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 proscuitto with provolone and mozzarella cheeses over romaine lettuce with plum tomatoes, hard boiled egg and pepperoncini, \$12

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[†], \$7

- 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 vinaigrete, \$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

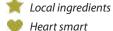












Entrées

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

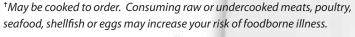


Layered roasted vegetable lasagna with spinach and ricotta cheese topped with an herbed bechamel sauce, \$16

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



*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

