

周一至周五 MON.~FRI. 11:30~15:00

前菜 STARTERS

選1 | Choose one

香蒜奶油馬祖淡菜 | 醬烤豬肋骨 | 避風塘炸雞 | 辣味噌大蝦 | 主廚沙拉
 GARLIC BUTTER MUSSELS | BBQ RIBS | FRIED CHICKEN | SPICY MISO SHRIMP | CHEF SALAD

主餐 ENTRÉES*

附前菜、湯、配菜 with starter, soup & side

S&W 乾式熟成牛肉漢堡 990
 S&W DRY-AGED BEEF BURGER

煙燻牛肉三明治 990
 USDA PRIME PASTRAMI SANDWICH
 肉加量 Add Double Meat 5 OZ. +290

S&W 酪梨蟹肉餅漢堡 1,390
 S&W CRAB CAKE BURGER WITH AVOCADO

台灣帶骨豬排 15 OZ.* 野牛仙蹤波本醬 1,290
 TAIWAN PORK CHOP WITH BUFFALO TRACE KENTUCKY BOURBON SAUCE

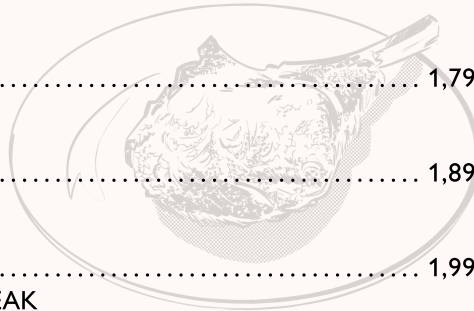
香煎鮪魚 椰漿飯* 1,590
 SEARED YELLOWFIN TUNA

菲力 6 OZ.* 主廚特製奶油 1,790
 USDA FILET MIGNON WITH STEAK BUTTER

帶骨小牛排 8 OZ.* 1,890
 VEAL CHOPS

S&W 主廚牛排 9 OZ.* 1,990
 S&W USDA PRIME BONELESS CHEF CUT STEAK

慢燉全骨牛小排 15 OZ. 1,890
 BBQ USDA PRIME WHOLE-BONE BEEF SHORT RIB



配菜 SIDES

選1 | Choose one

薯泥 | 薯條 | 炒蘑菇 | 奶油玉米
 WHIPPED POTATOES | FRENCH FRIES | SAUTÉED MUSHROOMS | CREAMED CORN

牛肉來源：美國、紐西蘭、澳洲 | 豬肉來源：台灣

若您對特定食材會過敏，請於點餐前告知您的服務人員，主廚將以當日可取得之當季食材來為您特製餐點。

*溫馨提醒：食用生肉或未煮熟的肉類，家禽，海鮮，貝類或雞蛋可能會增加食源性疾病的風險。

Before placing your order, please inform your server if a person in your party has a food allergy. Items may be cooked to order.

*NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.