

SWIFTWATER CELLARS

DINNER

ME
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STARTERS

CHARCUTERIE 28

Three Artisan Cheeses, Two Chef's Choice Meats, Spanish Almonds, Olives, Honey, Crackers

APPLE CHUTNEY BAKED BRIE V 18

Baked Brie, Apple Chutney, Walnuts, Housemade Flatbread

SMOKED SALMON DIP 22

Warm Smoked Salmon Dip, Pita Chips

JAPANESE SEVEN SPICE BEEF TIPS DF 24

Brisket Beef Tips, Ponzu Slaw

SCALLOPS GF 27

Seared Scallops, Avocado & Tomatillo Puree

MAINS

TENDERLOIN GF 58

8oz Grilled Tenderloin, Whipped Potatoes, Parsnips, Carrots, Cognac Cream Sauce

Wine Pairing: Ciel Du Cheval Syrah

RIBEYE GF 75

20oz Ribeye, Roasted Garlic & Parsley Butter, Potatoes, Mushrooms

Wine Pairing: Reserve Cabernet Sauvignon

PORTERHOUSE GF *Great for two 120

28oz Steak, Cognac Cream Sauce

Wine Pairing: Boushey Syrah

TOMAHAWK GF 110

28oz Bone-in Steak, Red Wine Demiglace

Wine Pairing: Reserve Cabernet Sauvignon

STEELHEAD GF *Great for two 46

16oz Baked Steelhead, Butternut Squash, Brussels Sprouts, Pecans, Beurre Blanc Sauce

Wine Pairing: Zephyr Ridge Chardonnay

PORK RIBEYE GF 42

8oz Pork Ribeye, Asparagus, Cherry Merlot Sauce, Sweet Potato au Gratin

Wine Pairing: Merlot

ROASTED CHICKEN GF, DF 36

½ Roasted Chicken, Celery Root, Mushrooms, Pearl Onions, Rainbow Potatoes, Natural Au Jus

Wine Pairing: Malbec

BEEF BOLOGNESE 30

Ground Beef, Penne Pasta, Vodka Tomato Sauce, Ricotta Cheese

Wine Pairing: Saffron Fields Pinot Noir

MUSHROOM STROGANOFF V 32

Maitake, Cremini, King Oyster, Bunashimeji Mushrooms, Pappardelle Noodles, Garlic Cream Sauce

Wine Pairing: Boushey Chardonnay

SALADS

STARTER SALAD V, GF 10

Arcadian Mixed Greens, Carrots, Tomatoes, Cucumbers, House Red Wine Vinaigrette

CAESAR SALAD 10/16

Hearts of Romaine, Parmesan, Brioche Croutons, Caesar Dressing

SWC CHOPPED GF 25

Marinated Chicken, Black Beans, Corn Salsa, Avocado, Cotija Cheese, Pico de Gallo, Chipotle Cumin Dressing, Corn Tortilla Strips

ROASTED BEET & CARROT V, GF 18

Roasted Beets, Shredded Carrots, Fresh Figs, Feta Cheese, Arugula, Grapefruit Vinaigrette

SEAFOOD SALAD GF, DF 43

Shrimp, Steelhead, Crab, Asparagus, Hardboiled Egg, Butter Lettuce, Louie Dressing

SALAD ADD ONS

Chicken.....10
Steelhead.....18
Flat Iron Steak.....22

LENTIL MUSHROOM STEW V, GF 12

SOUP DU JOUR

FLATBREADS

PEPPERONI 18

Pomodoro Sauce, Mozzarella, Parmesan, Large Cut Pepperoni Slices

ROASTED PEAR & BACON 20

Roasted Pear, Bacon, Roquefort Cheese, Pecans, Garlic Cream Sauce

GREEK V 18

Pickled Peppers, Olives, Red Onions, Artichokes, Olive Oil, Marinated Feta Cheese

SHORT RIB 22

Short Rib, Smoked Gouda, Sautéed Onions, Green Onion, Garlic Cream Sauce

SIDES

Asparagus Almondine.....14
Truffle Mac N Cheese.....14
Truffle Fries.....16
Whipped Potatoes.....12
Roasted Mushrooms14
Pomegranate Balsamic Brussels Sprouts with Bacon....16

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

GF=Gluten Free | V=Vegetarian | DF=Dairy Free

SIGNATURE DRINKS

- I LIKE YOU, BUT I'M CHAI** **18**
Vodka, Baileys, Cold Brew, Chai Syrup,
Half & Half, Nutmeg Rim
- I CRAN HARDLY WAIT** **16**
Vodka, Ginger Beer, Spiced Cranberry Syrup,
Lime Juice, Fresh Cranberries, Rosemary Sprig
- BE PRE-PEARED, THIS IS GOOD** **18**
Pear Vodka, Spicy Ginger Syrup, Lemon Juice,
Cinnamon
- FORGIVE ME, FOR I HAVE GINNED** **16**
Gin, Marionberry Syrup, Tonic, Dried Lime Wheel
- PROSECCO HO HO** **16**
Gin, Prosecco, Spiced Cranberry Syrup, Cranberry
Juice, Lemon Juice, Fresh Cranberries
- THE POM-DIGITY** **16**
Tequila, Pom Juice, Grapefruit Juice, Lime Juice,
Spicy Ginger Syrup, Dried Lime Wheel
- I'M AN IN-CIDER** **16**
Mezcal, Silver Tequila, Apple Cider, Lime Juice,
Simple Syrup, Dried Apple
- WE ALWAYS CARD A MUM** **16**
Bulleit Rye, Cardamom Bitters, Simple Syrup,
Orange Twist
- WAKE ME UP, BEFORE YOU COCOA** **18**
Chocolate Whiskey, Jameson, Cold Brew,
Orange Bitters, Simple Syrup, Candied Orange
- EVERYONE LOVES A GINGER** **18**
Whiskey, Cointreau, Spicy Ginger Syrup, Simple Syrup,
Lime Juice, Orange Bitters, Egg White, Bordeaux Cherry

BEER

DRAFT

- Bud Light..... 6
- Stella..... 8
- Brookside..... 8
- Duval Belgian Strong Ale..... 8
- Rotating IPA..... 8
- Rotating Seasonal..... 8

BOTTLE

- Bud Light..... 7
- Coors Light..... 7
- Michelob Ultra..... 7
- Corona 7
- Alaskan Amber..... 8
- Black Butte 8
- Space Dust IPA 8
- Bud Light Zero..... 6

No more than 2 checks per table

20% Gratuity added to parties of 6 or more

*Tips & Service Fees are distributed amongst
kitchen, waitstaff and support staff

Split Plate Charge \$5