BREAKFAST

EARLY STARTS

The Colony Granola Parfait
Florida Berry Compote, Vanilla and Lime Greek Yogurt

Florida Fresh and Tropical Fruit Platter (GF)
Greek Yogurt and Greek Island Honey, Fresh Honeycomb

Overnight Oats V
Date, Prune, Fig, Sesame, Pumpkin Seed, Fresh Berries

Breakfast Trio
Overnight Oats, Fresh Fruit Bowl, Yogurt Parfait

Basket of Fresh Baked Breakfast Pastries and House Scone
Colony Jams and Jellies

Assorted Cereal and Milk
Special K, Raisin Bran, Cheerios, Froot Loops
Add Fresh Berries

Swifty's Crushed Avocado on Toasted Nine Grain
Radish, Arugula, Heirloom Tomato
Add Two Large Eggs* any style

Catsmo New York Smoked Salmon*
Cream Cheese Schmear, Popup Bagel, Tomato, Caper, Onion, Crumbled Egg*

BEVERAGES

Kennesaw® Orange *or* Grapefruit Juice

Monday Cold Pressed Juices
Apple
Lemonade
Citrus: Pineapple, Orange, Apple, Lemon, Turmeric, Ghost Pepper
Zest: Watermelon, Pineapple, Apple, Lemon, Lime, Beet
Greens: Cucumber, Spinach, Celery, Lemon, Dandelion
Amber: Apple, Carrot, Jicama, Lime, Ginger, Lemon, Beet

Assorted Juices
Cranberry, Apple, Pineapple, V8, Tomato

Floridian Pink Paradise Cup of Coffee

Café Latte | Cappuccino | Espresso

Smoothies
Johnnie Brown
Berry Beachy
Tropical Wave

Harney & Sons Tea
Black Teas: Darjeeling, English Breakfast, Decaf Ceylon, Earl Grey Supreme
Green Teas: Organic Green with Citrus & Gingko
Herbal Teas: Chamomile, Peppermint

SWIFTY'S SPECIALS

The Colony Breakfast
Two Eggs* any style, Pork Sausage, Bacon, Mushroom, Grilled Tomato and Triple Cooked Breakfast Potatoes
Choice of Toast (White, Wheat, Nine Grain, Rye, Popup Bagel, English Muffin)

The Full Vegan Colony Breakfast V
Vegan Scramble, Torched Avocado, Grilled Asparagus, Tomato, Mushrooms and
Triple Cooked Breakfast Potatoes, Yami's Salsa, Toasted Nine Grain Bread

Build Your Own Three Egg Omelet* (GF)
Watercress, Triple Cooked Breakfast Potatoes
Choice of Toast (White, Wheat, Nine Grain, Rye, Popup Bagel, English Muffin)

The Benedicts*
Hollandaise, Breakfast Potatoes, Watercress Salad
Nueske's Canadian Bacon
Catsmo Smoked Salmon* Dill and Shallot Hollandaise

Huevos Rancheros (GF)
Warm Corn Tortilla, Two Sunnyside Eggs*, Chorizo, Yami's Salsa, Black Beans, Avocado, Cheese

Colony Cereal Crusted French Toast
Caramelized Banana, Pecan Maple Syrup
Add: Bacon (2) | Sausage (2)

Traditional Buttermilk Pancakes and Maple Syrup
Add: Blueberries | Banana | Chocolate Chips

BREAKFAST MEATS

Pork Sausage (3)
Hickory Smoked Bacon (6)
Nueske's Canadian Bacon (4)
Catsmo Smoked Salmon*

SIDES

Fresh Fruit | Triple Cooked Breakfast Potatoes | Toast: White, Wheat, Nine Grain or Rye

Croissant | English Muffin | Breakfast Muffin (1) | Gluten Free Muffin (1) | Coffee Crumb Cake

Popup Bagel (2) with Cream Cheese: Arrives Sliced and Toasted

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BRUNCH

FOR THE TABLE

Swifty's Crushed Avocado V
Espelette and Agave House Chips, Pico de Gallo, Yami's Salsa

Our Gluten Free Jalapeño and Cheddar Cornbread Muffins (4)
Honey Butter

Burrata di Bufala with San Danielle 36-month aged Prosciutto
Pistachio, Cherry Tomatoes, Basil Vinaigrette

