



# Swizzle

Dinner & Drinks



## DERBY 2026 MENU

### COLD BAR

#### Jumbo Shrimp Cocktail (25)

Red and Green Cocktail Sauce, Fresh Horseradish, Lemon

#### Tuna Lettuce Wraps (28)

Diced Tuna, Sriracha Lime Aioli, Edamame, Marinated Cucumber, Shaved Carrot, Fresh Jalapeno, Crispy Wonton, Micro Cilantro, Sweet Gem Lettuce

#### Crab Bruschetta (34)

Roasted Corn, Cured Tomato, And Grilled Red Onion, Garlic Ricotta, Warmed Focaccia, Sweet Pepper Jelly

#### Seafood Spire (160)

(3) East Coast Oysters, (3) West Coast Oysters, (5) Jumbo Shrimp Cocktail, (1) Butter Poached Lobster Tail, (4) Oz Tuna, (4oz) Crab, (4oz) Salmon. Served with Red and Green Cocktail Sauce, Strawberry Black Pepper Mignonette and Saltine Crackers

### ENTREES

#### Chili Rubbed Elk (70)

Roasted Garlic Mashed Yukon Potatoes, Grilled Asparagus, Cabernet Demi-Glace, Blueberry Thyme Gastrique

#### Cast Iron Scallops (72)

Scallion Lemongrass Rice, Pineapple Sesame Salad, Coconut Chili Ginger Broth

#### Joyce Farms Airline Chicken Breast (47)

Potato Gnocchi, Mushrooms, Carrots, And English Peas, Sweet Corn Puree, Smoked Chicken Demi-Glace

#### Grilled Tomahawk Pork Chop (67)

Bourbon Chipotle Maple, Bentons' Bacon Braised Kale with Fried Marble Potatoes

#### Baked Ora King Salmon (52)

Poblano And White Cheddar Grits, Sautéed Langoustines and Leeks, Heirloom Tomato Jam

#### Pan Seared Seabass (69)

Farro With Squash and Zucchini, Blistered Yellow Pepper and Toasted Garlic, Balsamic Glazed Broccolini, Creamed Vidalia Onion

\*Consuming Raw or Under Cooked Meats, Poultry, Shellfish, or Eggs May Increase Your Risk of Food Borne Illness.

### APPETIZERS

#### Charcuterie Board (31)

Country Pate, Wagyu Bresaola, Finocchiona Salami, House Made Pimento Cheese, Capriole Farms Tea Rose Goat Cheese, Mimis Smoked Blue Cheese, Pickled Vegetables, Whole Grain Mustard, Fresh Berries, Water Crackers

#### Baked Wagyu Meatballs (20)

Kennys Farmhouse Tomato Basil Cheddar, Pomodoro Sauce

#### Warmed Burrata (18)

Blistered Cherry Tomato, Roasted Fennel, And Confit Garlic, Arugula Pesto, Aged Balsamic, Toasted Blue Dog Bakery Pugliese Bread

#### Crab Cakes (24)

Lump Crab, Sauce Gribiche, House Made Hot Sauce, Grilled Lemon

#### Grilled Nueskes Bacon (20)

Smoked Peach, Baby Kale, Bourbon Bacon Jam, Crispy Cornbread

#### Lobster Bisque (21)

Chilled Lobster Salad, Tarragon Oil

### STEAKS

#### Wagyu Filet 6oz (100)

#### Wagyu Ribeye 14oz (140)

#### Bone In Dry Aged Prime Ribeye 22oz (145)

#### Prime Porterhouse 30oz (180)

#### Japanese A5 Wagyu 10oz (150)

#### Carnivore Platter (180)

8oz Filet, 7oz New York Strip, 8oz Ribeye

### SAUCES

#### 25 Steak Sauce

#### Chimichurri Rojo

#### Cabernet Demi-Glace

#### Blue Cheese and Chive Mornay

#### Au Poivre

#### Herb Garlic Butter

#### Truffle Bearnaise

### SALADS

#### Caesar (16)

Chopped Romaine, Herbed Crouton, Caper Garlic Crumble, Shaved Parmesan, Caesar Dressing

