

First Course

Escargot Pernod 9.99

six large burgundy escargot, sautéed in garlic butter and parsley broiled with Pernod, served with grilled mini toast

Crab Cakes 13.99

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

Mozzarella Cheese Sticks 6.99

lightly breaded mozzarella, deep fried and served with Italian marinara sauce

Bang Bang Shrimp 9.99

crispy, lightly battered, gulf shrimp tossed in a spicy sriracha cream and red onion, served over a crisp bed of shredded lettuce

Sweetwater Calamari 8.99

delicacy from the deep sea, lightly battered and flash fried served with Italian marinara

Filet Mignon Thumb Bits 14.99

hand cut filet mignon sautéed in garlic and butter, upon a grilled crouton topped with a Kosher pickle slice

French Onion Soup 6.99

yellow onion sautéed with porto wine bouillon, baked with swiss, provolone, and parmesan cheese, atop a crouton

Soup du Jour 4.99/2.99

hearty, hot, and fresh, served in your choice of a bowl or cup

Bruschetta 7.99

oven baked petite baguette, roma tomato, red onion, garlic, extra virgin olive oil, basil and parmesan cheese

Garlic Bread 4.99

brushed with butter, topped with parmesan cheese and Italian spices

Crisp Beginnings

Symphony Salad 8.99

combination of marinated grilled chicken, beefsteak tomatoes, fresh asparagus, red, green and yellow peppers, green beans, buffalo mozzarella and crisp lettuce tossed with parmesan cheese and our signature vinaigrette dressing

Caesar Salad 5.99

crisp hearts of romaine tossed with fresh baked croutons and served with our Chef's signature Caesar dressing, topped with fresh shredded parmesan cheese

Chef Salad 8.99

fresh specialty greens topped with hard boiled egg, beef steak tomato, ham, turkey, American, cheddar, Swiss, provolone and finished with our Chef's signature vinaigrette dressing

Cobb Salad 8.99

fresh marinated grilled chicken breast, avocado, gorgonzola crumbles, crisp apple wood smoked bacon bits, beef steak tomato, hard boiled egg and crisp lettuce tossed in our Chef's signature vinaigrette dressing

Sweetwater Toss Salad 4.99

crisp fresh mixed greens with plum roma tomatoes, and chives; finished with our Chef's signature vinaigrette dressing

Bleu Cheese & Walnut 8.99

Crisp fresh mixed greens, gorgonzola, dried cranberries, walnuts, apple wood smoked bacon bits, beef steak tomatoes, fresh strawberries, and tossed with our Chef's signature vinaigrette dressing

Wedge Salad 5.99

A cold crisp wedge of iceberg lettuce, drizzled with a bleu cheese dressing, topped with gorgonzola crumbles, and apple wood smoked bacon bits

Flat Breads Our gourmet flatbreads are topped with the finest regional and seasonal ingredients

Spicy Shrimp 9.99

sautéed petite shrimp, chili pepper sauce and caramelized mozzarella

Vine Ripened Tomato 8.99

fresh roma tomatoes topped with basil and parmesan cheese

Artichoke & Goat Cheese 8.99

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

Steak & Mushroom 12.99

steak and sautéed criminis mushrooms topped with gorgonzola blue cheese

Double Garlic Chicken 9.99

fire roasted chicken, topped with a balsamic reduction, bell peppers, diced onions and topped with mozzarella cheese

Tomatoes & More 9.99

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

Create Your Own 9.99

select from vine ripened roma tomatoes, mushrooms, sautéed or diced onions, black kalamata olives, artichokes, and topped with your choice of cheese

Four Seasons 9.99

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

Pasta Specialties From innovative recipes, to contemporary renditions of the classics

Entrées Include: freshly baked rolls

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

two large meatballs 3.99; three large grilled shrimp 5.99; boneless chicken breast 5.99

Spaghetti & Meatballs 12.99

al dente pasta with hand made meatballs served with Italian marinara sauce

Cheese Ravioli 10.99

classic ravioli stuffed with ricotta, romano, and parmesan cheese in an Italian marinara sauce

Pasta Primavera 13.99

penne pasta, sautéed with roma tomatoes, asparagus, fresh green beans, broccoli, spinach, artichoke hearts, criminis mushrooms, diced onion, basil, garlic, and tossed with extra virgin olive oil

Pasta Pescatori 15.99

fresh gulf shrimp and deep sea scallops sautéed in a tangy marinara sauce served with linguini

Pasta Giovanni 13.99

marinated grilled chicken, sautéed with creamy alfredo sauce, criminis mushrooms and sweet peas served over fettuccini

Fettuccini Alfredo 11.99

fettuccini served with a classic Alfredo cream sauce

Pasta Da Vinci 13.99

marinated grilled chicken, criminis mushrooms, diced onions, and garlic in a delicious Italian mushroom sauce tossed with penne pasta and sprinkled with shredded parmesan cheese

