

## First Course

### Escargot Pernod \$9.99

six burgundy escargot, sautéed  
in garlic and parsley then  
broiled with Pernod

### Mozzarella Cheese Sticks \$6.99

deep fried and served  
with marinara sauce

### Sweetwater Calamari \$9.99

delicacy from the deep sea  
Lightly battered and flash fried  
Served with marinara

### French Onion Soup \$6.99

traditional onion, Swiss and  
parmesan atop a crouton

### Crab Cakes \$13.99

made from scratch with lumped  
blue crabmeat; served with Old  
Grain Creole Mustard Sauce

### Bang Bang Shrimp \$9.99

spicy, crispy delight  
served over lettuce

### Filet Mignon Thumb Bits \$14.99

filet mignon bits set atop a  
grilled crouton garnished with  
garlic and Kosher pickle

### Soup du Jour \$6.99/\$4.99

your choice of  
a bowl or cup

## Crisp Beginnings

### Symphony Salad \$8.99

combination of grilled chicken, tomatoes,  
asparagus, red and yellow peppers, green  
beans, mozzarella and lettuce tossed with  
parmesan cheese and our signature vinaigrette

### Chef Salad \$8.99

specialty greens topped with traditional  
assortments and finished with our  
Chef's signature vinaigrette dressing

### Sweetwater Toss Salad \$4.99

mixed greens with delectable accoutrements  
finished with our Chef's signature  
vinaigrette dressing

### Heart of Romaine Caesar Salad \$5.99

hearts of romaine greens  
tossed with croutons and served  
with our Chef's signature  
Caesar dressing

### Cobb Salad \$8.99

chopped chicken breast, avocado,  
blue cheese, bacon, tomato, egg and  
lettuce tossed in our vinaigrette

### Bleu Cheese & Walnut \$8.99

spring greens, bleu cheese, dried cranberries,  
walnuts, bacon, tomatoes, and strawberries  
topped with our signature vinaigrette

## Flat Breads

### Spicy Shrimp \$9.99

shrimp, chili pepper sauce and  
caramelized mozzarella

### Artichoke & Goat Cheese \$8.99

roasted artichoke, fresh goat cheese and  
spinach topped with a touch of garlic

### Double Garlic Chicken \$9.99

fire roasted chicken escorted  
by bell peppers, balsamic onions  
and mozzarella cheese

### Create Your Own \$9.99

select from tomatoes, mushrooms,  
onions, black olives, artichokes, etc.  
and top with your choice of cheese

### Vine Ripened Tomato \$7.99

ripened tomatoes topped  
with basil and parmesan

### Steak & Mushroom \$12.99

steak and mushrooms topped with  
roasted criminis and blue cheese

### Tomatoes & More \$9.99

vine ripened tomatoes, fresh  
mushrooms and crisp onions topped  
with sweet basil and parmesan cheese

### Four Seasons \$8.99

artichokes, fresh mushrooms,  
black olives, diced onions and  
plump tomatoes

## Beef Entrées \*

*We serve only the finest beef available.*

*Entrées Include:* your selection of one side and freshly baked rolls

*Add Your Choice of:* Caesar or Sweetwater toss salad \$3.99

*Add Your Choice of:* wild mushroom demi glaze or marsala sauce \$1.99

### Rib Eye

\$23.99 Chef's Cut \$26.99 King Cut

*perfectly aged and exquisitely tender and grilled to perfection*

### Filet Mignon

\$27.99 Petite \$31.99 Chef's Cut \$36.99 King Cut

*seasoned with a blend of herbs and grilled over an open flame*

### Prime Rib Au' Jus

\$23.99 Chef's Cut \$26.99 King Cut

*our featured dish – seasoned with Rosemary and thyme, slow roasted to perfection and served with its own natural juices*

### Surf and Turf

\$54.99

*we combine filet mignon and a succulent lobster tail served with drawn butter for a taste of both worlds*

### Delmonico

\$27.99 Chef's Cut \$34.99 King Cut

*only the first three cuts of a whole prime rib eye meets the strict standards of a true Delmonico; a steak well renowned for its savory flavor and silky consistency*

### Sirloin Marsala

\$14.99 Petite \$17.99 Chef's Cut

*hand cut, aged then seasoned with a blend of herbs, grilled over an open flame and topped with a mushroom marsala wine sauce*

*\*All steaks served Pittsburg or Blackened upon request.*

## Pasta Specialties

*Entrées Include:* freshly baked rolls

*Add Your Choice of:* Caesar or Sweetwater toss salad with Pasta \$1.99

*two large meatballs \$3.99; four large grilled shrimp \$6.99; or boneless chicken breast \$5.99*

### Spaghetti & Meatballs \$12.99

*al dente pasta with Italian meatballs in marinara sauce*

### Cheese Ravioli \$10.99

*classic ravioli stuffed with cheese in a marinara sauce*

### Pasta Primavera \$13.99

*penne pasta tossed with fresh vegetables with garlic and extra virgin olive oil*

### Pasta Pescatori \$15.99

*linguini tossed in a tangy marinara sauce with sautéed shrimp and scallops*

### Pasta Giovanni \$13.99

*fettuccini Alfredo tossed with grilled chicken and sautéed mushrooms and peas*

### Fettuccini Alfredo \$11.99

*fettuccini served with a classic Alfredo, cream sauce*

### Pasta Da Vinci \$13.99

*sautéed chicken, mushrooms, onions, and garlic in a delicious Italian mushroom sauce tossed with penne pasta and parmesan*

### Lobster Ravioli \$13.99

*ravioli stuffed with tender Maine lobster in a classic Alfredo sauce with diced tomatoes*

