



Swizzle

Dinner & Drinks



COLD BAR

Iced Jumbo Shrimp Cocktail (23)

Green Tomato Cocktail Sauce

Selection Of Fresh Shucked Oysters (4.5 Each)

Cocktail & Mignonette Sauce

Tuna Poke (20)

Pineapple, English Cucumber, Red Onion, Ponzu, Cilantro, Wonton Crisp

King Crab Ceviche (30)

Smashed Avocado, Tomato, Corn, Poblano Peppers, Key Lime, Plantain Chips

CHILLED SEAFOOD PLATTER

Small (75)

4 Oysters, 4 Shrimp Cocktail, 4oz King Crab
Served With Mignonette, Cocktail Sauce,
Ginger Lime Cream

Large (145)

6 Oysters, 6 Shrimp Cocktail, 4oz King Crab, Lobster Tail,
Tuna Tartare
Served With Mignonette, Cocktail Sauce,
Ginger Lime Cream

"SWIZZLE THROWBACK"

Pan Seared Scallops (58)

Pancetta, Succotash, Wild Mushrooms,
Roasted Poblano Cream

Filet "A La Swizzle" 8oz (65)

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
& Bacon, Tomato, House Made Pickles, Iceberg Lettuce,
25 Steak Sauce

Orecchiette Pasta (26)

Roasted Broccoli, Caramelized Shallot, Calabrian Chili

Free Range Chicken Breast (30)

Duck Fat Crushed Potatoes, Grilled Asparagus,
Garlic Aioli

Roasted Verlasso Salmon (36)

Farro Risotto, Zucchini, Yellow Squash, Heirloom Tomato &
Caper Beurre Blanc

Pork Tomahawk Chop (52)

Smoked Bacon & Caramelized Shallot Haricot Vert, Peach
Bourbon Glaze

Potato Gnocchi (30)

Brown Butter, Aged Balsamic, Pecorino Romano

Chilean Seabass(48)

Torn Baguette, Squash, Zucchini, Roasted Sweet Peppers,
Cured Tomatoes, Pesto Aioli, Aged Balsamic

APPETIZER

Warm Marinated Olives (12)

Served With Rosemary & Lemon

Grilled Bacon (18)

Served With Peach Habanero Jam & Pickled Pearl Onions

Lobster Bisque (16)

Poached Lobster & Tarragon Oil

Grilled Meatball Skewers (15)

Pomodoro Sauce, Smoked Mozzarella, Basil

Shrimp Scampi (21)

White Wine & Garlic, Preserved Lemon,
Parmesan Cheese

Fried Calamari (18)

Arrabiata Sauce, Peppercini

Maryland Style Crab Cake (22)

Lump Crab, Homemade Tartar Sauce, Grilled Lemon

Potato Gnocchi (16)

Brown Butter, Aged Balsamic, Pecorino Romano

Steamed King Crab Legs (45)

Black Truffle Butter & Chives

PRIME STEAKS

Filet Mignon 8oz (59) 12oz (75)

Prime Strip Steak 14oz (65)

Prime Rib 12oz (52) 16oz (60)

Prime Boneless Ribeye 16oz (75)

Prime Dry-Aged Bone-In Ribeye 22oz (90)

Prime Porterhouse For 2 30oz (140)

CARNIVORE PLATTER (145)

8oz Filet Mignon

7oz Strip Steak

8oz Ribeye

Served Sliced With Your Choice Of Three Sauces

SAUCES (4)

25 Steak Sauce

Bearnaise Sauce

Argentinean Chimichurri

Cabernet Demi-Glaze

Porcini Mornay Sauce

Au Poivre

Black Truffle Butter

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 &
Candied Bacon, Fried Onions, Fresh Herbs, Point Reyes
Bleu Cheese Dressing

Field Greens Salad (14)

Raspberries, Red Onion, Candied Pecans,
Capriole Goat Cheese, Honey Champagne Vinaigrette

Heirloom Tomato Salad (15)

Burrata, Pickled Pearl Onion, Basil Oil, Aged Balsamic,
Flake Salt

Swizzle Chopped Salad (14)

Little Gem Lettuce, Pancetta Lardons, Roasted
Cherry Tomato, Rosemary Marinated White Beans,
Calabrian Chilis, Kenny's Farmhouse Cheddar,
Bourbon Barrel Smoked Black Pepper Ranch

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)

Orecchiette Pasta, Kenny's Farm House Cheddar,
Toasted Panko

Grilled Asparagus (11)

Served With Garlic Aioli

Wild Mushrooms (12)

Served With Rosemary & Roasted Garlic Butter,
Flambeed With Bourbon

Duck Fat Crushed Potatoes (11)

Served With Shallots & Parsley

Smoked Bacon Haricot Vert (11)

Succotash (11)

Corn, White Beans, Haricot Vert,
Cherry Tomato, Pancetta

ACCOMPANIMENTS

Lobster Tail (42)

Served With Garlic
Drawn Butter

Lump Crab (14)

Bleu Cheese (5)

Scallops (20)

Oscar Style (16)

Lump Crab, Asparagus,
Bearnaise Sauce

Al's Style (9)

Wild Mushrooms, Demi
Glaze, Fried Onions

Sexy, Swanky,
Social

*Consuming Raw Or Under Cooked Meats, Poultry, Shellfish, Or Eggs May Increase Your Risk Of Food Borne Illnesses.

FEATURED WINES

Jackson Estate
Pinot Noir (16/24/60)
Alexander Valley, California

Jackson Estate
Cabernet Sauvignon (16/24/60)
Alexander Valley, California

Sanford
Chardonnay (22/32/84)
Sta. Rita Hills, California

Terlato
Pinot Grigio (16/24/60)
Friuli, Italy

WHITES

Pacific Rim J Riesling (11/15/40)
Carmel Road Unoaked Chardonnay (11/15/40)
Kendall-Jackson Chardonnay (12/16/44)
Iconoclast Chardonnay (18/26/68)
Bollini Pinot Grigio (11/15/40)
Whitehaven Sauvignon Blanc (11/15/40)
Stags' Leap Sauvignon Blanc (16/24/60)

SPARKLING & ROSÉ

Château de Campuget Rosé (11/15/40)
Les Sarrins Rosé (18/24/72)
La Marca Prosecco (11/15/40)
La Marca Prosecco Rosé (11/15/40)
Korbel Brut (12/16/44)
Banfi Rosa Regale Sweet Sparkling Red (12/16/44)
Michele Chiarlo Moscato (13/13/46)

REDS

Allegrini Valpolicella (12/16/44)
Louis Jadot Beaujolais-Village (11/15/40)
Cloudline Pinot Noir (16/24/60)
Diora Pinot Noir (14/22/52)
Ghost Pines Merlot (15/23/53)
Boomtown Syrah (14/22/52)
Columbia Red Blend (12/16/44)
1000 Stories Zinfandel (11/15/40)
Bonterra Cabernet Sauvignon (12/16/44)
Iconoclast Cabernet Sauvignon (18/26/68)
DAOU Cabernet Sauvignon (16/24/60)

Swizzle

Dinner & Drinks

