

# SW46

SWING46 JAZZ CLUB / NYC

\* Additional Price Fixed Menu Available\*  
3 Delicious Courses \$25 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

## appetizers

Variety of Soups Made Fresh Daily 8 - 12

Organic Mixed Field Greens 10  
*tomatoes and cucumber, homemade sage vinaigrette*

Caesar Salad 10  
*with chicken or shrimp add \$5*

Beet Salad 14  
*roasted beets, goat cheese, rocket arugula*

Swing Salad 14  
*tri color salad with arugula, endive, radicchio walnuts, strawberries, homemade bleu cheese dressing*

Grilled Asparagus 14  
*with softened goat cheese and a balsamic glaze*

Mini Beef Wellington 14  
*filet mignon in puff pastry with a cabernet demi glaze*

Shrimp Cocktail with a Twist 14  
*poached, 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 14  
*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 11  
*roast chili and tomato salsa*

## entrees

Rib Eye Steak 36  
*marinated harvest of chopped herbs, cabernet demi glaze creamed spinach, roasted red bliss potatoes*

Choice Filet Mignon 32  
*drizzled with a 14 year aged balsamic vinegar sautéed fresh vegetables, roasted red bliss potatoes*

Angus Steak 27  
*cabernet demi glaze, yukon gold mashed potatoes, sautéed vegetables and onion cracklings*

BBQ Ribs 29  
*sweet potato fries*

Maple Glazed Double Cut Pork Chop 30  
*oven roasted butternut squash puree, garlic spinach apple and pear chutney*

Roast Half Chicken 25  
*marinated roast chicken, mash potatoes, sautéed vegetables, natural chicken gravy*

Orecchiette Pasta 24  
*spinach, Italian sausage, pine nuts, pesto cream sauce*

Vegetarian Pasta Primavera 18  
*sautéed vegetables, garlic, herbs, tomato basil marinara*

Rigatoni and Shrimp 25  
*creamy rich garlic sauce with basil and tomato*

Salmon Filet 26  
*sesame seared salmon filet, teriyaki ginger sauce, rice and fresh sautéed vegetables*

Prince Edward Island Mussels 24  
*white wine, garlic, herb and seafood broth*

Seared Scallops with Bacon 26  
*crisp scallops, bacon, horseradish mash potatoes*

Pan Seared Red Snapper 27  
*sautéed fresh vegetables over basmati rice*