

ENTRÉES



RIB EYE STEAK \$58

cabernet demi-glaze, creamed spinach
and roasted red bliss potatoes

FILET MIGNON \$60

14-yr aged balsamic vinegar drizzle,
sauteed vegetables and roasted red bliss potatoes

ANGUS STEAK \$45

cabernet demi-glaze, sauteed vegetables
and yukon gold mashed potatoes,

BRAISED BEEF SHORT RIB \$48

creamy polenta and grilled asparagus

SWING BURGER \$28

lettuce, onion, tomato with fries or salad
Add cheese \$4: cheddar, swiss, blue, pepper jack
Add bacon \$4

MAPLE GLAZED PORK CHOP \$48

double cut, apple & pear chutney, spinach
and roasted sweet potato puree

BBQ RIBS \$44

sweet potato fries

ROAST HALF CHICKEN \$35

yukon gold mashed potatoes,
sauteed vegetables topped with chicken gravy

ORECCHIETTE PASTA \$35

spinach, italian sausage, pine nuts
in a pesto cream sauce

CHEESE RAVIOLI \$38

choice of marinara or vodka sauce

PASTA PRIMAVERA \$30

sauteed vegetables, garlic, and herbs
with a tomato basil marinara

VEGAN LASAGNA \$32

layers of zucchini, eggplant, wild mushrooms
and anjou pear with celery root puree
and red pepper coulis

RIGATONI & SHRIMP \$35

creamy garlic sauce with tomato and basil

SALMON FILET \$37

lemon caper sauce and roasted beet risotto

P.E.I. MUSSELS \$37

white wine, garlic and herbed broth
served with toasted garlic crostini

BACON WRAPPED SCALLOPS \$40

sesared with horseradish mashed potatoes

SEAFOOD RISOTTO \$42

arberio risotto, shrimp, mussels and
pernod infused lobster stock

\$60 PRE-FIXE

APPETIZER

ORGANIC MIXED GREENS

CAESAR SALAD

FRESH MOZZARELLA

SOUP OF THE DAY

ENTRÉE

ANGUS HANGER STEAK

BBQ RIBS & SWEET POTATO FRIES

ROAST HALF CHICKEN

SALMON FILLET

teriyaki ginger sauce, rice, sauteed vegetables

P.E.I. MUSSELS

VEGETARIAN PASTA PRIMAVERA

RIGATONI AND SHRIMP

DESSERT

WARM CHOCOLATE BROWNIE WITH FRESH CREAM

FRESH FRUIT SORBET

ask your server for today's selection

SWING46

APPETIZERS



SOUP OF THE DAY \$16

ask your server for today's selection

ORGANIC MIXED GREENS \$16

tomatoes, carrots, cucumber and
homemade vinaigrette

CAESAR SALAD \$18

romaine, shredded parmesan and croutons

BEEF SALAD \$20

roasted beets, goat cheese and rocket arugula

SWING SALAD \$20

arugula, endive, radicchio, strawberries,
walnuts and homemade blue cheese dressing

Add chicken \$7 or shrimp \$9 to any salad

FRESH MOZZARELLA \$18

basil, ripe tomatoes and balsamic glaze

GRILLED ASPARAGUS \$18

softened goat cheese and balsamic glaze

PORTOBELLO MUSHROOM \$18

roasted red peppers, baby arugula, goat
cheese and homemade vinaigrette

BRUSCHETTA \$16

ripe tomatoes, capers and onions

JAZZ FRIES \$14

lemongrass and fresh parsley

SPICY WINGS \$18

served with carrots, celery and
homemade blue cheese dressing

TWISTED SHRIMP COCKTAIL \$18

chilled shrimp and spicy cocktail sauce

COCONUT SHRIMP \$18

with zesty orange marmalade dip

TEQUILA GLAZED SHRIMP \$18

served over fresh fruit salad

CRAB CAKE \$16

lime, ginger and yellow pepper coulis

P.E.I. MUSSELS \$22

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

ALMOND CRUSTED CALAMARI \$18

roasted chili and tomato dipping sauce

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PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES OR RESTRICTIONS
18% GRATUITY MAY BE ADDED TO YOUR FINAL BILL