



Swizzle

Dinner & Drinks



COLD BAR

Iced Jumbo Shrimp Cocktail (21)

Green tomato cocktail sauce

Selection of Fresh Shucked Oysters

Tuna Tartare (20)

Sushi grade tuna in a sweet & spicy sesame ginger sauce

Lump Crab Cocktail 4oz (25) / 8oz (45)

Served with ginger lime cream & cocktail sauce

CHILLED SEAFOOD PLATTER

Small (55)

4 oysters, 4 shrimp cocktail, 4oz crab cocktail

Served with mignonette, cocktail sauce, ginger lime cream

Large (110)

6 oysters, 6 shrimp cocktail, 4oz crab cocktail, lobster tail, tuna tartare

Served with mignonette, cocktail sauce, ginger lime cream

"SWIZZLE THROWBACK"

Pan Seared Scallops (46)

Cauliflower purée, bacon brussels sprouts with blood orange gastrique

Filet "A LA Swizzle" 8oz (52)

Grilled filet mignon, tomato confit tart, grilled bacon, wild mushroom mornay sauce

Trifecta Burger (22)

½ pound on a toasted pretzel bun, aged white cheddar and bacon, tomato, onion jam, iceberg lettuce, 25 steak sauce

3 Cheese Ravioli (26)

Porcini mushroom gryere fondue, white truffle oil

Free Range Chicken Breast (28)

Duck fat crushed potatoes, grilled asparagus, garlic aioli

Cedar Plank Roasted Salmon Filet (36)

Crispy broccolini, roasted garlic mashed potato, sundried tomato

Pork Tomahawk Chop (44)

Confit shallot puree, sauteed wild mushrooms

Sesame Crusted Ahi Tuna (37)

Sauteed spinach, tamari marinated cucumber

Potato Gnocchi (24)

Brown butter, aged balsamic, pecorino romano

*Consuming raw or under cooked meats, poultry, shellfish, or eggs may increase your risk of food borne illnesses.

FEATURED WINES

Black Stallion Chardonnay (12/16/42)

Napa Valley, California

Orin Swift Sauvignon Blanc (15/21/56)

Russian River Valley, California

Jackson Estate Pinot Noir (16/22/52)

Anderson Valley, California

Jackson Estate Cabernet Sauvignon (16/22/52)

Alexander Valley, California

APPETIZER

Warm Marinated Olives (12)

Served with rosemary and lemon

Grilled Bacon (16)

Served with apple butter and sweet & sour cipollini onions

Lobster Bisque (15)

Poached lobster and tarragon oil

Grilled Meatball Skewers (15)

Pomodoro sauce, smoked mozzarella, basil

Shrimp Scampi (21)

White wine and garlic, preserved lemon, Parmesan cheese

Fried Calamari (16)

Arrabiata sauce, pepperoncini

Maryland Style Crab Cake (22)

Lump crab, homemade tartar sauce, grilled lemon

Potato Gnocchi (13)

Brown butter, aged balsamic, pecorino romano (seasonal garnish)

STEAK

Filet Mignon 8oz (48) 12oz (62)

Strip Steak 14oz (56)

Prime Rib 12oz (41) 16oz (49)

Cowboy Cut Ribeye Steak 16oz (62)

Bone-in-Ribeye 24oz (79)

Porterhouse for 2 30oz (120)

CARNIVORE PLATTER (115)

8oz Filet Mignon

7oz Strip Steak

8oz Ribeye

Served sliced with your choice of three sauces

SAUCES

25 Steak Sauce

Bearnaise Sauce

Argentinean Chimichurri

Cabernet Demi-Glaze

Porcini Mornay Sauce

Au Poivre

Maitre d'Butter

Add a second sauce (4)

SALAD

Classic Caesar Salad (14)

Roma crunch with house Caesar dressing, garlic caper crumble, pecorino romano, herb croutons

Wedge Salad (14)

Chilled baby iceberg wedges with cucumber & peppercorn ranch dressing, Kenny's bleu cheese, hot honey candied bacon, fried onions, fresh herbs

B.L.T Salad (14)

Crisp iceberg lettuce, house cured bacon, roma tomatoes, toasted panko bread crumbs, House made herb ranch

Spinach Salad (14)

Warm bacon dressing, fresh mushrooms, sliced red onion, chopped egg

SIDES

One Pound Baked Potato (10)

Loaded with butter, sour cream & chives

Truffle Shoestring Fries (9)

Roasted Garlic Mashed Potatoes (10)

Mac n' Cheese (12)

Conchigliette pasta, Kenny's farm house cheddar, toasted panko

Truffle Cream or Sauteed Spinach (11)

Grilled Asparagus (11)

Served with garlic aioli

Wild Mushrooms (12)

Served with rosemary & roasted garlic butter, flambéed with bourbon

Duck Fat Crushed Potatoes (11)

Served with shallots and parsley

Broccolini (11)

Sundried tomato & Calabrian chili

ACCOMPANIMENTS

Lobster Tail (35)

Served with garlic drawn butter

Grilled Bacon ½ portion (8)

Lump Crab (14)

Bleu Cheese (5)

Crab Leg Cluster (26)

Shrimp Scampi (11)

Two jumbo shrimp

Oscar Style (16)

Lump crab, asparagus, Bearnaise sauce

Sexy, Swanky, Social

WHITES

Pierre Sparr Pinot Gris (14/20/48)

Bollini Pinot Grigio (10/14/38)

Whitehaven Sauvignon Blanc (10/14/38)

Stonestreet Sauvignon Blanc (22/30/52)

Carmel Road Unoaked Chardonnay (10/14/38)

Kendall Jackson Chardonnay (12/16/42)

Mercer Chardonnay (10/14/38)

Stonestreet Chardonnay (22/30/52)

Pine Ridge Chenin Blanc/Viognier (10/14/38)

The Seeker Riesling (10/14/38)

St. Supéry Moscato (13/18/46)

SPARKLING & ROSÉ

La Marca Prosecco (10/14/38)

Château de Campuget Rosé (10/14/38)

REDS

Louis Jadot Beaujolais Villages (10/14/38)

Cloudline Pinot Noir (16/22/52)

Diora Pinot Noir (14/20/48)

Allegrini Valpolicella (12/16/42)

Mercer Merlot (14/20/48)

Boomtown Syrah (14/20/48)

Mercer Red Blend (12/16/42)

1000 Stories Zinfandel (10/14/38)

Bonterra Cabernet Sauvignon (12/16/42)

Stonestreet Cabernet Sauvignon (25/32/95)

Wines By The Glass

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