Palm Beach Altima Caviar*
Traditional Accoutrement, Toasted Brioche, House Chips, Crème Fraîche
Golden Imperial Osetra
Siberian

STARTERS

Chilled Melon Gazpacho
Mint, Red Pepper Relish, Paprika Croutons

Yellowfin Tuna* Tartare
Avocado, Wonton, Radish, Cucumber, Tamari and Sesame, Black Garlic Kanzuri, Wasabi

Chickpea Fritters (6) V
Baba Ghanoush, Cucumber, Tomato, Pepper, Mint and Pomegranate, Chermoula

Chilled Poached Oishii Colossal Shrimp (4) (GF)
Cocktail Sauce, Mustard Sauce, Lemon

SALADS

Kale and Crispy Brussels Sprouts Caesar Salad
Parmesan, Black Pepper Caesar Dressing, Olive Oil Toasted Croutes

Baby Iceberg Wedge
Stilton, Pickled Red Onion, Billionaire's Bacon, Marinated Tomatoes

Swifty's Original Recipe Cobb Salad (GF)
Chicken, Bacon, Stilton Blue, Avocado, Egg*

Swifty's Famous Curried Chicken Salad (GF)
Avocado, Pickled Green Tomato, Bombay Carrots, Banana, Smoked Bacon

Add: Grilled Shrimp (5) | Grilled Chicken | 6 oz Grilled Salmon*

ON TOAST

Swifty's Crushed Avocado on Toasted Nine Grain
Radish, Arugula, Heirloom Tomato
Add Two Large Eggs* any style

The Benedicts*
Hollandaise, Breakfast Potatoes, Watercress Salad
Nueske's Canadian Bacon | Catsmo Smoked Salmon* Dill and Shallot Hollandaise

Catsmo New York Smoked Salmon*
Cream Cheese Schmear, Popup Bagel, Tomato, Caper, Onion, Crumbled Egg*

ENTRÉES

The Colony Breakfast
Two Eggs* any style, Pork Sausage, Bacon, Mushroom, Grilled Tomato and Triple Cooked Breakfast Potatoes;
Choice of Toast (White, Wheat, Nine Grain, Rye, Popup Bagel, English Muffin)
(Ask your server about our Vegan Alternative V)

Swifty's Featured Omelet* of The Day
Ask you server about our Brunch Feature. Arrives with Triple Cooked Breakfast Potatoes and Petite Greens;
Choice of Toast (White, Wheat, Nine Grain, Rye, Popup Bagel, English Muffin)

Colony Cereal Crusted French Toast
Caramelized Banana, Pecan Maple Syrup
Add: Bacon (2) | Sausage (2)

Swifty's Jumbo Lump Maryland Crab Cakes (2)
Creamed Spinach, Old Bay Crispy Smashed Potatoes, Tartar Sauce

Murray's Catskills Organic Chicken Paillard (GF)
Arugula, Marinated Heirloom Cherry Tomatoes, Parmesan, House Vinaigrette, Lemon, Butter

Swifty's Blackened Salmon* and Rice Bowl
Rice Pilau, Fried Brussels, Avocado, Mango Chimichurri, Marinated Tomatoes, Pepitas

Heirloom Cherry Tomato and Sweet Basil Casarecce Pasta
Parmesan, Olive Oil
Add: Grilled Shrimp (5) | Grilled Chicken | 6 oz Grilled Salmon*

HAND HELDS

Arrives with choice of Fries, Swifty's Slaw or Fruit

Swifty's ½ Pound Burger*
Cheddar, Red Onion Jam, Tomato, Lettuce, Onion Ring, Pickle, Burger Sauce
Add: Fried Egg* | Billionaires Bacon | Avocado

Colony Club Classic
Cooked Prosciutto Ham, Roast Turkey Breast, Smoked Bacon, Swiss, Avocado, Heirloom Tomato

Grilled Shrimp Tacos (2)
Mango, Red Pepper and Cabbage Slaw, Cucumber Salsa, Yuzu Aioli

Fried Avocado Tacos (2) V
Black Bean and Roasted Sweet Potato, Corn and Pepper Salsa, Guajillo

Grilled Chicken Darling Stack
Grilled Chicken, Pepper Jack, Bacon, Avocado, Chipotle Aioli and Fried Onions, Ciabatta

SIDES

Fries (Add Truffle & Parmesan) | Grilled Asparagus | Creamed Spinach | Side Salad