#### Field Greens Salad (16)

Roasted Haricot Vert, Marinated Marble Potatoes, Pickled Celery, Hard-Boiled Egg, Bacon Fat Breadcrumbs, Garlic Parmesan Vinaigrette

#### Baby Arugula (16)

Raspberries, Red Onion, Candied Pecans, Crumbled Feta, Lemon Herb Vinaigrette

### SIDES

#### Whipped Yukon Mashed Potatoes (12)

Roasted Garlic, Clarified Butter, Herbs

#### Baked Potato (13)

Sour Cream, Sliced Scallions

#### Weisenberger Stone Ground White Grits (14)

Charred Poblano, Kennys Farmhouse Aged White Cheddar

#### Wild Mushrooms (16)

Garlic Herb Butter, Four Roses Bourbon

#### Grilled Asparagus (15)

Caramelized Onion Aioli

#### Crispy Broccolini (15)

Aged Balsamic Glazed, Whipped Ricotta

### ACCOMPANIMENTS

#### AI's Style (16)

Wild Mushrooms, Demi-Glace, Fried Onions

#### Roasted Lobster Tail (47)

Drawn Butter, Grilled Lemon

#### Truffled Oscar Style (26)

Jumbo Lump Crab, Asparagus, Truffle Bearnaise

#### Shrimp Skewers (21)

4 Blacked Jumbo Shrimp

*Sexy, Swanky, Social*

### SPARKLING & ROSE

#### BOTTLE

Domaine Carneros by Taittinger Brut Carneros, CA N/V	75
Nicolas Feuillatte Brut Rose Champagne, FR N/V	140
Moet & Chandon Dom Perignon Brut Champagne, France 2015	575

### WHITE

#### BOTTLE

Louis Jadot Chassagne Montrachet Burgundy, FR 2021	230
Bouchard Pere et Fils Genevrieries Premiere Cru Meursault Burgundy, FR 2015	190
Joseph Drouhin Meursault Burgundy, FR 2021	175
Stonestreet "Upper Barn" Chardonnay Alexander Valley, CA 2011	75
Stonestreet "Broken Road Vineyard" Chardonnay Alexander Valley, CA 2007	150
Grgich Hills Chardonnay Napa Valley, CA 2011/2012	80
Domaine Reverdy Ducroux Sancerre, FR 2023	95
Stonestreet Chardonnay Alexander Valley, CA 2018	95

### Wines by the Bottle

### RED

#### BOTTLE

Castello Banfi Brunello Di Montalcino Tuscany 2010/2015/2016/2019	395
Castello Banfi Brunello Di Montalcino Reserva "Poggio All'Oro" Tuscany 2015	430
Tenuta Sam Guido "Sassicaia" Tuscany 2019/2020/2021	550
Tenuta di Biserno "Biserno" Tuscany 2015/2016/2020	479
Louis M. Martini "Monte Rosso Vineyards" Cabernet Sauvignon Sonoma, CA 2014/2016	225
Beaulieu Vineyards "Georges de Latour Private Reserva" Cabernet Sauvignon Rutherford, CA 2012	240
Mount Peak "Gravity" CA 2014/2015	115
Lancaster Estate "Winemaker's Cuvee" Alexander Valley, CA 2019	270
Opus One Napa Valley, CA 2018/2021	800
Opus One "Overture" Napa Valley, CA 2022	400
Timeless by Silver Oak Napa Valley, CA 2019/2020	475
Stonestreet Estate Cabernet Alexander Valley, CA 2018	135
Stonestreet Estate "Rockfall Vineyard" Alexander Valley, CA 2010	268

# Swizzle™

ATOP THE  
GALT HOUSE

