

Dinner

STARTERS

add chicken 8, shrimp 11, skirt steak 12, salmon* 12*

ARUGULA & ARTICHOKE *n* 15

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

ROASTED CORN & CRAB CHOWDER *cup 8 | bowl 12*

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

SMALL PLATES

TRUFFLE FRIES 8

parmesan | truffle | smoked sea salt

DIVER SCALLOPS *gf* 20

papaya slaw | vanilla mango sauce

CHEF FAMOUS CRAB CAKE 24

papaya slaw | vanilla mango sauce

SHRIMP TACOS 20

three mini tacos | chipotle aioli | shredded lettuce | lime

SHORT RIB POPPERS 16

applewood-smoked bacon-wrapped | diablo marmalade

FRIED CALAMARI 17

corn relish | chipotle aioli

BACON-WRAPPED SHRIMP 20

grilled pineapple | house bbq sauce

SWITCHGRASS COCKTAIL 22

six jumbo shrimp | pickled radish slaw | cocktail sauce

OYSTERS *MP*

matignon | horseradish | pickled radish slaw | cocktail sauce

LARGER PLATES

select entrées served with chef's choice of seasonal sides

SHORT RIB GRILLED CHEESE 19

havarti cheese | jalapeño & bacon jam
crusty baguette

THE CLASSIC BURGER* 19

fire-grilled | choice of cheese

SWITCHGRASS BURGER* 24

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

CORPUS CLUB SANDWICH 18

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* 27

tequila, lime & tomato ceviche

SKIRT STEAK FRITES* *gf* 31

hand-cut fries | smoked sea salt

SHORT RIB MAC & CHEESE 31

smoked white cheddar | bacon & jalapeño marmalade

FILET MIGNON* *gf* 48

cast iron-seared | seasoned steak butter

RIBEYE STEAK* *gf* 49

cast iron-seared | seasoned steak butter

DESSERTS

COCONUT TRES LECHES 12

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

CHOCOLATE VENDETTA 12

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

LEMON SOIRÉE 12

cake | raspberry jam | lemon curd | tart cream

VANILLA BEAN CHEESECAKE 12

macerated berry compote | whipped cream

CRÈME BRÛLÉE 12

vanilla bean custard | caramelized | macerated berry compote

Gluten-friendly bread available upon request.

gf gluten-friendly *vg* vegan *n* contains nuts/peanuts *df* dairy-free

*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