueray Gin and Triple Sec with sweet and sour and a splash of Pepsi.

Riverboat Lemonade

A refreshing blend of Absolut Citron, Grand Marnier, lemon juice and club soda.

Mississippi Margarita

Featuring Patron Silver and Cointreau served frozen or on the rocks.

Down Home Punch

Amaretto, 42 Below Vodka, Bacardi and banana liqueur with a thirst-quenching mixture of fruit juices.

Beer

Draft ~ \$4.25

Ask your server for the specialty seasonal brew

Domestic ~ \$4.00

Budweiser • Bud Light • Coors Light • Miller Lite • O'Doul's

Imports ~ \$4.75

Heineken • Corona • Newcastle • Blue Moon • Wyder's Apple Cider

Hand Crafted Microbrews ~ \$5.00

*Abita Purple Haze • New Belgium Fat Tire • Sam Adams
Sierra Nevada Pale Ale • Widmer Hefeweizen • Shiner Bock*

Wine

	<i>Glass</i>	<i>Bottle</i>
<i>Whites</i>		
<i>Mirassou Chardonnay</i>	<i>\$6.00</i>	<i>\$22</i>
<i>Robert Mondavi Chardonnay</i>		<i>\$29</i>
<i>Kendall Jackson Chardonnay</i>		<i>\$33</i>
<i>Schmitt Sohne Relax Reisling</i>	<i>\$7.25</i>	<i>\$26</i>
<i>Chateau Ste. Michelle Sauvignon Blanc</i>	<i>\$6.75</i>	<i>\$24</i>
<i>Beringer White Zinfandel</i>	<i>\$6.00</i>	<i>\$22</i>
<i>Reds</i>		
<i>Fetzer Cabernet Sauvignon</i>	<i>\$6.75</i>	<i>\$24</i>
<i>Louis M. Martini Cabernet Sauvignon</i>		<i>\$27</i>
<i>Columbia Crest Merlot</i>	<i>\$6.75</i>	<i>\$24</i>
<i>Banrock Station Merlot</i>		<i>\$22</i>
<i>Mirassou Pinot Noir</i>	<i>\$5.75</i>	<i>\$22</i>
<i>Francis Coppola Pinot Noir</i>		<i>\$45</i>
<i>Dancing Bull Zinfandel</i>	<i>\$5.50</i>	<i>\$20</i>
<i>Yellow Tail Shiraz</i>	<i>\$6.50</i>	<i>\$23</i>
<i>Sparkling</i>		
<i>Domaine St. Michelle</i>		<i>\$27</i>
<i>Cinzano Asti Spumante</i>		<i>\$26</i>