SOCIETY SWAN

AMERICAN BRASSERIE

HORS D'OEUVRES

French Onion Soup 15
aged gruyère, fines herbes crouton

Truffled Brie Baguette 16
warm brie, roasted garlic, truffle honey

Tempura Green Beans & Zucchini 14
yuzu chile dip, shiso, toasted sesame

Fresh Fig Tartlet 17
aged goat cheese, arugula, butter poached almond

Steak Tartare *à la Parisienne** 27
soft egg yolk, mustard seed aioli, caper, crostini

Coconut Curry Mussels 21
burnt wine, roasted tomato, confit fennel, garlic & herb baguette

Wagyu Pigs in a Blanket 19
mustard seed fancy sauce

Crispy Chicken Potstickers 16
little gem leaf, mint, sweet & sour marmalade

Classic Onion Dip 13
truffle salt kettle chips add kaluga caviar* +27

SUSHI Rolls

Spicy Tuna Tataki* 21
charred snap pea, avocado, cucumber, yuzu onion, cilantro

Crab & Avocado 16
cucumber, thai basil, nikiri, umami crunch

Torched Hamachi* 20
shiso "papa sauce," green apple, jalapeño, creamy ponzu

Royal Rainbow* 23
tuna, salmon, yellowtail, lump crab, avocado, cucumber, lemon oil

Rock Shrimp Tempura 24
avocado, cucumber, cilantro, spicy kewpie

Sushi & Sashimi Platter* 80
chef's selection

FRUITS DE MER

shellfish & seafood served with accoutrements—some raw, some reinvented

HALF DOZEN OYSTERS* 23

SNOW CRAB CLAWS Half LB 48

3-PIECE SHRIMP COCKTAIL 19

GRAND SEAFOOD TOWER* 85

Salads



CLEO'S KALE SALAD 17
clementine, bacon, aged cheddar, toasted almond, apple cider vinaigrette

CRAB & AVOCADO LOUIS* 30
heart of palm, asparagus, heirloom tomato, soft egg, bread crumb

TEN VEGETABLE CHOPPED 17
avocado, grana padano cheese, champagne vinaigrette

GOLDEN ORCHARD 18
crispy squash, brussels, quinoa, apple, pomegranate, goat cheese, honey walnut vinaigrette

Frites

WAGYU SKIRT STEAK* 43
arugula, black truffle maître d' butter

ROASTED CHICKEN *"au poivre"* 27
cognac peppercorn sauce, chervil

FISH & CHIPS 24
coleslaw, lemon caper mayonnaise

ENTRÉES

Chicken Francese *broccolini, lemon, roasted chicken jus* add buttered parm spaghetti +5 29

Roasted Seabass* *cracked freekeh, swiss chard, tomato vierge, rock shrimp butter, bread crumb* 41

Steakhouse Cheeseburger* *double cheddar, beefsteak tomato, onion, dill pickle, dijonnaise* 23

French Quarter Salmon* *baby artichokes, caramelized brussels sprouts, golden beets, beurre blanc* 38

Lobster Carbonara *bacon lardons, charred corn, roasted tomato, black truffle, torn basil, pecorino* 39

Short Rib Bourguignonne *horseradish risotto, crispy brussels sprout, herb bread crumb, arugula* 34

Prime Rib Dip* *melted fontina, gruyère, horseradish aioli, garlic butter baguette* 28

Spicy Vodka Pasta *baked paccheri stuffed with ricotta & mozzarella, acqua pazza, basil, arugula* 21

Filet Mignon* *pomme purée, haricot verts, toasted almond* 57

Maine Lobster Roll *buttered brioche, old bay aioli, poached celery, dill* 37

LES ACCOMPAGNEMENTS

Pomme Purée • *Sautéed Spinach* • *Haricots Verts amandine* • *French Fries* • *Parmesan Spaghetti*

* These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.