



The Plemmons Family & The Swiss Staff welcome you to The Swiss Steakhouse & Bar.

We serve a traditional Santa Maria Style Oak Barbecue that began here in the 1940s.

*We age our own beef, cut our steaks in house, prepare our own ground beef,
and make everything from scratch. We hope you enjoy your meal
and we thank you for helping us keep the tradition alive.*

~ Eddie, Joanne, Samantha & Sara

Dinner Menu

Appetizers

Oak-Grilled Steak Bites
With garlic bread and salsa \$17

**Jumbo Prawn
& Rock Shrimp Cocktail** \$16

**Bacon-Wrapped Jalapeños
with Shrimp & Cream Cheese** \$15



Linguica Sausage
With garlic bread and spicy mustard \$14

Oak-Grilled Artichoke
With spicy aioli sauce \$16

Spicy Wings \$11

Giant Soft Pretzel
With jalapeño cheese sauce \$10

Mozzarella Sticks \$10



Potato Skins \$11

Eddie Nachos
With jalapeño cheese sauce and tri tip \$14

Chile Verde Nachos \$14

**Chicken Strips
& Fries** \$11

**Jalapeño Mac
& Cheese** \$11

**Prime Rib
Sliders** \$15

**Oak-Grilled
Sweetbreads**
With garlic bread \$15

Burgers

Served with soup or salad and choice of one side

½ lb Hamburger \$14

½ lb Cheeseburger \$15

Bacon Cheeseburger \$17

Pastrami Cheeseburger \$17

**Grilled Jalapeño
Pepper Jack Cheeseburger** \$16

1 lb Mushroom Steakburger
Open-faced on garlic bread \$17.5

Spicy Chili Burger
Open-faced with homemade jalapeño cheese sauce
and chili beans \$18

Ortega Cheeseburger
With pepper jack cheese \$16

Sandwiches

Served with soup or salad and choice of one side

Sliced Prime Rib
With caramelized onions and creamy horseradish sauce
on grilled focaccia bread \$20

Oak-Grilled Rib Eye Steak Sandwich
Open-faced with pinto beans \$27

Chicken Breast Sandwich \$18

**Oak-Grilled
Linguica Sandwich**
With caramelized onions
and spicy mustard,
served on a roll \$16



**Oak-Grilled
Half-Pound Tri Tip Sandwich**
Santa Maria style with pinto beans \$19

Salads

Oak-Grilled Rib Eye Steak Salad
Grated cheddar, bacon bits, and tomato \$24

Oak-Grilled Chicken Breast Salad
Grated cheddar, bacon bits, and tomato \$18

Salmon Caesar \$20

Shrimp Caesar \$18

Chicken Caesar \$18

Add-Ons

Sautéed Mushrooms \$3	Hollandaise Sauce \$3
Caramelized Onions \$3	Fire-Roasted Broccoli \$6
Blue Cheese \$3	Fire-Roasted Asparagus \$7
Béarnaise Sauce \$3	Broccoli & Asparagus
Cheese & Bacon \$3	Combo \$7

Sides

French Fries	Onion Rings	Baked Potato
Fresh Vegetable Medley	Rice Pilaf	Fresh Fruit Medley
Scalloped Potatoes	Fettuccine Alfredo	Garlic Mashed Potatoes

Seafood

Served with soup or salad and choice of one side

Oak-Grilled Alaskan Halibut \$32

Parmesan-Crusted Salmon \$23

Maple-Glazed Salmon \$23

With barbecued asparagus \$27



Oak-Grilled Salmon

With lemon dill sauce \$23

Jumbo Shrimp Scampi

With garlic, wine, and lemon \$26

Coconut-Battered Prawns

With spicy marmalade \$27

Deep-Fried Jumbo Shrimp

With cocktail sauce \$26

Alaskan King Crab MP

Fried Halibut & Shrimp \$26

Pasta

Served with soup or salad

Linguine & Scampi

with Pesto Sauce \$25.5

Chicken Fettuccine Alfredo

with Sautéed Vegetables \$20.5

Penne Pasta with Italian Sausage

Bell peppers, onion, and marinara \$18.5

Beef Ravioli with Marinara Sauce \$18.5

Fettuccine Alfredo

and Beef Ravioli Marinara Combo \$18.5

Off the Red Oak Pit

All entrées served with Santa Maria style pinto beans, salsa, grilled garlic bread, and choice of soup or salad and one side

Prime Rib of Beef "House Specialty"

10 oz Cut \$30 · 16 oz Cut \$35

Filet Oscar

Scampi, broccoli, hollandaise, and asparagus \$39.5

Chicken Oscar

Scampi, broccoli, hollandaise, and asparagus \$27

BBQ Blue

Bacon-wrapped chicken breast stuffed with pepper jack cheese and smoked ham \$25

With barbecued broccoli \$29



14 oz Filet Mignon \$37

16 oz New York Steak \$32

New York & Scampi \$36

16 oz Rib Eye Steak \$35

14 oz Top Sirloin \$28

Chicken Breast \$19.5

Sweetbreads

Finished in garlic butter \$17

Beef Ribs \$30

Baby Back Ribs

Full Rack \$30 · Half Rack \$26

New Zealand Rack of Lamb \$36

Pork Chops \$26



Deal Protein

Oak-grilled entrées are served with green salad and fire-roasted broccoli and asparagus

Choice Lean Top Sirloin Steak 8 oz \$21

Skinless Chicken Breast 8 oz \$18

Salmon 8 oz \$21

Pork Chop 10 oz \$18

Halibut 8 oz \$27

Family Style Dinners To Go

All meals will feed 4 – 6 people and can be prepared with only 1 hour notice. No substitutions please.

TO GO ONLY – NO EXCEPTIONS.



Family Style Tri Tip & Chicken Breast Dinner

One whole tri tip and two 10 oz chicken breasts, green salad, Santa Maria style beans, grilled garlic bread, and fresh salsa \$75

Family Style Baby Back Ribs & Chicken Breast Dinner

A full rack of baby back ribs and two 10 oz chicken breasts, green salad, Santa Maria style beans, grilled garlic bread, and fresh salsa \$72

Family Style Center-Cut Pork Chops & Chicken Breast Dinner

Four extra-thick pork chops and two 10 oz chicken breasts, green salad, Santa Maria style beans, grilled garlic bread, and fresh salsa \$67

A la Carte Add-On Items (available with purchase of a Family Dinner)

Tri Tip \$36 • Chicken Breast \$11 • Pork Chop \$11

Full Rack of Baby Back Ribs \$27 • Loaf of Garlic Bread \$11

Children's Menu

Children 10 years old and younger.

Served with choice of fresh fruit, celery and carrot sticks, French fries, onion rings, or garlic mashed potatoes.

Each item \$9

**Cheeseburger • Chicken Strips
Baby Back Ribs • BBQ Steak Bites
Beef Ravioli with Marinara Sauce
Homemade Mac & Cheese
Grilled Cheese Sandwich**

Plemmons Catering

We take pride in offering our Santa Maria Style Oak Barbecue menu at the venue of your choice.

We cater all special events of 25 or more guests.

For more information, please visit our website at:

www.plemmonscatering.com

or email your questions to Joanne at:

plemmonscatering@gmail.com

Beverages

Coke • Diet Coke

Diet Dr. Pepper • Sprite

Lemonade • Strawberry Lemonade

Raspberry Iced Tea • Iced or Hot Tea

Coffee • Hot Chocolate

Gift Cards

Gift Cards can be purchased in any denomination and make a perfect gift for your loved one who has everything!

Comments or suggestions about your dining experience may be emailed to Joanne at plemmonscatering@gmail.com