## International Entrées

*Entrées Include:* your selection of one side and freshly baked rolls

*Add Your Choice of:* Caesar or Sweetwater toss salad \$3.99

### Chicken Marsala (Italy) \$16.99/\$13.99 *petite*

fire roasted chicken breast topped  
with mushrooms and Flurio  
Marsala wine sauce

### Frank's Chicken (France) \$16.99/\$13.99 *petite*

fire roasted chicken with  
goat cheese, spinach, artichokes  
and a classic lemon butter sauce

### Chicken Piccata (Italy) \$16.99/\$13.99 *petite*

chicken breast sautéed  
with a classic old world  
secret recipe lemon  
butter sauce

### Pork Chops (USA) \$17.99/\$12.99 *petite*

grilled center-cut chops  
marinated in select herbs  
and served with apple  
cinnamon slices

## Seafood Entrées

*Entrées Include:* your selection of one side and freshly baked rolls

*Add Your Choice of:* Caesar or Sweetwater toss salad \$3.99; crab cake \$7.99;  
four large grilled shrimp \$6.99; or boneless chicken breast \$5.99

### Fresh Sea Scallops \$24.99/\$18.99 *petite*

caught in the deep cold water North  
Atlantic Sea, the succulent sea scallop is  
celebrated throughout the cosmopolitan  
world for its delicate and fine flavor;  
broiled or sautéed in a classic  
lemon butter sauce

### Longfin Tilapia \$19.99/\$14.99 *petite*

Tilapia is celebrated for its delicate,  
clean and sweet flavor, grilled, broiled,  
blackened or sautéed to your liking

### Pistachio or Horsh Radish Crusted Grouper

\$27.99/\$22.99 *petite*

pistachio parmesan or horse radish crusted  
grouper sautéed in a classic lemon  
butter sauce and baked to perfection

### Fresh Filet of Black Grouper \$27.99/\$22.99 *petite*

caught in the Atlantic, the black  
grouper is celebrated throughout  
the cosmopolitan world for its  
delicate, fine flavor; sautéed in  
a classic lemon butter sauce

### Imperial Longfin \$23.99/\$17.99 *petite*

Tilapia is celebrated for its delicate,  
clean and sweet flavor; this Royal delicacy is  
Pan-seared, baked and stuffed with  
Shrimp, scallops, and crab meat  
and lemon caper butter

### Salmon \$19.99/\$14.99 *petite*

North Atlantic filet served deliciously  
broiled, blackened or sautéed

### Mahi Piccata \$20.99/\$15.99 *petite*

grilled then sautéed  
with a classic  
lemon butter sauce

### Mahi Leone \$20.99/\$15.99 *petite*

fresh mahi lightly breaded, grilled  
and topped with artichoke  
hearts, sundried tomatoes  
and a lemon butter sauce  
with fresh basil

## Sides/A la Carte

|                                |        |                         |        |
|--------------------------------|--------|-------------------------|--------|
| <i>Penne Marinara</i>          | \$3.99 | <i>Baby Asparagus</i>   | \$4.99 |
| <i>Spinach</i>                 | \$3.99 | <i>Steamed Broccoli</i> | \$3.99 |
| <i>Classic Mashed Potatoes</i> | \$3.99 | <i>Fruit Cup</i>        | \$3.99 |

Plate sharing is available upon request for simply \$4; slight charge may accompany substitutions.  
Consuming raw or undercooked meats, poultry, seafood or eggs may increase  
your risk of foodborne illness, especially if you have certain medical conditions.

## Final Course

### Bananas Royal \$9.99

minimum of two  
flamed tableside with Banana Liqueur,  
candied brown sugar, Rum, cinnamon,  
strawberries and banana; served  
over French vanilla ice cream

### Key Lime Pie \$5.99

generous slice of key lime pie  
with a graham cracker crust;  
topped with Chantilly Crème

### Double Chocolate Cake \$5.99

rich, silky and delicious;  
it is what it is

### Highlands Ice Cream \$3.99

your choice of vanilla or chocolate

### Bananas Foster \$8.99

minimum of two  
flamed tableside with Banana Liqueur,  
candied brown sugar, Rum, cinnamon  
and banana; served over French  
vanilla ice cream

### Hot Apple Pie \$4.99

only a scoop of  
ice cream could  
make it better

### New York Cheesecake \$4.99

the perfect completion  
to any dinner!

### Sweetwater Bread Pudding \$4.99

just like Grandma's

*\*Desserts served a la mode upon request add \$2*

## Hot Beverages

### Freshly Brewed Columbian Coffee \$2.00

### Assorted Earl Grey Teas \$2.00

### Sweetwater Specialty Coffees

flamed tableside with Frangelico, Chambord, Kahlua or Godiva and  
topped with whipped cream and a splash of butterscotch

## After Dinner Liqueurs

### Grand Marnier

popular orange infused sweet liqueur

### Dark Godiva

A rich, dense chocolate liqueur

### White Godiva

a light chocolate liqueur

### Tia Maria

unique Jamaican coffee flavored liqueur

### Amaretto Disaronno

the original almond flavored favorite

### Chambord

creamy raspberry flavored liqueur

### Black Sambuca Romana

intriguing dark anisette; great with coffee!

### Coignreau

A lighter orange flavor liqueur

### Baileys

the original Irish cream delight

### Kahlua

a delicioso coffee from Mexico

### Frangelico

smooth roasted hazelnut flavor

### Classic Sambuca Romana

a classic Italian anisette flavored liqueur

## Cognacs

### Courvoisier VS

the cognac of Napoleon

### Remy Martin VSOP

very special and old pale (v.s.o.p.)

### Hennessy VS

a very special cognac

### Remy Martin Louis XIII

the finest cognac of all