

SW46

SWING46 JAZZ CLUB / NYC

appetizers

Variety of Soups Made Fresh Daily 8 - 12

Organic Mixed Field Greens 10
tomatoes, carrots and cucumber
with our homemade vinaigrette

Caesar Salad 12
with chicken add \$5 or shrimp add \$7

Beet Salad 14
roasted beets, goat cheese, rocket arugula

Swing Salad 15
tri color salad, arugula, endive, radicchio
with walnuts and fresh strawberries
homemade bleu cheese dressing

Bruschetta 11
ripe tomatoes, capers and onions

Grilled Asparagus 14
softened goat cheese and a balsamic glaze

Mini Beef Wellington 16
filet mignon rolled in puff pastry
with a cabernet demi glace

Shrimp Cocktail with a Twist 14
chilled shrimp, spicy cocktail sauce

Coconut Shrimp 14
with a zesty orange marmalade dip

Crab Cake 12
lime, ginger and yellow pepper coulis

Prince Edward Island Mussels 16
white wine, garlic and herb seafood broth
served with a toasted garlic crostini

Portobello Mushroom 14
roasted red peppers, baby arugula
goat cheese and homemade vinaigrette

Almond Crusted Calamari 14
roast chili and tomato dipping sauce

* Additional Price Fixed Menu Available*
3 Delicious Courses \$30 before 7:30pm

1940's "Swing Era Music" Dining - Dancing - Cocktails
Relax and Enjoy a Romantic Fun Filled Evening

Specials

A selection of daily specials available from your server

entrees

Rib Eye Steak 42
marinated harvest of chopped herbs, cabernet demi
glace, creamed spinach, roasted red bliss potatoes

Choice Filet Mignon 45
drizzled with a 14 year aged balsamic vinegar
sautéed fresh vegetables, roasted red bliss potatoes

Angus Steak 34
cabernet demi glace, yukon gold mashed potatoes
sautéed vegetables and onion cracklings

BBQ Ribs 32
sweet potato fries

Maple Glazed Double Cut Pork Chop 35
oven roasted sweet potato puree, garlic spinach
apple and pear chutney

Roast Half Chicken 28
marinated roast chicken, mash potatoes
sautéed vegetables, real chicken gravy

Orecchiette Pasta 28
spinach, Italian sausage, pine nuts, pesto cream sauce

Vegan Lasagna 26
zucchini, eggplant, anju pear & celery root puree
wild mushrooms and red pepper coulis

Vegetarian Pasta Primavera 24
sautéed vegetables, garlic, herbs, tomato basil marinara

Rigatoni and Shrimp 28
creamy rich garlic sauce with basil and tomato

Salmon Filet 30
salmon filet with a roasted beet risotto and
lemon caper sauce

Prince Edward Island Mussels 26
white wine, garlic, herb and seafood broth

Seared Scallops with Bacon 30
crisp scallops, bacon, horseradish mash potatoes

Seafood Risotto 32
imported arborio risotto with shrimp, mussels
and pernod infused lobster stock