

SOCIETY SWAN

A M E R I C A N B R A S S E R I E

HORS D'OEUVRES

French Onion Soup	aged gruyère, fines herbes crouton	15
Truffled Brie Baguette	warm brie, roasted garlic, truffle honey	16
Wagyu Pigs in a Blanket	mustard seed fancy sauce	19
Tempura Green Beans & Zucchini	yuzu chile dip, shiso, toasted sesame	14
Fresh Fig Tartlet	aged goat cheese, arugula, butter poached almond	17
Crispy Chicken Potstickers	little gem leaf, mint, sweet & sour marmalade	16
Classic Onion Dip	truffle salt kettle chips add kaluga caviar* +25	13

SUSHI *Rolls*

Spicy Tuna Tataki*	21
<i>charred snap pea, pickled daikon, yuzu onion, cilantro</i>	
Crab & Avocado	16
<i>cucumber, thai basil, nikiri, umami crunch</i>	
Torched Hamachi*	20
<i>shiso "papa sauce," green apple, jalapeño, creamy ponzu</i>	
Royal Rainbow Roll*	22
<i>tuna, salmon, yellowtail, lump crab, avocado, cucumber, lemon oil</i>	
Rock Shrimp Tempura	24
<i>avocado, cucumber, cilantro, spicy kewpie</i>	
Sushi & Sashimi Platter*	80
<i>chef's selection</i>	

FRUITS DE MER

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

HALF DOZEN OYSTERS*

23

3-PIECE SHRIMP COCKTAIL

19

SNOW CRAB CLAWS

Half LB 45

GRAND SEAFOOD TOWER*

85

Salads

ADD CHICKEN +7 ADD SALMON* +12 ADD SKIRT STEAK* +14

TEN VEGETABLE CHOPPED	CLEO'S KALE SALAD	GOLDEN ORCHARD	CRAB & AVOCADO LOUIS*	TARIFF-FREE CHINESE CHICKEN
16	17	17	29	21
<i>avocado, grana padano cheese, champagne vinaigrette</i>	<i>clementine, bacon, aged cheddar, toasted almond, apple cider vinaigrette</i>	<i>crispy squash, brussels, quinoa, apple, pomegranate, goat cheese, honey walnut vinaigrette</i>	<i>heart of palm, asparagus, heirloom tomato, soft egg, bread crumb</i>	<i>napa cabbage, snap pea, crispy wonton, ginger peanut dressing</i>

SANDWICHES

Fried Chicken	lettuce, tomato, sweet pickle ranch	18
Roast Turkey Club	havarti, bacon & fried egg	20
Steakhouse Cheeseburger*	double cheddar, beefsteak tomato, onion, dill pickle, dijonaise	22
Prime Rib Dip*	melted fontina, gruyère, horseradish aioli, garlic butter baguette	27
Maine Lobster Roll	buttered brioche, old bay aioli, poached celery, dill	34

ENTRÉES

Chicken Francese	broccolini, lemon, roasted chicken jus add buttered parm spaghetti +5	27
Steak Frites*	wagyu skirt steak, arugula, black truffle maître d' butter	41
Black Truffle Spaghetti	spicy sausage, beurre noisette, swiss chard, pine nut gremolata	26
French Quarter Salmon*	baby artichokes, caramelized brussels sprouts, golden beet, beurre blanc	36
Baked Paccheri Pasta	spicy vodka sauce, acqua pazza, ricotta, mozzarella, basil, arugula	20
Fish & Chips	coleslaw, lemon caper mayonnaise	22

LES ACCOMPAGNEMENTS 10 Pomme Purée | Sautéed Spinach | Haricots Verts *amandine* | French Fries | Mac & Cheese

* 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.

“WORLD FAMOUS” MARTINIS

Dirty 17

vodka or gin, house brine, cured olive

Pomodoro 15

vodka, campari tomato, pink peppercorn, grana padano

International Affair 16

vodka, junmai sake, lychee, japanese yuzu

D & P 16

vodka, gourmet pickle, sea salt, dirty brine

Espresso 17

vodka, italian espresso liqueur, burnt banana, salted cold foam

Southern Sophisticate 16

gin, vodka, elderflower, ripe strawberry & mint



DECADENT DIRTY* | 25

famous dirty martini, oyster, kaluga caviar

COCKTAILS

S.S. Skinny 16

tequila reposado, lime, monk fruit

Fancy Cowboy Attire 17

rye whiskey, cinnamon, peanut mole, burnt demerara

Negroni Sucia 16

coconut washed gin, bitter orange, italian vermouth, drunken olive

Ciao Brooklyn 17

straight rye whiskey, vermouth trio, toasted pecan, bitter cacao

The Debutante Academy 16

london dry gin, french cucumber, wild mint, habanero bitter, lime

C.Z.'s Guest List 15

vodka, dragon fruit tea, calamansi, chilled sparkling wine

Spritzes 13

VENETIAN

clarified italian apéritif, orange blossom, cold seltzer

HUGO

gin, elderflower, mint, lime

RIVIERA

floral french liqueur, crème de mûre, vermouth blanc

Wine

SPARKLING

6oz | 9oz | BTL

CHAMPAGNE *nicolas feuillatte réserve exclusive brut, chouilly, france* 24 | 36 | 96
 SPARKLING *bouvet signature brut, loire valley, france* 14 | 21 | 56

WHITE

CHENIN BLANC *pascal biotteau, anjou, loire valley, france* 12 | 18 | 48
 PINOT GRIGIO *attems, friuli doc, italy* 13 | 19 | 52
 SAUVIGNON BLANC *craggy range te muna vineyard, martinborough, new zealand* 15 | 22 | 60
 SAUVIGNON BLANC *domaine de la villaudière, sancerre, france* 24 | 36 | 96
 CHARDONNAY *neyers 304, sonoma, ca* 17 | 25 | 68
 CHARDONNAY *françois martenot “moillard” chablis, burgundy, france* 19 | 28 | 76

PINK

ROSÉ *the language of yes, les fruits rouges, central coast, ca* 15 | 22 | 60

RED

PINOT NOIR *fox block xv böen by belle glos, zabala vineyard, monterey, ca* 16 | 24 | 64
 PINOT NOIR *domaine chanson, burgundy, france* 24 | 36 | 96
 TROUSSEAU *arnot-roberts, north coast, ca* 22 | 33 | 88
 CABERNET SAUVIGNON *treana, paso robles, ca* 14 | 21 | 56
 CABERNET SAUVIGNON *grgich hills estate, napa valley, ca* 25 | 37 | 100
 SYRAH BLEND *marietta cellars christo, north coast, ca* 16 | 24 | 64
 CABERNET RESERVE BLEND *label story quilt + frc, napa valley, ca* 19 | 28 | 76

BEER

DRAUGHT 9

Society Blonde
Church Music IPA

PACKAGE 7

Modelo Especial
Coors Light
Michelob Ultra

Big Spill Pils
Tower Station IPA

Peroni
Best Day Brewing (non-alc)
kölsch | hazy ipa

NON-ALC 10

MODERN DRINKER

japanese yuzu, lychee, wild mint, strawberry

COMMON SAINTS

fluffy pineapple, dragon fruit, ginger, calamansi, mediterranean tonic

ESPRESSO NO TINI

slow steeped coffee, madagascar vanilla, sea salt