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(559)891-7000

<http://www.swan-court.com>

STARTERS

CALAMARI \$8.99

Premium calamari steak lightly breaded and fried. Served with Lemon Caper cream sauce

GIANT CHICKEN FAJITA QUESADILLA \$8.99

Sautéed red and green bell peppers and onions tossed with grilled chicken served with sour cream and house salsa

LOADED STEAK NACHOS \$12.95

Charbroiled steak with all the toppings – easily serves four

Can't decide on one? Get the **SAMPLER TRIO** – Pick 3 of your favorite starters and have a little bit of each! (Excludes wings) **\$13.99**

LOADED POTATO SKINS \$8.99

Loaded With freshly grated jack and cheddar cheese, crumbled smoked bacon, sour cream and green onions

SWEET POTATO FRIES \$5.99

Served with jalapeño cream sauce for dipping

BREADED ONION RINGS \$5.99

Served with BBQ sauce or ranch for dipping

MOZZERELLA CHEESE STICKS \$6.99

Served with marinara sauce for dipping

BUFFALO CHICKEN WINGS \$10.99

A pound of wings served with bleu cheese dressing for dipping

SOUPS & SALADS

TRAVELER'S SPECIAL \$7.99

A bottomless bowl of our fresh and piping hot soup of the day served with fresh bread, rich butter and a regular drink of your choice

SOUP or SALAD & HALF A SANDWICH \$7.99

A bowl of soup or crisp green salad served with half a sandwich. Choose from BLT, Turkey, or Club House. Served with a regular drink of your choice

SOUP & SALAD \$7.99

A bowl of soup served with a crisp green dinner salad – your choice of dressing. Served with a regular drink of your choice

WHAT'S IN THE POT?

Our rich split pea soup is served every day
Cup **\$2.99** Bowl **\$4.99** Sourdough Bread Bowl **\$7.99**

Ask your server for our soup of the day!

COBB SALAD \$9.99/\$11.99

Field greens with bacon bits, fresh avocado, grilled chicken, diced tomatoes, chopped egg and bleu cheese

CHICKEN PASTA SALAD \$8.99/\$10.99

Fresh crisp greens, bowtie pasta, whole sliced chicken breast, mandarin oranges, grapes and almonds with our own honey mustard sauce

CLASSIC CHICKEN CAESAR \$8.99/\$10.99

Crisp romaine hearts, shaved Parmesan cheese and garlic herb croutons tossed in our homemade Caesar dressing and topped with a chicken breast

TRI TIP SALAD \$8.99/\$10.99

Fire roasted Tri Tip on top of field greens, bleu cheese, sun dried tomatoes and pine nuts tossed in a spicy balsamic vinaigrette

ORIENTAL CHICKEN SALAD \$8.99/\$10.99

Romaine and field greens, snow peas, bean sprouts, mandarin oranges, celery, green onions, and red peppers topped with grilled chicken and sesame dressing

STEAKHOUSE COBB \$12.95

Diced charbroiled steak on top of fresh greens, tomatoes, avocado, egg, red onion, and crumbed bleu cheese

SANDWICHES

All sandwiches served with choice of either fries, cole slaw, potato salad, fresh fruit or cottage cheese & sliced tomatoes

Upgrade to sweet potato fries or onion rings for **\$1.95**

VERY BEST BURGER \$9.99

Our fresh, half pound ground beef patty hand patted and seasoned cooked to perfection atop a sesame seed bun and garnished with lettuce, tomato, red onion, dill pickled, mayonnaise and mustard.

Add cheese for .75, smoked bacon or avocado for .99.

Sub veggie burger for no charge

OUR FAMOUS FRENCH DIP \$10.99

A generous portion of sliced Roast Beef marinated in our secret seasoning, piled high on a French Roll and served with Au Jus

SMOKED TRI TIP \$9.99

Slow smoked marinated tri tip with our house BBQ sauce on a toasted French roll

PRIME RIB \$13.99

Tender prime rib topped with sautéed mushrooms served on a fresh baked piece of sourdough bread. Served with au jus and horseradish

GRILLED CHICKEN \$9.99

A fresh breast of chicken grilled and nestled with Swiss cheese, roasted red pepper and honey mustard sauce on fresh baked foccacia bread

TURKEY AVOCADO CROISSANT \$9.99

Smoked turkey piled high with avocado, tomato, and lettuce

"RICH BOY" \$10.99

A triple decker sandwich served on toasted wheat bread and piled high with generous helpings of turkey, bacon, ham, lettuce and tomato. Add cheese for .75

B.L.T. \$8.99

A classic sandwich with bacon, lettuce, tomato and mayonnaise all on your choice of bread

RUEBEN ORIGINAL \$10.99

Slow roasted thinly sliced corn beef with melted Swiss, sauerkraut and our special sauce on toasted marbled rye

MEATLOAF \$9.99

Our home style meatloaf served on fresh sourdough with lettuce, tomato, cheddar cheese, and a tangy mayo spread

FROM THE BROILER

All entrees include soup or salad, fresh vegetables, our homemade bread and a choice of the following sides:
Railroad Mashers – French Fries – Rice Pilaf – Warm Baked Potato

STEAK & SMOKED ITEMS

NEW YORK STEAK

Topped with gorgonzola butter
6oz \$16.99
10oz \$22.99

SIZZLIN SIRLOIN \$16.95

An 8oz aged sirloin seasoned to perfection then grilled with red and green peppers, onions, and mushrooms.

