

# 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
Tempura Green Beans & Zucchini	yuzu chile dip, shiso, toasted sesame	14
Fresh Fig Tartlet	aged goat cheese, arugula, butter poached almond	17
Wagyu Pigs in a Blanket	mustard seed fancy sauce	19
Crispy Chicken Potstickers	little gem leaf, mint, sweet & sour marmalade	16
Classic Onion Dip	truffle salt kettle chips add kaluga caviar* +27	13

## 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

### 3-PIECE SHRIMP COCKTAIL

19

### SNOW CRAB CLAWS

Half LB 48

### GRAND SEAFOOD TOWER\*

85

## Salads

ADD CHICKEN +8    ADD SALMON\* +13    ADD SKIRT STEAK\* +15

### TEN VEGETABLE CHOPPED

16

avocado, grana padano cheese, champagne vinaigrette

### CLEO'S KALE SALAD

17

clementine, bacon, aged cheddar, toasted almond, apple cider vinaigrette

### THE SWAN SALAD

20

turkey, avocado, roasted corn, heirloom tomato, pistachio, feta, crushed crouton, green goddess dressing

### CRAB & AVOCADO LOUIS\*

29

heart of palm, asparagus, heirloom tomato, soft egg, bread crumb

### TARIFF-FREE CHINESE CHICKEN

21

napa cabbage, snap pea, crispy wonton, ginger peanut dressing

## SANDWICHES

Smashburger	bacon, american cheese, pickle, red onion, shredded lettuce, louis dressing	20
Fried Chicken	lettuce, tomato, american cheese, sweet pickle ranch	18
Roast Turkey Club	havarti, bacon, fried egg, dijonnaise	20
Steakhouse Cheeseburger*	double cheddar, beefsteak tomato, onion, dill pickle, dijonnaise	22
Prime Rib Dip*	melted fontina, gruyère, horseradish aioli, garlic butter baguette	28
Maine Lobster Roll	buttered brioche, old bay aioli, poached celery, dill	36

## ENTRÉES

Chicken Francese	broccolini, lemon, roasted chicken jus add buttered parm spaghetti +5	28
Steak Frites*	wagyu skirt steak, arugula, black truffle maître d' butter	42
Lobster Carbonara	bacon lardons, charred corn, roasted tomato, black truffle, torn basil, pecorino	39
French Quarter Salmon*	baby artichokes, caramelized brussels sprouts, golden beets, beurre blanc	37
Spicy Vodka Pasta	baked paccheri stuffed with ricotta & mozzarella, acqua pazza, basil, arugula	20
Fish & Chips	coleslaw, lemon caper mayonnaise	23

## LES ACCOMPAGNEMENTS 10

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.