

Dinner

Starters

add chicken, shrimp, skirt steak or salmon* 8*

ARUGULA & ARTICHOKE ⁿ 14

orange segments | edelen farms chèvre
marcona almonds | curry honey mustard

BABY ROMAINE CAESAR 12

grilled crostini | parmesan crisps

STRAWBERRY & SPINACH SALAD ⁿ 13

point reyes blue cheese | candied pecans
strawberry vinaigrette

GARDEN SALAD 12

tomato | cucumber | carrots

ROASTED CORN & CRAB CHOWDER cup 6 | bowl 9

fire-roasted corn | jumbo lump crab | lime crema
tortilla crisps

Small Plates

TRUFFLE SHOESTRING FRITES 8

parmesan | truffle | smoked sea salt

DIVER SCALLOPS ^{gf} 20

papaya slaw | vanilla mango sauce

SHRIMP TACOS 18

three mini tacos | chipotle aioli | shredded lettuce | lime

SHORT RIB POPPERS 16

applewood-smoked bacon-wrapped
diablo marmalade

FRIED CALAMARI 15

corn relish | chipotle aioli

CHEF'S FAMOS CRAB CAKE 24

jumbo lump crab | corn relish | chipotle aioli

BACON-WRAPPED SHRIMP 20

grilled pineapple | house bbq sauce

SWITCHGRASS COCKTAIL 22

six jumbo shrimp | pickled radish slaw | cocktail sauce

Larger Plates

select entrées served with chef's choice of seasonal sides

SHORT RIB GRILLED CHEESE 17

havarti cheese | jalapeño & bacon jam
crusty baguette

THE CLASSIC BURGER* 14

fire-grilled | choice of cheese

SWITCHGRASS BURGER* 24

pork belly | short rib poppers | grilled peppers
muenster cheese | jalapeño jam | garlic aioli

CORPUS CLUB SANDWICH 15

shaved ham & turkey | applewood-smoked bacon
swiss cheese | avocado | garlic aioli | grilled focaccia

HERBED GARLIC SHRIMP 24

grilled sea salt focaccia | shaved manchego

GRILLED CHICKEN REPOSADO ^{gf} 24

tequila, lime & tomato ceviche

SKIRT STEAK FRITES* ^{gf} 28

hand-cut fries | smoked sea salt

SHORT RIB MAC & CHEESE 29

smoked white cheddar | bacon & jalapeño marmalade

FILET MIGNON* ^{gf} 43

cast iron-seared | seasoned steak butter

RIBEYE STEAK* ^{gf} 45

cast iron-seared | seasoned steak butter

Desserts

COCONUT TRES LECHES 10

coconut milk | mango & pepper jelly
white chocolate cage | whipped cream | blackberry coulis

CHOCOLATE VENDETTA 10

salted caramel-filled chocolate sphere
chocolate mousse | fudge ganache | cookie crumble

LEMON SOIRÉE 10

cake | raspberry jam | lemon curd | tart cream

VANILLA BEAN CHEESECAKE 10

macerated berry compote | whipped cream

CRÈME BRÛLÉE 10

vanilla bean custard | caramelized | macerated berry compote

Gluten-friendly bread available upon request.

^{gf} gluten-friendly ^{vg} vegan ^{df} dairy-free ⁿ contains nuts/peanuts

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.
Please notify us of any food allergy.

20% service charge included for 6 or more guests.

& Caller Critic

A SOCIAL LOUNGE