

SWITZERLAND INN

A Blue Ridge Parkway Resort

Appetizers

SWISS ONION SOUP

CAROLINA CAPRESE

Fried green tomatoes topped with our house made pimento cheese and a red pepper purée.

CHARCUTERIE

Boars head selection of meats and cheeses, giardiniera, crackers

TROUT DIP

LOBSTER BISQUE

***SESAME TUNA**

Sushi grade Ahi tuna seasoned and coated with sesame seeds then seared. Served with a tangy wasabi cream, a seaweed salad, and pickled ginger.

PORTOBELLO FRIES

Sliced portobello mushroom, lightly breaded and flash fried. Served with sun-dried tomato aioli.

BLOODY MARY SHRIMP

Six large gulf shrimp boiled and chilled. Served with our bloody Mary cocktail sauce and lemon wedges.

LOBSTER LOUIS COCKTAIL

Chunks of cold water Lobster meat on a bed of Iceberg lettuce and our own Louis dressing.

BENTON'S CARAMELIZED THICK CUT BACON

Benton's caramelized thick cut bacon.

Salads

***TURF AND CHOP**

A six ounce petit beef filet grilled to your liking. Served with a chopped salad made of finely diced romaine, red cabbage, fried linguine, and candied pecans, all bound together by a blue cheese balsamic vinaigrette.

CAESAR SALAD

Crisp romaine lettuce tossed in our house made Caesar dressing, with parmesan cheese and herbed croutons. Topped with your choice of entrée sized protein.

Blackened shrimp (17) Grilled Salmon (18) Chicken (16)

LOBSTER LOUIS SALAD

Fresh cold water lobster chunks on a bed of crisp mixed leaf lettuces and cold iceberg, drizzled with our Louis dressing. Accompanied by two deviled eggs.

THREE SALAD PLATE

Lobster atop our Louis dressing, chilled shrimp tossed in creamy dill dressing, and tender chicken salad made with Granny Smith Apples and walnuts. Served with fresh fruit.

Specialty Entreés House Specialities

*All entrées, prime rib, and steak come with our complimentary New England Garlic Cheese Spread **(CONTAINS NUTS)**, and your choice of two standard side items, premium sides available a la carte.*

BEEF SHORT RIB

Boneless beef short rib, slow braised and fork tender with mushrooms, pearl onions and demi-glace.

***SEARED AHI DINNER**

Sushi grade Ahi tuna seasoned and coated with sesame seeds then seared. Served with a tangy wasabi cream, a seaweed salad, and pickled ginger.

ALASKAN HALIBUT (when available)

Pan seared Alaskan halibut in a Beurre Blanc sauce

JUMBO FRIED SHRIMP

Ten (10) large Gulf shrimp lightly dusted and fried golden brown.

BLACKENED SALMON WITH A LEMON DILL GLAZE

Blackened Atlantic Salmon drizzled with a lemon dill glaze

ROASTED DUCK WITH ORANGE MARMALADE GLAZE

Half of a roasted duck in natural juices with a tangy chili and orange marmalade glaze

CHICKEN PICCATA

Hormone, antibiotic free chicken breasts sautéed with capers, lemon, white wine and tomato.

VEGGIE STACK

Grilled portobello mushroom and fresh seasonal vegetables, stacked and drizzled with an orange-balsamic vinaigrette.

TUSCAN WHITE BEAN STEW(VEGAN) WITH PORTOBELLO

A hearty bowl of beans, spinach and sun-dried tomatoes, scented with rosemary and garlic. Topped with flash fried portobello mushroom fries

For over fifty years the Switzerland Inn has been known for its grade A center cut steaks and slow roasted prime rib. Our delicious Prime Rib is slow roasted for over eight hours and offered daily, while cuts last.

***QUEEN CUT PRIME** Au Jus 12 OZ.

Slow roasted in our Alto Shaam oven and served with horseradish cream.

***KING CUT PRIME** Au Jus 14 OZ.

Slow roasted in our Alto Shaam oven and served with horseradish cream.

***LOUISIANA BLACKENED PRIME** with Au Jus 13 OZ.

Slow roasted in our Alto Shaam oven then blackened on our large cast iron skillet at over 850 degrees. Served with horseradish cream.

***FILET MIGNON**

Center cut filet, served at ten ounces, with a green peppercorn horseradish demi-glace.

***NEW YORK STRIP** Cut at thirteen ounces, with blue cheese garlic compound butter.

Included sides: Tossed Garden salad, Caesar salad, sauteed Brussel sprouts, Jalapeno cheese grits, Collard greens with Benton's bacon, Red Skinned Mashed Potatoes

Purchase a premium a la carte side item.

Premium sides: Wedge salad, Chopped Salad, Arugula Salad, Lobster Bisque, Mushrooms, Asparagus

**May be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*