



Swizzle

Dinner & Drinks



COLD BAR

Iced Jumbo Shrimp Cocktail (23)

Green Tomato Cocktail Sauce

Fresh Shucked Oysters (5ea)

Classic Cocktail Sauce, Watermelon Mignonette

Tuna Poke (21)

Sweet Potato, Charred Edamame, Cucumber, Coconut Chili Ginger Broth, Crispy Wonton

Crab Ceviche (30)

Heirloom Cherry Tomato, Roasted Sweet Peppers, Pickled Red Onion, Avocado, Aji Amarillo Broth On A Corn Tostada

CHILLED SEAFOOD PLATTER

Small (75) 3 East Coast Oysters, 3 West Coast Oysters, 4 Shrimp Cocktail, 3oz Tuna Poke, 3oz Crab Ceviche

Large (145) 4 East Coast Oysters, 4 West Coast Oysters, 6 Shrimp Cocktail, 5oz Tuna Poke, 5 Oz Crab Ceviche, 1 Lobster Tail

Both Served With Mignonette, Red Cocktail, Green Cocktail

"SWIZZLE THROWBACK"

Cedar Plank Ora King Salmon (49)

Herbed Popcorn Rice, Wilted Baby Spinach, Roasted Fennel Cream Sauce, Pistachio Gremolata

Joyce Farms Chicken Breast (31)

Duck Fat Potatoes, Grilled Asparagus, Roasted Garlic Aioli, Chicken Jus

Grilled Pork Tomahawk (58)

Charred Broccolini, Rosemary Apricot Chutney

Pan Seared Seabass (62)

Sweet Potato Hash With Chorizo, Mushrooms And Leeks, Romesco Sauce, Citrus Garlic Beurre Blanc

Filet XXV (74)

8 Oz Filet, Loaded Mashed Potato Cake, Sauteed Mushrooms And Asparagus, Blue Cheese And Chive Mornay

Orecchiette Pasta (26)

Broccolini, Creamed Leeks And Spinach, Arugula Pesto, Shaved Parmesan, Toasted Breadcrumbs

Cast Iron Seared Scallops (60)

Jalapeno Cheddar Weisenberger Grits, Langostino, English Peas, Creole White Wine Butter Sauce, Fried Onions

Burger (25)

1/2 Pound Patty With Grilled Nueskes Bacon, Smoked Gouda, Baby Arugula, Tomato Aioli On A Toasted Pretzel Bun, House Made Pickle

Sexy, Swanky, Social

APPETIZER

Grilled Nueskes Bacon (18)

Apricot Bourbon Glaze, Pistachio, Pickled Fresno Chilis, Pork Cracklings

Charcuterie Board (21)

House Made Country Pate, Soppressata, Pimento Cheese, Kennys Farmhouse Kentucky Rose, Pickled Vegetables, Cherry Mostarda, Marconna Almonds And Crackers

Oven Roasted Bone Marrow (19)

Mushroom Sherry Jam, Capriole Farms Goat Cheese, Grilled Red Onion And Rosemary Relish, Toasted Ghyslain Baguette

Maryland Style Crab Cake (23)

Lump Crab, Homemade Tartar Sauce, Grilled Lemon

Potato Gnocchi (16)

Sweet Peas, Asparagus, Caramelized Shallot, Blue Cheese Cream And A Balsamic Reduction

Grilled Meatball Skewers (16)

Pomodoro Sauce, Smoked Mozzarella, Basil

Lobster Bisque (18)

Poached Lobster & Tarragon Oil

Fried Halloumi (17)

Chickpea And Cucumber Salad With Harissa Vinaigrette, Preserved Lemon Yogurt

Fried Calamari (18)

Arrabiata Sauce, Pepperoncini

PRIME STEAKS

Filet Mignon 8oz (60) 12oz (78)

Prime Strip Steak 14oz (68)

Prime Rib 12oz (60) 16oz (68)

Prime Bonelss Ribeye 16oz (78)

Prime Dry-Aged Bone-In Ribeye 22oz (94)

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

25 Steak Sauce (4)

Bearnaise Sauce (4)

Chimichurri Rojo (4)

