



# Swizzle

Dinner & Drinks

## GROUP MENUS



### TIER 1 (\$65)

#### Bread Service

#### 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** Chopped Lettuce, Roasted Tomatoes, Salt & Vinegar Cucumbers, and 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

#### FOR AN ADDITIONAL FEE

##### FEATURED WINES:

- Fetzer Chardonnay
- Fetzer Cabernet Sauvignon
- Fetzer Pinot Grigio
- Fetzer Merlot
- Canyon Road Moscato
- Wycliff Brut
- Canyon Road White Zinfandel
- Wycliff Brut Rosé
- Dark Horse Rosé

##### AVAILABLE SPIRITS:

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

**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)

#### Bread Service

#### 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** Chopped Lettuce, Roasted Tomatoes, Salt & Vinegar Cucumbers, and House Millennial Dressing

#### 2ND COURSE

**Roasted Salmon** w/Chimichurri  
**Amish Chicken Breast** w/Garlic Aioli  
**Coffee Chili Rubbed Duroc Pork Chop**  
**Grilled 8oz 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 8oz. + \$24  
Add 6oz. Lobster tail to any entree + \$25

##### FEATURED WINES:

- Bonterra Chardonnay
- Bonterra Cabernet Sauvignon
- Bonterra Sauvignon Blanc
- Bonterra Merlot
- The Seeker Pinot Grigio
- Benvolio Prosecco
- Bonterra Rosé

#### FOR AN ADDITIONAL FEE

##### 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)

#### Bread Service

#### 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** Chopped Lettuce, Roasted Tomatoes, Salt & Vinegar Cucumbers, and House Millennial Dressing

#### 2ND COURSE

**Grilled Meatball Skewers** w/ Pomodoro Sauce & Smoked Mozzarella  
**Fried Calamari** w/ Arrabiata Sauce, Peppercornini, and Scallions  
**Potato Gnocchi Seasonal Garnish** 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 8oz 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 8oz + \$24  
Add 6oz Lobster tail to any entree + \$25

#### FOR AN ADDITIONAL FEE

##### FEATURED WINES:

- Kendall Jackson Chardonnay
- Kendall Jackson Cabernet Sauvignon
- Kendall Jackson Pinot Gris
- Kendall Jackson Merlot
- Kendall Jackson Sauvignon Blanc
- Kendall Jackson Rosé
- Kendall Jackson
- Kendall Jackson Merlot
- Korbelt Brut
- La Marca Prosecco

##### AVAILABLE SPIRITS:

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

##### TWO SIGNATURE COCKTAILS:

Port Hole Old Fashioned w/ Old Forester Signature Bourbon