

# S&W Lighter Fair

## Small Plate

### Appetizers

<b>Beef Carpaccio</b>	6
<i>Raw beef filet with caper relish, Dijon aioli, herbs and Romano cheese</i>	
<b>Sesame Crusted Tuna</b>	6
<i>Served rare with tempura asparagus, seaweed salad and sweet Thai chili sauce</i>	
<b>Crab Cake</b>	6
<i>Crab meat, fresh herbs, chives and sweet red peppers with classic Remoulade</i>	
<b>Selection of Artisanal Cheese</b>	6
<i>Crostini and sweet onion jam</i>	
<b>French Onion Soup</b>	Cup 4
<i>Caramelized onions in beef and sherry broth baked with a crouton and gruyere cheese</i>	
<b>Soup of the Day</b>	Cup 4

### Chilled Seafood

<b>Shrimp Cocktail</b>	6
<i>Poached shrimp with cocktail</i>	
<b>Oysters on the Half Shell</b>	half dozen 6    dozen 10
<i>Iced gulf oysters with house made cocktail sauce</i>	

### Salads

<b>Classic Iceberg Wedge</b>	5
<i>Maytag Bleu cheese, tomato and applewood smoked bacon</i>	
<b>Caesar Salad</b>	5
<i>Prosciutto wrapped Romaine with a classic Caesar dressing and parmesan cris</i>	
<b>House Salad</b>	5
<i>Iceberg and Romaine lettuces, carrot, cherry tomatoes and bacon deviled eggs</i>	
<b>Mixed Green Salad</b>	5
<i>Spring mix, red onion, cucumber, goat cheese, spiced pecans and croutons</i>	

*Add NC Jumbo Shrimp 5*  
*Add Fresh Lobster Tail 12*

### Entrees

<b>Prime Rib 8oz</b>	with 1 side	14.50
<i>Slow roasted with garlic and rosemary crust</i>		
<b>Petite Filet Mignon 6oz</b>	with 1 side	22
<i>Premier cut from the center of the loin</i>		

### Seafood & Poultry

<b>Sesame Crusted Tuna</b>	with 1 side	14.50
<i>Sushi grade tuna with fried green tomato, leek and carrot slaw and soy cider vinaigrette</i>		
<b>Salmon Filet</b>	with 1 side	12.50
<i>Pan-seared with herb butter, radish, and cucumber salad</i>		
<b>Seared Sea Scallops</b>	with 1 side	12.50
<i>With seaweed salad and beet puree</i>		
<b>Fresh Florida Lobster Tail</b>	with 1 side	12.50

### Vegetarian

<b>Cauliflower Steak</b>	with 1 side	8.50
<i>Milk poached with fresh herbs then broiled and basted with butter and served with béarnaise sauce</i>		

### Nightly Chef's Special

15

#### Sides:

*Truffle Mashed Potatoes*  
*Macaroni & Cheese*  
*Loaded Baked Potato*  
*Asparagus (Regular or Tempura)*  
*Sweet Potato Gratin*  
*Rice Pilaf*  
*S&W Fries*  
*Green Beans*  
*Creamed Spinach*  
*Sautéed Mushrooms*

*How would you like your steak cooked?*

*Rare: Cool, red center \* Medium Rare: Warm, red center\* Medium: Bright pink throughout\* Medium Well: Very warm, pink almost gone\* Well: Very warm, brown throughout*

*20% gratuity added to parties of six or more*

*56 Patton Avenue · Asheville North Carolina 28801 · 828.505.3362 · www.swsteakandwine.com*