Cabernet Demi-Glace (5)

Au Poivre (5)

Truffle Butter (6)

Blue Cheese &

Chive Mornay (5)

SALAD

Watermelon Salad (15)

Baby Arugula, Compressed Watermelon, Pickled Watermelon Rinds, Feta, Marconna Almonds, Honey Balsamic Vinaigrette

Caesar Salad (14)

Chopped Romaine Hearts, Garlic Caper Crumble, Croutons, Shaved Parmesan, House Caesar

Wedge Salad (14)

Split Baby Iceberg Wedges, Cucumber, Candied Bacon, Point Reyes Blue Cheese, Tobacco Onions, Blue Cheese Dressing

BLT Salad (15)

Little Gem Lettuce, Smoked Bacon Lardons, Marinated Sun Dried Tomato, White Cheddar, Toasted Breadcrumbs, Black Pepper Ranch

SIDES

Baked Potato (10)

Topped With Butter, Sour Cream And Scallions

Truffle Shoestring Fries (11)

Roasted Garlic Mashed Potatoes (10)

Baked 3 Cheese Mac 'N ' Cheese (12)

Orecchiette Pasta, Smoked Gouda, Asiago, White Cheddar, Toasted Breadcrumbs

Duck Fat Potatoes (11)

Shallot, Garlic And Fresh Herbs

Jalapeño And White Cheddar Grits (11)

Grilled Asparagus (12)

Roasted Garlic Aioli

Sautéed Baby Spinach (9)

Wild Mushrooms (13)

Rosemary Garlic Butter, Flambeed Bourbon

Charred Broccolini (12)

Tomato Aioli

ACCOMPANIMENTS

Roasted Lobster Tail (43)

Old Bay, Drawn Garlic Butter, Lemon

Oscar Style (19)

Lump Crab, Asparagus, Bearnaise Sauce

Scallops (25)

2 Cast Iron Seared Scallops With Balsamic Reduction

AI's Style (10)

Wild Mushrooms, Demi-Glace, Fried Onions

Langoustine (17)

Sauteed Langoustine, Lemon, Creole Butter

Cast Iron Seared Foie Gras (16)

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

Wines By The Glass

ROSÉ & SPARKLING

GLASS/BOTTLE

Michele Chiarlo Moscato d' Asti, Italy	14/52
Korbel Brut CA	12/44
Banfi Rosa Regale Sweet Sparkling Red Piedmont, Italy	12/44
La Marca Prosecco Italy	11/40
La Marca Prosecco Rosé Veneto, Italy	11/40
Château de Campuget Rosé Rhône, France	11/40

WHITES

GLASS/BOTTLE

Sonoma-Cutrer "Les Pierres" Chardonnay Private Barrel Select Sonoma Coast, CA (2022)	25/96
WindRacer "Saralee's Vineyard" Chardonnay Russian River Valley, CA	16/60
Kendall-Jackson "Vintners Reserve" Chardonnay CA	12/44
Carmel Road Unoaked Chardonnay Monterey, CA	11/40
St. Supery Sauvignon Blanc Napa Valley, CA	16/60
Whitehaven Sauvignon Blanc Marlborough, New Zealand	13/46
J Vineyards Pinot Gris Russian River Valley, CA	16/60
Bollini Pinot Grigio Trentino, Italy	14/52
Pacific Rim Riesling Columbia Valley, WA	11/40

REDS

GLASS/BOTTLE

Beringer Cabernet Sauvignon Knights Valley, CA	22/84
DAOU Cabernet Sauvignon Paso Robles, CA	16/60
Bonterra Cabernet Sauvignon CA	12/44
Cloudline Pinot Noir Willamette Valley, OR	16/60
Diora Pinot Noir Monterey, CA	14/52
Ghost Pines Merlot California	15/53
Boomtown Syrah Columbia Valley, WA	14/52
Locations CA Red Blend CA	13/46
Trivento Golden Reserve Malbec, Mendoza, Argentina	12/44
Louis Jadot Beaujolais-Villages Burgundy, France	11/40
Alexander Valley Vineyards Zinfandel Alexander Valley, CA	11/40

Please Drink Responsibly. 3616822

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