Lobster Ravioli 15.99

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

International Entrées Inspired dishes created from the freshest ingredients available

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) 13.99 petite 16.99 regular
marinated grilled chicken breast topped with cremini mushrooms and Flurio Marsala wine sauce

Franck's Chicken (France) 13.99 petite 16.99 regular
Marinated grilled chicken with goat cheese, spinach, artichokes and a classic lemon butter sauce

Chicken Piccata (Italy) 13.99 petite 16.99 regular
Marinated grilled chicken breast served with a classic old world secret recipe lemon butter sauce and non pareis capers

Pork Chops (USA) 13.99 petite 17.99 regular
grilled center-cut chops marinated in select herbs and served with apple cinnamon slices

*** Ask your server about Chef Franck's International Special of the Day

Seafood Entrées Serving only the best available market fresh seafood daily

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;
Three large grilled shrimp 5.99; or boneless chicken breast 5.99

Fresh Sea Scallops 18.99 petite 24.99 regular
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

Imperial Longfin 17.99 petite 23.99 regular
Tilapia is celebrated for its delicate, clean and sweet flavor; this Royal delicacy is Pan seared, baked and stuffed with Shrimp, deep sea scallops, and blue crab meat and lemon caper butter sauce

Longfin Tilapia 14.99 petite 19.99 regular
Tilapia is celebrated for its delicate, clean and sweet flavor, grilled, broiled, blackened or sautéed to your liking

Salmon 14.99 petite 19.99 regular
North Atlantic filet served deliciously broiled, blackened or sautéed in a lemon butter sauce

Pistachio Crusted Grouper 22.99 Petite 27.99 regular
pistachio parmesan crusted hand cut grouper sautéed in a classic lemon butter sauce and baked to perfection

Horse Radish Crusted Grouper 22.99 Petite 27.99 regular
horse radish crusted hand cut fresh grouper sautéed in a classic lemon butter sauce and baked to perfection

Fresh Filet of Black Grouper 22.99 petite 27.99 regular
caught in the Atlantic, the black grouper is celebrated throughout the cosmopolitan world for its delicate, fine flavor; Broiled, grilled, deep fried, or sautéed in a classic lemon butter sauce

Mahi Leone 15.99 petite 20.99 regular
fresh mahi lightly breaded, grilled and topped with artichoke hearts, sundried tomatoes and a lemon butter sauce with fresh basil

Mahi Piccata 15.99 petite 20.99 regular
grilled then sautéed with a classic lemon butter sauce

Fresh Filet of Mahi 15.99 petite 20.99 regular
the Mahi is recognized for its delicate, fine flavor; Broiled, grilled, deep fried, or sautéed in a classic lemon butter sauce

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Beef Entrées

We serve only the finest USDA aged beef available to insure the best flavor and texture

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: crab cake 7.99; three large grilled shrimp 5.99; or boneless chicken breast 5.99

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

Filet Mignon 27.99 petite 31.99 Chef's Cut 36.99 King Cut

Hand cut from the center seasoned with a blend of herbs and grilled over an open flame

Surf and Turf 54.99

we combine an aged hand cut filet mignon and a succulent cold water 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

Rib Eye 23.99 Chef's Cut 26.99 King Cut

perfectly aged and exquisitely tender and juicy, hand cut from the loin and grilled to perfection

Sea and Turf 39.99

we combine a hand cut tender and juicy Rib Eye and succulent fresh broiled or sautéed deep sea scallops for a taste of both worlds

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

Sea and Land 29.99

we combine a hand cut Sirloin and succulent deep sea scallops sautéed or broiled for a taste of both worlds

Land and Land Marsala 23.99

we combine a hand cut Sirloin and marinated grilled Chicken breast topped with a mushroom marsala wine sauce for a perfect taste of both

Prime Rib Au' Jus 23.99 Chef's Cut 26.99 King Cut

our featured dish - standing rib aged to perfection than seasoned with Rosemary and thyme, slowly roasted to perfection and served with its own natural juices

*All steaks served Pittsburg or Blackened upon request.

If you have a specific dish in mind that you do not see on this menu, or have any special requests, please call us in advance and we will do our best to accommodate all of your needs.

Sides/A la Carte

Prepared daily from the freshest garden produce available offering the perfect complement to your meal.

	Side	Family Style
Penne pasta with Italian Marinara	3.99	10.99
Freshly steamed Baby Asparagus	4.99	12.99
Spinach sautéed or Steamed	3.99	10.99
Fresh steamed Broccoli	3.99	10.99
Sautéed Haricot Style Green Beans	3.99	10.99
Sautéed Burgundy criminis Mushrooms	3.99	10.99
Classic home made Mashed Potatoes	3.99	10.99
Fresh hand cut seasonal Fruit Cup	3.99	10.99
Large loaded Baked Potato (* call in advance)	3.99	

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