

## Appetizers

### Supreme Beef Nachos

Seasoned ground beef nachos layered with sharp cheddar cheese sauce, jalapeños, shredded lettuce, black olives, fresh pico de gallo and sour cream, \$9

### Fried Cheese Curds

Pretzel breaded deep fried wisconsin cheese curds with beer cheese and marinara dipping sauce, \$8

### Swing's Wings

House brined jumbo chicken wings with choice of buffalo, BBQ, bold thai chili or sweet dry rubbed, \$11 doz. \$8 1/2 doz.

### Mango Jicama Tuna Tacos

Five spice seared ahi tuna served in fried wonton shells topped with Mango jicama salsa and wasabi cream, \$12

### Chicken & Waffles

Three fried chicken tenders served over savory cheddar waffle with maple syrup and raspberry coulis, \$8

### Homemade Potato Chips

Served with ranch dipping sauce, \$6

## Soup+Salads

Homemade salad dressings: ranch, caesar, buttermilk bleu cheese, 1000 island, balsamic vinaigrette, blueberry pomegranate vinaigrette, citrus vinaigrette, fat free italian, french dressing and raspberry poppyseed.

### Soup du Jour

\$4 cup • \$5 bowl

### House Salad

Tossed baby greens with tomatoes, cucumbers, red onions & shredded carrots, \$4

### Fiesta Grilled Chicken Cobb

Grilled blackened chicken over chopped iceberg lettuce with roasted corn, blackbeans, avocado, mangos, cheddar cheese, bacon bits, grape tomato and hard boiled egg, \$14

### Italian Chef Salad

Thinly sliced pepperoni, genoa salami and prosciutto with provolone and mozzarella cheeses over romaine lettuce with plum tomatoes, hard boiled egg and pepperoncini, \$12

### Winter Super Food & Shrimp Salad

Six grilled shrimp over a blend of kale, shredded brussels sprouts and napa cabbage with roasted beets, dried cranberries, figs, candied pecans and goat cheese with blueberry pomegranate vinaigrette, \$15

### Caesar Salad

- Add grilled chicken, \$5
- Add salmon, \$8
- Add grilled shrimp, \$8
- Add seared tuna, \$10

### Classic Wedge Salad

Quartered iceberg lettuce with bermuda onions, bacon bits, tomatoes & crumbled bleu cheese, \$5

### West Coast Crab Cake

Two seared lump crab cakes over mixed greens with avocado, toasted sunflower seeds, mango and dried cranberries with citrus vinaigrette, \$16

### California Salad

Grilled chicken breast, oranges, strawberries, almonds & poppyseed dressing, \$11

### Chicken Salad Plate

All white meat chicken salad with grapes & walnuts, served over a bed of lettuce circled with fresh fruit, \$8



Gluten-free  
 Vegetarian

Lactose-free  
 Vegan

Low fat  
 Low sodium

Local ingredients  
 Heart smart

## Entrées

Entrées are served with house salad, vegetable of the day (unless otherwise noted) or your choice: Fries, sweet potato wedges, homemade chips, fruit, baked potato, parmesan smashed red bliss potatoes, hush puppies, or country green beans.

### Bacon Wrapped Filet Au Poivre

7 oz Applewood bacon wrapped center cut filet mignon served over parmesan smashed potatoes with sauteed spinach and peppered brandy cream sauce, \$26  
• Add grilled shrimp, \$35

### Five Spiced Ahi Tuna

Five spice seared ahi tuna over an asian succotash of edamame, corn, bean sprouts, ginger, peppers and scallion rice with cusabi and eel sauce drizzle, \$24

### Ricotta Stuffed Chicken Marsala

Italian herb and ricotta stuffed bone-in chicken breast served over sundried tomato and mushroom risotto and vegetable of the day, topped with exotic mushroom marsala sauce, \$21

### Tropical Honey Soy Salmon

8 oz Honey soy glazed grilled salmon topped with mango, pineapple and jicama salsa over parmesan smashed potatoes and vegetable of the day, \$24

### 10 oz. Chopped Steak with Mushroom Gravy

Served with parmesan smashed potatoes and country-style green beans, \$14

### Coffee Stout Braised Short Rib

6 oz slow braised boneless beef short rib served over creamy herb polenta with roasted candied root vegetable and coffee stout jus, \$22



### Baja Crab Cakes

Two pan seared lump crab cakes served of a roasted corn, chorizo sausage and avocado relish with sliced red potatoes, vegetable of the day and topped with Ginger Chili Aioli, \$25

### Blackened Shrimp Carbonara

Eight blackened shrimp with porcini mushroom and truffle ravioli tossed in classic carbonara with bacon, peas and parmesan, \$26

### Pork Shank Ossobuco

Two 4oz bone-in pork shanks, slow braised with a rich red wine and vegetable sauce over lemon zested and parsley risotto with roasted candied root vegetable, \$22

### Winter Vegetable Lasagna

Layered roasted vegetable lasagna with spinach and ricotta cheese topped with an herbed bechamel sauce, \$16

### Duck Two Ways

Maple leaf farms seared duck breast over ginger brown butter gnocchi with duck confit, roasted root vegetable and blackberry peppercorn sauce, \$26

\*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

\*Heart smart without sauce

\*\* Lactose-free without sauce

## Sandwiches & Wraps

All sandwiches are served with your choice of onion rings, french fries, sweet potato wedges, homemade chips, sliced fresh fruit, coleslaw. **Additional sides, \$2**

**Bread Choices:** White, european wheatberry, marble rye, potato bun, onion bun, whole-wheat wrap, tortilla wrap, gluten-free bread

### House Smoked Reuben

5oz. corned beef brisket with sauerkraut, dijonnaise, 1,000 island & swiss cheese on grilled thick cut marbled rye bread, \$9

### Ranch Fried Chicken Wrap

Fried chicken tenders with iceberg lettuce, bacon bits, tomato, cheddar cheese and ranch dressing, \$9

### Super Food Vegetable Wrap

Baby kale, shredded brussels sprouts, napa cabbage with dried cranberry, spiced pecans, goat cheese and balsamic vinaigrette served in a Tomato Basil Wheat Wrap, \$9

### Beef Short Rib Philly Steak

Slow braised pulled beef short rib with sauteed onions, peppers and mushrooms topped with beer cheese served in a sweet corn hoagie, \$12

### Ultimate Chicken Parmesan

Crispy fried boneless chicken thigh smothered with marinara, topped with genoa salami, pepperoni, parmesan and mozzarella cheese on an onion Bun, \$12

### Black Angus Burger

6oz. grilled black angus burger with lettuce, tomato, onions & american cheese on a toasted potato bun, \$9

### Grilled Beef Hot Dog

Coleslaw, mustard & chili with your choice of side, \$5

