



STARTER

SEASONAL SOUP OF THE DAY

Chef's daily creation. Your server will describe today's selection

6.5

ONION SOUP GRATIN

caramelized onion soup, Gruyere cheese crouton

8

LOCAL ARTISAN CHEESE PLATE

local farmhouse cheese with seasonal accompaniments

8

OVEN ROASTED FLAT BREAD

Chef's daily creation with our seasonal "fresh as it gets" vegetables and herb olive oil

10

BRIE CHEESE QUESADILLA

pink lady apple, arugula salad and grain mustard

10

SPICED BABY BACK RIBS

fennel slaw and hoisin chili glaze

11

CRISPY SHRIMP

cucumber salad
spicy peri peri remoulade

12

Service charge of 18% will be added to parties of 8 or more guests.

Corkage fee of \$25 per bottle of wine will apply to your own wine

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Join us for our
Jazz Champagne Brunch on
Sundays and select holidays

SALAD

SWIFTWATER SALAD

field greens, crumbled feta, golden raisin, crisp apples and cabernet vinaigrette

8

CLASSIC CAESAR

chopped romaine lettuce, traditional dressing, fresh Parmesan, white anchovy and garlic croutons

11

with chicken 14

with shrimp 17

PEAR SALAD

roasted Bosc pear, frisee, micro greens, candied pecan, crumbled blue cheese, balsamic reduction, citrus vinaigrette

9

FRESH CHOPPED SALAD

bibb and radicchio lettuce tossed with "fresh as it gets" vegetables, bacon, onion straws and pepper cream dressing

13

DESSERTS

MOLTEN CHOCOLATE CAKE

served warm with a soft ganache core, vanilla ice cream

8

CARAMELIZED MAPLE CRÈME BRULEE

served with a chocolate dipped almond biscotti

8

MAPLE AND MARSCAPONE CHEESECAKE

berry coulis and walnut shortbread

8

HOMEMADE APPLE PIE GABBI FOR 2

piping hot from the oven,
with vanilla ice cream

10

HÄAGEN DAZS ICE CREAM

vanilla, chocolate, strawberry, coffee, dulce de leche

6

FRESH SEASONAL BERRIES SORBET

8

Ask your server for coffee, espresso drinks or a glass of port to pair with your dessert!

SANDWICHES

ANGUS BURGER

8oz. grilled burger, crisp lettuce, sliced tomato and red onion garnish.
French fries and mustard herb dip

Garden burger also available

14

CUBAN PANINI

shaved ham, pulled chicken, fresh tomato, pickles, chipotle aioli, Swiss cheese,
on ciabatta bread with French fries

14

TURKEY CLUB

shaved turkey, smoked bacon, crisp lettuce, sliced tomato, Swiss cheese,
herb spread, on toasted whole wheat with French fries

13

MAIN COURSE

PASTA ALFREDO

gemelli pasta, spinach, tomato, Alfredo sauce, Parmesan cheese

15

WHOLE WHEAT PENNE

summer squash, sweet corn, Italian sausage, and marinara sauce

16

ARTIC CHAR

nori crusted, low mein noodle, shiitake mushrooms, edamame and soy-dashi broth

18

THAI PRAWNS

crispy prawns, ginger scallion scented jasmine rice, stir-fried vegetables and Thai chili glaze

21

NORTHERN HALIBUT

pan roasted, toasted cous cous pilaf, Bloomsdale spinach, caper and roasted pepper relish

21

ROASTED ROCKY JR. CHICKEN

half chicken, lavender honey glazed root vegetables and pan jus

19

HOUSE BRINED PORK CHOP

center cut 10 oz chop, mashed potatoes, seasonal "fresh as it gets" vegetable
and sherry wine reduction

23

GRILLED NY STRIP LOIN

10 oz NY strip, mashed potato, asparagus, wild mushroom cream sauce

24

WAGYU HANGER STEAK

fire-roasted 8 oz steak, baby fingerling potatoes, arugula, demi-glace and
gorgonzola butter

22