

Swing Dinner Menu

Appetizers

- Yellowfin Tuna*** 16
Seared Ahi tuna steaks crusted with sesame seeds, served on a bed of sliced cucumbers with pickled ginger, wasabi and ponzu sauce
- Mussels & Clams** 14
Sautéed mussels and clams with leeks, shallots, provence, red pepper flakes, dry white wine sauce, fresh Italian Parsley and crostinis
- Flatbread** 12
Chipotle hummus with grilled red onion, roasted red pepper, Kalamata olives, feta cheese and a balsamic drizzle on baked flatbread
- Caprese with Prosciutto** 14
Thin sliced prosciutto with mozzarella cheese, fresh basil, heirloom tomatoes and an olive oil drizzle
- Sweet Chile Shrimp Skewer*** 12
Six grilled shrimp served over a bed of field greens with a sweet chile sauce

Salads

- Petite House Salad** 6
Mixed greens with tomatoes, carrots and cucumbers with your choice of dressing
- Wedge Salad** 12
Crispy iceberg lettuce, blue cheese crumbles, grape tomatoes, crumbled bacon, tobacco onions with blue cheese dressing
- Spinach Salad** 7 sm 12 lg
Fresh spinach with strawberries, blueberries, pine nuts, feta cheese and a balsamic vinaigrette
- Summer Salad** 7 sm 12 lg
Field Greens with Mandarin oranges, cucumbers, grape tomatoes, avocado, blue cheese crumbles and a French vinaigrette
- Caesar Salad** 6 sm 10 lg
Crispy romaine lettuce, parmesan cheese, seasoned croutons with Caesar dressing
- Cobb Salad** 8 sm 14 lg
Romaine and field greens topped with tomatoes, hard boiled egg, bacon, grilled chicken breast, blue cheese crumbles and avocado with your choice of dressing
- Add to any Salad**
- Grilled Chicken* 7
- Grilled Shrimp* 9
- Grilled Salmon, Steak or Tuna* 8

Entrées

- Steak Tournedos*** 26
Seared filet tips served with wild mushroom risotto, sautéed spinach, provence and fried leeks
- Honey Mustard Salmon*** 27
7 oz. grilled salmon served over ancient grains and grilled asparagus, finished with a red wine reduction, infused with smoke oil
- Chicken Roulade*** 24
Chicken breast stuffed with spinach, goat cheese and wild mushrooms, served with asparagus and tomato risotto and finished with a roasted plum tomato sauce
- Lobster Scampi** 28
Maine lobster meat in a scampi butter sauce served over linguini pasta, garnished with fresh tomato and basil
- Caprese Pasta** 14
Heirloom tomatoes, fresh mozzarella, basil, extra virgin olive oil served over linguini pasta
- Vegetarian Plate** 12
Create your own entrée by choosing three items from our From the Grill Sides list

From the Grill

- Filet(6oz)*** 34
Served with your choice of two sides
– Make your entrée a surf and turf with a grilled shrimp skewer for \$9
- Ribeye(12oz)*** 34
Served with your choice of two sides
– Make your entrée a surf and turf with a grilled shrimp skewer for \$9
- Grilled Shrimp Skewer*** 20
Six grilled shrimp served with your choice of two sides

From the Grill Sides

- Sautéed Spinach
- Grilled Asparagus
- Brussels Sprouts
- Ancient Grains
- Wild Mushroom Risotto
- Baked Potato
- Potato Wedges

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of foodborne illness