





The award-winning Swan Terrace Grill is an American grill house featuring choice steaks, the freshest seafood & locally sourced seasonal ingredients from Virginia's best artisans.

Starters

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| <p>Founders She Crab Soup Featuring Chesapeake crab in a sherry cream sauce</p> <p>Soup de Jour Featured soup, made fresh daily</p> <p>Garden Salad  Fresh mixed greens, carrots, grape tomatoes & cucumbers with your choice of balsamic, honey mustard, ranch or oil and vinegar</p> <p>Baby Romaine Caesar ** Crisp romaine lettuce with fresh shaved parmesan cheese, roasted Roma tomato & crostini with caesar dressing</p> <p>Pungo Spinach Salad  Fresh spinach mix topped with strawberries, candied pecans & goat cheese with strawberry vinaigrette</p> | <p>8</p> <p>6</p> <p>7</p> <p>8</p> <p>10</p> | <p>Crab Spinach Artichoke Dip** Served with toasted crostini</p> <p>Cedar Plank Crab Cakes Two crab cakes with cayenne rémoulade & caramelized lemon</p> <p>Baked Brie** Topped with local apple pepper jelly & served with toasted crostini</p> <p>Scallop BLT A fried green tomato, topped with candied bacon, frisee lettuce and seared scallop <i>2015 Taste of Hampton Roads Winner for "Best Culinary Presentation"</i></p> | <p>10</p> <p>11</p> <p>12</p> <p>9</p> |
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****Gluten sensitive available upon request**

Entrées

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| <p>Stuffed Chicken Breast*  Chicken breast stuffed with a mixture of feta cheese and spinach, served with garlic parmesan mashed potatoes and seasonal vegetables</p> <p>Pineapple Infusion Scallops*  Jumbo scallops topped with a pineapple rum sauce and served on a fresh pineapple slice with risotto</p> <p>Slow Smoked Hereford Brisket*  Served with garlic parmesan mashed potatoes and seasonal vegetables, drizzled with BBQ Sauce</p> <p>New York Strip*  Grilled and topped with blue cheese crumbles & wine gastrique served with garlic parmesan mashed potatoes and seasonal vegetables</p> <p style="padding-left: 20px;">Add Shrimp 8 Add Salmon 8 Add Crab Cakes 9 Add Scallops 9</p> <p>Filet Mignon*  Grilled and topped with truffle butter, served with garlic parmesan mashed potatoes and seasonal vegetables</p> <p style="padding-left: 20px;">Add Shrimp 8 Add Salmon 8 Add Crab Cakes 9 Add Scallops 9</p> | <p>21</p> <p>26</p> <p>23</p> <p>32</p> <p>36</p> | <p>Fresh Catch of the Day* Prepared fresh, ask your sever for today's catch</p> <p>Signature Crab Cakes* Chesapeake crab cakes served on a bed of sundried tomato coulis served with garlic parmesan mashed potatoes and seasonal vegetables</p> <p>Southern Shrimp & Cheddar Grits*  Sautéed jumbo shrimp served with cheddar grits and seasonal vegetables</p> <p>Seafood Cajun Pasta** Shrimp, crawfish, andouille sausage, peppers & red onions in a cajun cream sauce, served over angel hair pasta</p> <p>Vegetable Primavera** An array of garden fresh seasonal vegetables in a butter cream sauce served over angel hair pasta</p> <p style="padding-left: 20px;">Add Chicken 6 Add Shrimp 8 Add Salmon 8 Add Crab Cakes 9</p> | <p>Market Price</p> <p>29</p> <p>18</p> <p>22</p> <p>18</p> |
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Sides

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| Smoked Mac and Cheese | 5 |
| Seasonal Vegetables | 6 |
| Garlic Parmesan Mashed Potatoes | 5 |
| Creamy Risotto | 5 |
| Cheddar Grits | 5 |

Desserts

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| Deep-fried Caramel Banana Cheesecake | 7 |
| Espresso Infused Pot de Crème | 7 |
| Sorbet  | 6 |
| Apple Dumpling with Cinnamon ~Add Vanilla Ice Cream \$2~ | 6 |
| Mixed Berry Cheesecake | 7 |
| Double Chocolate Cake ~Add Vanilla Ice Cream \$2~ | 7 |

PLEASE INFORM US OF ANY ALLERGIES

 ITEMS CAN BE PREPARED GLUTEN SENSITIVE

A 20% SERVICE CHARGE IS ADDED TO PARTIES OF 8 OR MORE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.