

SWING46

SWING46 JAZZ CLUB / NYC

appetizers

Variety of Soups Made Fresh Daily 12 - 14

Organic Mixed Field Greens 14

tomatoes, carrots and cucumber
with our homemade vinaigrette

Caesar Salad 16

with chicken add \$5 or shrimp add \$7

Beet Salad 18

roasted beets, goat cheese, rocket arugula

Swing Salad 18

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

Bruschetta 14

ripe tomatoes, capers and onions

Fresh Mozzarella 18

with basil, ripe tomatoes, balsamic glaze

Grilled Asparagus 17

softened goat cheese and a balsamic glaze

Shrimp Cocktail with a Twist 16

chilled shrimp, spicy cocktail sauce

Coconut Shrimp 16

with a zesty orange marmalade dip

Crab Cake 16

lime, ginger and yellow pepper coulis

Prince Edward Island Mussels 20

white wine, garlic and herb seafood broth
served with a toasted garlic crostini

Portobello Mushroom 18

roasted red peppers, baby arugula
goat cheese and homemade vinaigrette

Almond Crusted Calamari 18

roast chili and tomato dipping sauce

* Additional Price Fixed Menu Available*

3 Delicious Courses \$50 before 7:30pm

1940s "Swing Era Music" Dining - Dancing - Cocktails

18% Service Charge May Be Added

entrees

Rib Eye Steak 50

marinated harvest of chopped herbs, cabernet demi glace,
creamed spinach, roasted red bliss potatoes

Choice Filet Mignon 50

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

Angus Steak 40

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

BBQ Ribs 38

sweet potato fries

Brised Beef Short Ribs 48

Creamy polenta and grilled asparagus

Maple Glazed Double Cut Pork Chop 40

oven roasted sweet potato puree, garlic spinach,
apple and pear chutney

Roast Half Chicken 32

marinated roast chicken, mashed potatoes,
sautéed vegetables, real chicken gravy

Orechiette Pasta 30

spinach, Italian sausage, pine nuts, pesto cream sauce

Cheese Ravioli 36

choice of marinara or vodka sauce

Vegan Lasagna 30

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

Vegetarian Pasta Primavera 28

sautéed vegetables, garlic, herbs, tomato basil marinara

Rigatoni and Shrimp 32

creamy rich garlic sauce with basil and tomato

Salmon Filet 35

salmon filet with roasted beet risotto, lemon caper sauce

Prince Edward Island Mussels 32

white wine, garlic, herb and seafood broth

Seared Scallops with Bacon 38

crisp scallops, bacon, horseradish mash potatoes

Seafood Risotto 40

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