Sauteed Wild Mushrooms | Fresh Fruit | Crispy Brussels, Espelette & Agave | Coleslaw

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LUNCH

FOR THE TABLE

Swifty's Crushed Avocado V
Espelette and Agave House Chips, Pico de Gallo, Yami's Salsa

Our Gluten Free Jalapeño and Cheddar Cornbread Muffins (4)
Honey Butter

Burrata di Bufala with San Danielle 36-month aged Prosciutto
Pistachio, Cherry Tomatoes, Basil Vinaigrette

Palm Beach Altima Caviar*
Traditional Accoutrement, Toasted Brioche, House Chips, Crème Fraîche
Golden Imperial Osetra
Siberian

STARTERS

Chilled Melon Gazpacho
Mint, Red Pepper Relish, Paprika Croutons

Catsmo New York Smoked Salmon*
Traditional Accoutrement, Brioche, Crème Fraîche, Lemon

Chickpea Fritters (6) V
Baba Ghanoush, Cucumber, Tomato, Pepper, Mint and Pomegranate, Chermoula

Chilled Poached Oishii Colossal Shrimp (4) (GF)
Cocktail Sauce, Mustard Sauce, Lemon

Yellowfin Tuna* Tartare
Avocado, Wonton, Radish, Cucumber, Tamari and Sesame, Black Garlic Kanzuri, Wasabi

SALADS

Kale and Crispy Brussels Sprouts Caesar Salad
Parmesan, Black Pepper Caesar Dressing, Olive Oil Toasted Croutes

Baby Iceberg Wedge
Stilton, Pickled Red Onion, Billionaire's Bacon, Marinated Tomatoes

Swifty's Original Recipe Cobb Salad (GF)
Chicken, Bacon, Stilton Blue, Avocado, Egg*

Swifty's Famous Curried Chicken Salad (GF)
Avocado, Pickled Green Tomato, Bombay Carrots, Banana, Smoked Bacon

Add: Grilled Shrimp (5) | Grilled Chicken | 6 oz Grilled Salmon*

ENTRÉES

Swifty's Jumbo Lump Maryland Crab Cakes (2)
Creamed Spinach, Old Bay Crispy Smashed Potatoes, Tartar Sauce

Chef Tom's Fish & Chips
Atlantic Cod, Swifty's Fries, Crushed Peas, Slaw, Tartar, Lemon, Malt Vinegar

Heirloom Cherry Tomato and Sweet Basil Casarecce Pasta
Parmesan, Olive Oil
Add: Grilled Shrimp (5) | Grilled Chicken | 6 oz Grilled Salmon*

LIGHTER FARE

Catch* of The Day
Ask your server about our daily feature

Murray's Catskills Organic Chicken Paillard (GF)
Arugula, Marinated Heirloom Cherry Tomatoes, Parmesan, House Vinaigrette, Lemon, Butter

Swifty's Blackened Salmon* and Rice Bowl
Rice Pilau, Fried Brussels, Avocado, Mango Chimichurri, Marinated Tomatoes, Pepitas

HAND HELDS

Arrives with choice of Fries, Swifty's Slaw *or* Fruit

Swifty's ½ Pound Burger*
Cheddar, Red Onion Jam, Tomato, Lettuce, Onion Ring, Pickle, Burger Sauce
Add: Fried Egg* | Billionaires Bacon | Avocado

Colony Club Classic
Cooked Prosciutto Ham, Roast Turkey Breast, Smoked Bacon, Swiss, Avocado, Heirloom Tomato

Grilled Shrimp Tacos (2)
Mango, Red Pepper and Cabbage Slaw, Cucumber Salsa, Yuzu Aioli

Fried Avocado Tacos (2) V
Black Bean and Roasted Sweet Potato, Corn and Pepper Salsa, Guajillo

Grilled Chicken Darling Stack
Grilled Chicken, Pepper Jack, Bacon, Avocado, Chipotle Aioli and Fried Onions, Ciabatta

Fried Cornmeal Crusted Florida Snapper* Sandwich
Lemon, Old Bay Aioli, Chow Chow, Butter Crunch Lettuce, Toasted Brioche

SIDES

Fries (Add Truffle & Parmesan) | Grilled Asparagus | Creamed Spinach | Side Salad

Sauteed Wild Mushrooms | Fresh Fruit | Crispy Brussels, Espelette & Agave | Coleslaw

