

SW46

SWING46 JAZZ CLUB / NYC

appetizers

Variety of Soups Made Fresh Daily 8 - 12

Organic Mixed Field Greens 12

tomatoes, carrots and cucumber
with our homemade vinaigrette

Caesar Salad 14

crisp romaine lettuce, parmesan cheese
house made classic caesar dressing
with chicken add \$5 or shrimp add \$7

Beet Salad 15

roasted beets, goat cheese, rocket arugula

Swing Salad 16

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

Bruschetta 14

ripe tomatoes, capers and onions

Grilled Asparagus 14

softened goat cheese and a balsamic glaze

Shrimp Cocktail with a Twist 18

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 18

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 16

roast chili and tomato dipping sauce

** Additional Price Fixed Menu Available**

3 Delicious Courses \$40 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

entrees

Rib Eye Steak 44

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

Choice Filet Mignon 45

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

Angus Steak 34

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

BBQ Ribs 34

sweet potato fries

Maple Glazed Double Cut Pork Chop 36

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

Roast Half Chicken 28

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

Orecchiette Pasta 28

spinach, Italian sausage, pine nuts, pesto cream sauce

Vegan Lasagna 26

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

Vegetarian Pasta Primavera 26

sautéed vegetables, garlic, herbs, tomato basil marinara

Rigatoni and Shrimp 29

creamy rich garlic sauce with basil and tomato

Salmon Filet 31

salmon filet with a roasted beet risotto and
lemon caper sauce

Prince Edward Island Mussels 28

white wine, garlic, herb and seafood broth

Seared Scallops with Bacon 34

crisp scallops, bacon, horseradish mash potatoes

Seafood Risotto 36

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