



Swizzle

Dinner & Drinks

GROUP MENUS



TIER 1 (\$65)

1ST COURSE

Wedge Salad Chilled baby iceberg wedges with cucumber & peppercorn ranch dressing, Kenny's bleu cheese, hot honey candied bacon, fried onions, and fresh herb

House Salad Mixed greens & grilled radicchio, sundried tomatoes, salt & vinegar cucumbers, house millennial dressing

2ND COURSE

Roasted Salmon w/Chimichurri
Amish Chicken Breast w/Garlic Aioli
Coffee Chili Rubbed Duroc Pork Chop

COMES WITH A PRE-SELECTED CHOICE OF 2-SIDES FROM BELOW:

- Roasted Garlic Mashed Potatoes
- Truffle Creamed Spinach
- Grilled Asparagus w/Garlic Aioli
- Crispy Broccolini
- Duck Fat Crushed Potatoes

3RD COURSE

Mixed Berries w/ Whipped Lemon Creme Fraiche

Coffee & Tea

FEATURING FETZER WINES:

- Chardonnay
- Sauvignon Blanc
- Pinot Grigio
- Moscato
- Merlot
- Cabernet Sauvignon

AVAILABLE SPIRITS:

- Tito's Handmade Vodka
- Castle & Key Gin
- El Jimador Silver Tequila
- Old Forester 86

FOR PARTIES OVER 20
MENU LIMITED W/
PRE-SELECTED SELECTIONS

ALL PRICES ARE SUBJECT TO 18% GRATUITY,
 6% SERVICE FEE AND 6% SALES TAX

TIER 2 (\$75)

1ST COURSE

Wedge Salad Chilled baby iceberg wedges with cucumber & peppercorn ranch dressing, Kenny's bleu cheese, hot honey candied bacon, fried onions, and fresh herbs

House Salad Mixed greens & grilled radicchio, sundried tomatoes, salt & vinegar cucumbers, house millennial dressing

2ND COURSE

Roasted Salmon w/Chimichurri
Amish Chicken Breast w/Garlic Aioli
Coffee Chili Rubbed Duroc Pork Chop
Grilled 6oz Filet w/House 25 Steak Sauce

COMES WITH A PRE-SELECTED CHOICE OF 2-SIDES FROM BELOW:

- Roasted Garlic Mashed Potatoes
- Truffle Creamed Spinach
- Grilled Asparagus w/Garlic Aioli
- Crispy Broccolini
- Duck Fat Crushed Potatoes

3RD COURSE

Mixed Berries w/Whipped Lemon Creme Fraiche
Pineapple Upside Down Cake w/Crumbled English Toffee & Luxardo Cherry

Coffee & Tea

UPGRADE OPTIONS:

Upgrade to a 10oz. filet from a 6oz. + \$24
 Add 6oz. Lobster tail to any entree + \$25

FEATURING FRANCIS FORD COPPOLA

"DIAMOND" WINES:

- Chardonnay
- Sauvignon Blanc
- Pinot Grigio
- Pinot Noir
- Merlot
- Cabernet Sauvignon

AVAILABLE SPIRITS:

- Tito's Handmade Vodka
- Castle & Key Gin
- El Jimador Silver Tequila
- Old Forester Signature Bourbon
- Old Forester Rye Whiskey

SIGNATURE COCKTAIL:

Gallant Fox with Old Forester Rye

TIER 3 (\$85)

1ST COURSE

Wedge Salad Chilled baby iceberg wedges with cucumber & peppercorn ranch dressing, Kenny's bleu cheese, hot honey candied bacon, fried onions, and fresh herbs

House Salad Mixed greens & grilled radicchio, sundried tomatoes, salt & vinegar cucumbers, house millennial dressing

2ND COURSE

Grilled Meatball Skewers w/ Pomodoro Sauce & Smoked Mozzarella
Fried Calamari w/ Garam Masala, Harissa Aioli, Sumac, and Cilantro
Potato Gnocchi w/ Brown Butter, Aged Balsamico, and Pecorino Romano

3RD COURSE

Roasted Salmon w/Chimichurri
Amish Chicken Breast w/Garlic Aioli
Coffee Chili Rubbed Duroc Pork Chop
Grilled 6oz Filet w/House 25 Steak Sauce

COMES WITH A PRE-SELECTED CHOICE OF 2-SIDES FROM BELOW:

- Roasted Garlic Mashed Potatoes
- Truffle Creamed Spinach
- Grilled Asparagus w/Garlic Aioli
- Crispy Broccolini
- Duck Fat Crushed Potatoes

4TH COURSE

Mixed Berries w/Whipped Lemon Creme Fraiche
Pineapple Upside Down Cake w/Crumbled English Toffee & Luxardo Cherry
Peanut Butter Pie w/ Honey Roasted Peanuts, Peanut Butter Curd, Italian Meringue

Coffee & Tea

UPGRADE OPTIONS:

Upgrade to a 10oz filet from a 6oz + \$24
 Add 6oz Lobster tail to any entree + \$25

FEATURING KENDALL JACKSON

"VINTNERS RESERVE" WINES:

- Chardonnay
- Sauvignon Blanc
- Pinot Grigio
- Riesling
- Pinot Noir
- Merlot
- Cabernet Sauvignon

AVAILABLE SPIRITS:

- Tito's Handmade Vodka
- Herradura Silver Tequila
- Hendrick's Gin
- Buffalo Trace Bourbon
- Old Forester Rye Whiskey
- Macallan 12 Year Scotch

TWO SIGNATURE COCKTAILS:

Port Hole Old Fashioned w/ Old Forester Signature
Lavender Limoncello w/ Tito's Handmade Vodka