SOCIETY SWAN

AMERICAN BRASSERIE

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

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

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

SNOW CRAB CLAWS
Half LB 48

3-PIECE SHRIMP COCKTAIL
19

GRAND SEAFOOD TOWER*
85

Salads

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

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

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

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

TARIFF-FREE CHINESE CHICKEN — 22
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* 19

Roast Turkey Club *havarti, bacon, fried egg, dijonnaise* 21

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

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

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

ENTRÉES

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

Steak Frites* *wagyu skirt steak, arugula, black truffle maître d' butter* 43

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* 38

Croque Monsieur "Quiche" *smoked ham, spinach, heirloom tomato, cheddar mornay, simple greens* 19

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

Fish & Chips *coleslaw, lemon caper mayonnaise* 24

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.*