

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