SIZZLIN SIRLOIN & SHRIMP \$22.99

8oz sirloin seasoned then grilled to perfection topped with 3 grilled prawns

10oz RIB EYE STEAK \$22.99

Premium rib eye, flame broiled to your liking

SMOKED PRIME RIB

Prime cut beef slow roasted and smoked to melt in your mouth
½ lb \$19.99
12oz \$24.99

SMOKED MARINATED TRI TIP \$14.95

House marinated tri tip slow smoked topped with mushroom demi sauce

SMOKED RIBS

Tender smoked ribs smothered in BBQ sauce
Small Plate \$12.95
Large Plate \$22.95

MAKE MINE SPECIAL

Top any steak with...
-Blue Cheese and cracked pepper with fried onions - Mushroom Demi Sauce - Green peppercorn sauce - Gorgonzola butter - Cajun Style - Teriyaki Sauce
Add \$2.45

Add 3 sautéed shrimp or a side of ribs
to any entrée for \$4.95

CHICKEN & SEAFOOD

CHICKEN CALIFORNIA \$14.99

Flame broiled chicken breast with avocado, tomato, swiss cheese topped with hollandaise

ARTICHOKE MUSHROOM CHICKEN \$15.99

A lightly seasoned chicken breast cooked with our artichoke mushroom sauce. A local favorite!

MONTEREY CHICKEN \$15.99

A fresh grilled chicken breast topped with fresh broccoli, jack cheese and bay shrimp sauce

GRILLED SALMON \$22.99

Fresh Atlantic salmon grilled to perfection and topped with our chef's special sauce

CAJUN RED SNAPPER \$18.99

Topped with roasted red pepper pineapple salsa

SPIKEFEAST FOR 2 \$45.95

APPETIZER: Your choice of any Spike N Rail starter to share
ENTRÉE: Choose any 2 entrees listed – each served with 2 sides
DESSERT: Round out your feast with any of our decadent desserts to share

ENTRÉE CHOICES

½ lb PRIME RIB – ARTICHOKE MUSHROOM CHICKEN – SIZZLIN SIRLOIN – 10oz NEW YORK – SMALL SMOKED RIB PLATTER – RED SNAPPER – MONTEREY CHICKEN

FAVORITES

Served with homemade bread – Add a dinner salad or cup of soup for \$1.95

FRIKADELLER \$12.99

Fresh ground beef mixed with spices and herbs into patties and grilled. Served with red cabbage and parsley potatoes

COUNTRY FRIED STEAK \$11.99

A tender piece of beef, coated and fried topped off with thick rich country gravy. Served with mashed potatoes and seasonal vegetables

FISH & CHIPS \$10.99

Fresh cod dipped in our thick beer batter and fried to a golden brown served with our crispy fries

FISH TACOS \$9.99

3 crispy fish diced and topped with shredded lettuce, tomato, lemon cream spread, and our award winning mild salsa

PRIMAVERA PASTA \$10.99

Fresh San Joaquin veggies sautéed with butter and garlic-tossed with penne pasta in a creamy alfredo sauce

CAJUN CHICKEN PASTA \$11.99

A generous portion of fettuccine tossed in fresh garlic Alfredo sauce, roma tomatoes, green onions topped off with a blackened chicken breast

MEATLOAF \$11.99

Served with mashed potatoes and vegetables

THE GRAND FINALE

OUR FAMOUS RAISIN CREAM PIE \$4.95

This secret recipe is our very own and a local favorite. Caramel custard with locally grown giant raisins all whipped together then tossed into a flakey pie crust. Topped with whipped cream

CREAMY CHEESECAKE \$6.95

A lighter creamier cheesecake with a rich graham cracker crust. Topped with strawberry glaze

OLD FASHIONED BLACKBERRY COBBLER \$6.95

Fresh picked blackberries sweetened and baked under a flakey cobbler crust. Easily serves 2. **A la mode add \$1.50**

CHOCOLATE LOVERS MILE HIGH CAKE \$8.99

Layered in fudge and topped with rich vanilla ice cream. Not enough chocolate? We smother it in hot fudge too! Serves 2-4 people

LETS DO THE XANGO! \$6.95

This piece of art brings a new twist on cheesecake. We've stuffed a flakey fried tortilla with rich creamy cheesecake and drizzled it with thick caramel sauce and whipped cream

CARAMEL APPLE DUMPLING \$6.95

A whole Granny Smith Apple baked in a flakey cinnamon crust then topped with caramel sauce. **A la mode add \$1.50**

FUDGE BROWNIE A LA MODE \$5.95

A homemade chocolate brownie topped with a scoop of rich vanilla ice cream then topped with hot fudge

HOMEMADE MILK SHAKES \$4.75

Made from scratch with rich ice cream and fresh milk! Chocolate, Vanilla, Oreo, or Strawberry

OLD FASHIONED ROOT BEER FLOAT \$3.95

2 scoops of rich vanilla ice cream in a 24oz glass filled with Barq's Root Beer

BEVERAGES

Bottomless Glasses \$2.95

Diet Coke – Coca Cola – Sprite – Mr. Pibb – Barq's Root beer – Minute Maid Orange – Raspberry Iced Tea- Iced Tea

Cherry Limeade \$3.50 - Iced Cold Milk \$2.95

Hot Tea \$2.45 – Coffee \$2.65 Juice \$2.95 – Lemonade \$2.85 – Hot Chocolate \$2.95