

SWITCH™

SOUPS & SALADS

Lobster Bisque sherry cream	17
Sweet California Corn Chowder dungeness crab, fresh chives	17
Caesar with a Switch white anchovy dressing, parmesan croutons	15
The Wedge baby iceberg, vegetable confetti, crisp bacon, blue cheese dressing	16
Bibb Lettuce and Mozzarella Salad fennel, roasted tomato, herbs, white balsamic vinaigrette	17
Lobster Salad artichoke, asparagus, avocado, truffle vinaigrette	28

APPETIZERS

Warm Tomato Tart goat cheese, basil, garlic, scallions	18
Kobe Beef Carpaccio arugula-endive salad, crisp parmesan, salsa verde	21
Jumbo Lump Crab Cake potato salad, quail egg, mustard vinaigrette, fried pickles	22
Vegetarian Lasagnette wild mushroom, artichokes, cheese fondue sauce, pine nuts	24
Oysters on the Half Shell, Coast-to-Coast cocktail sauce, shallot mignonette	18
Jumbo Shrimp Cocktail traditional garnishes	20
Ahi Tuna Tartar American caviar, red onion, capers, lemon olive oil	24

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MAIN COURSES

Branzino morel mushroom, artichoke, meyer lemon beurre blanc	42
Sea Scallop eggplant ratatouille, sweet pea ver-jus sauce	36
Chilean Sea Bass yellow tomato coulis, braised fennel, basil-parsley pesto	39
Salmon Filet herb polenta cake, champagne sauce, onion confit	34
Ahi Tuna vegetable spring roll, sesame seeds, green peppercorn sauce	42
Jidori Chicken tarragon, new potato, mushroom, chicken jus	36
Colorado Rack of Lamb stewed spiced bell peppers, cherries, mint oil	42
Veal Chop herb marinated, roasted tomato, cognac sauce	45

SWITCH CHAR BROILED PRIME STEAKS

Our aged Nebraskan corn fed beef is 100% USDA Prime
Béarnaise, Salsa Verde, Bordelaise are available upon request

New York Strip 16 oz	49
Filet 9 oz / 12 oz	52/60
Bone-in Rib-Eye 20 oz	52
Bone-in New York Strip 18 oz	52
Double Porterhouse	96
Japanese "Kobe" Beef 7 oz	175

SIDE DISHES 10

Yukon Gold Potato	Sautéed Spinach
Gratin Dauphinois	Pencil Asparagus
Sweet Potato Fries	Maple Glazed Tri-Color Carrots
Grilled Onions and Jalapeños	Vermont Cheddar Mac and Cheese
Black Truffle Creamed Spinach	Woodland Mushrooms

ADD TO STEAK

Alaskan King Crab Legs half lbs.	28	Bacon-Mushroom Crust	7
Lobster Tail	48	Melted Blue Cheese	5

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DESSERTS

Chocolate Peanut Butter Lava Cake dark chocolate ice cream	12
<i>2003 Dow's L.B.V. Porto, Portugal</i>	8
Key Lime Cheesecake mango compote, crème chantilly	12
<i>Lillypilly Noble Blend, Victoria, Australia</i>	11
Traditional Crème Brûlée blueberry-lemon marmalade, almond biscotti	10
<i>2004 Far Niente Dolce, Napa Valley, California</i>	45
Milk Chocolate Crunch Cake toasted hazelnut feuillantine, devil's food cake, port wine cherries	12
<i>1995 Niepoort Colheita, Porto, Portugal</i>	18
Peach Cobbler Tart streusel, apricot sorbet	12
<i>2002 Jaden Pinot Noir Icewine, Okanagan, Canada</i>	39
Switch Bananas Foster rum, vanilla bean ice cream	12
<i>2003 Chateau Tirecul La Graviere, Monbazillac, France</i>	24
White Chocolate-Raspberry Bomba chocolate crème brûlée center, passion fruit sorbet	12

GELATO 9

Vanilla Bean
Dulce de leche
Roasted Coconut
Chocolate

SORBET 9

Apricot
Passion Fruit
Strawberry

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SWITCH CHEESE

FRANCE

Brie a soft cow's milk cheese from Normandy

Saint Nectaire a fruitful natural rind cheese from the Auvergne Mountains

Crottin de Chavignol poignant goat cheese from the Loire Valley

ITALY

Sottocenere al Tartufo semi soft ash rind cheese with truffles

Grana Padano a hard cow's milk cheese from Emilia-Romagna

Robiola Bosina mixed cow, sheep and goat's milk from Piedmont

SWITZERLAND

Tete de Moine a unpasteurized cow's milk cheese from the Alps

ENGLAND

Stilton a classic English blue cheese with a rich history and flavor

Selection of 5 cheeses **\$25**

Selection of 7 cheeses **\$35**

served with toasted Ficelle and seasonal accompaniments

FINE COGNAC

Courvoisier VSOP	14
Rémy Martin XO	45
Hine Triomphe	75
Hennessy Paradis	125
Hardy's Perfection	1500

PORTS

Dow's "LBV" 2003	8
Cockburn "20 yr"	24
Niepoort "Colheita" 1995	18
Boston Bual Madeira	19