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DINNER

FOR THE TABLE

Swifty's Crushed Avocado V
Espelette and Agave House Chips, Pico de Gallo, Yami's Salsa

Our Gluten Free Jalapeño and Cheddar Cornbread Muffins (4)
Honey Butter

Burrata di Bufala with San Danielle 36-month Aged Prosciutto
Pistachio, Cherry Tomatoes, Basil Vinaigrette

STARTERS

Chilled Melon Gazpacho
Mint, Red Pepper Relish, Paprika Croutons

Popcorn Rock Shrimp
Spicy Aioli, Red Pepper, Onion, Cilantro Slaw, Citrus Vinaigrette

Chickpea Fritters (6) V
Baba Ghanoush, Cucumber, Tomato, Pepper, Mint and Pomegranate, Chermoula

RAW BAR

Palm Beach Altima Caviar*
Traditional Accoutrement, Toasted Brioche, House Chips, Crème Fraîche
Golden Imperial Osetra
Siberian

Chilled Poached Oishii Colossal Shrimp (4) (GF)
Cocktail Sauce, Mustard Sauce, Lemon

Yellowfin Tuna* Tartare
Avocado, Wonton, Radish, Cucumber, Tamari and Sesame, Black Garlic Kanzuri, Wasabi

Catsmo New York Smoked Salmon*
Traditional Accoutrement, Brioche, Crème Fraîche, Lemon

SALADS

Garden Green Salad
Tomato, Cucumber, Carrot and Red Onion, Lemon Vinaigrette

Kale and Crispy Brussels Sprouts Caesar Salad
Parmesan, Black Pepper Caesar Dressing, Olive Oil Toasted Croutes

Baby Iceberg Wedge
Stilton, Pickled Red Onion, Billionaire's Bacon, Marinated Tomatoes

Add: Grilled Shrimp (5) | Grilled Chicken | 6 oz Grilled Salmon*

ENTRÉES

Swifty's Jumbo Lump Maryland Crab Cakes (2)
Creamed Spinach, Old Bay Crispy Smashed Potatoes, Tartar Sauce

Designer Bacon Wrapped Wagyu Meatloaf and Gravy
Mashed Potato, Roast Carrots and Green Beans

Catch* of The Day
Ask your server about our daily feature

Chef Tom's Fish & Chips
Atlantic Cod, Swifty's Fries, Crushed Peas, Slaw, Tartar, Lemon, Malt Vinegar

Heirloom Cherry Tomato and Sweet Basil Casarecce Pasta
Parmesan, Olive Oil
Add: Grilled Shrimp (5) | Grilled Chicken | 6 oz Grilled Salmon*

FROM THE GRILL

The Swifty's Mixed Grill for Two
Filet Mignon*, Pork Chop, Bacon Steak, Pork Sausage, Salsa Verde,
Crispy Smashed Yuca, Wild Mushrooms, Grilled Tomato

12 oz Allen Brothers Prime Skirt Steak* (GF)
–
8 oz Allen Brothers Prime Filet Mignon* (GF)
–
Fennel and Pink Peppercorn Crusted Pork Tomahawk, Mustard BBQ Glaze
–
Arrives with Swifty's Fries, Grilled Tomato and Jumbo Asparagus
Choice of Peppercorn Sauce, Chimichurri *or* Truffle Butter

Swifty's ½ Pound Burger*
Cheddar, Red Onion Jam, Tomato, Lettuce, Onion Ring, Pickle, Burger Sauce; Arrives with Fries *or* Swifty's Slaw
Add: Fried Egg* | Billionaire's Bacon | Avocado

LIGHTER FARE

Murray's Catskills Organic Chicken Paillard (GF)
Arugula, Marinated Heirloom Cherry Tomatoes, Parmesan, House Vinaigrette, Lemon, Butter

Fennel Crusted Loch Duart Salmon*, Cherry Tomato Vinaigrette, Olive and Caper
Quail Egg*, Crispy Potatoes, Green Beans, Cauliflower Puree

Carrot and Coconut Risotto V
Ginger and Sherry Relish, Oven Roast Tomato, Crispy Green Beans

SIDES

Grilled Asparagus | Old Bay Crispy Smashed Potatoes | Swifty's Fries | Truffle & Parmesan Fries

Sauteed Wild Mushrooms | Crispy Brussels, Espelette & Agave | Creamed Spinach | Mash Potato

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