

RIBEYESTEAK \$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, auteed 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

VEGANLASAGNA \$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

APPFTIZFR

ORGANIC MIXED GREENS CAESAR SALAD FRESH MOZZARELLA SOUP OF THE DAY

FNTRÉF

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

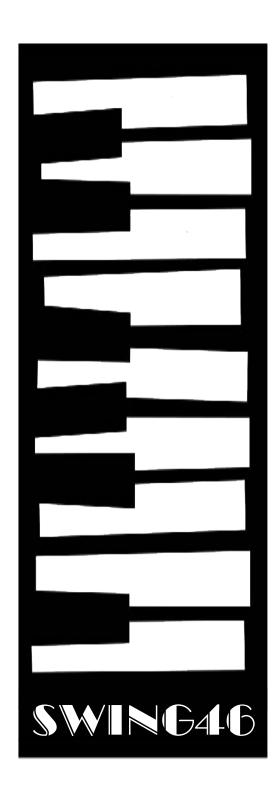
DESSERT

WARM CHOCOLATE BROWNIE WITH FRESH CREAM

FRESH FRUIT SORBET

ask your server for today's selection







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 parmasean and croutons

BEET 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

SPICYWINGS \$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

CRABCAKE \$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

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