



EXECUTIVE CHEF  
CHRIS PANDEL

SWIFT & SONS  
STEAKHOUSE

SERVICE  
DINNER

APPETIZERS

- KAMPACHI CRUDO  
Preserved Lemon, Calamansi, Puffed Rice\*.....\$16
- CHOPPED STEAK TARTARE  
Dijon, Shallot, Egg Yolk\*.....\$18
- A5 TARTARE  
Calabrian Chile, Miso Aioli, Yuzu\*.....\$32
- WAGYU CARPACCIO  
Black Truffle Dijonnaise, Caper, Pecorino\*.....\$24
- POTATO PIEROGI  
Bacon, Choucroute Crema\*.....\$14
- TORTELLONI EN BRODO  
Mushroom Consommé, Caramelized Parsnip,  
Manchego.....\$15
- TAGLIATELLE  
Beef Sugo, Parmesan.....\$16
- ROASTED OCTOPUS  
Chorizo, Smoked Tomato, Confit White Beans.....\$18

SHELLFISH

- SWIFT & SONS COLD PLATTER  
Shrimp Cocktail, Mussels Escabeche,  
Caviar Potato Salad, King Crab,  
Oysters\*.....\$32 per person
- SHRIMP COCKTAIL  
Cocktail Sauce\*.....\$18
- 1 LB. CHILLED KING CRAB LEGS  
Drawn Butter, Dijonnaise, Aioli\*.....\$65
- OYSTERS BY THE ½ DOZEN  
Mignonette, Cocktail, Lemon\*.....\$18
- CARPETBAGGER OYSTERS  
Beef Tartare, Pickled Mustard Seeds\*.....\$27
- CRISPY ROCK SHRIMP  
Chili Sauce, Cilantro\*.....\$16
- CRAB CAKE  
Celery Root Remoulade, Sauce Creole\*.....\$17

SOUPS & SALADS

- S&S ONION SOUP  
Beef Bouillon, Wisconsin Gouda.....\$9
- LOBSTER BISQUE  
Tarragon, Crème Fraîche\*.....\$14
- CAESAR SALAD  
Pecorino, Black Pepper, Creamy Dressing.....\$12
- TOMATO & BURRATA SALAD  
Red Onion, Parsley, Balsamic.....\$13
- WEDGE SALAD  
Blue Cheese, Bacon, Lemon Vinaigrette.....\$14
- APPLE SALAD  
Endive, Maytag Blue, Spiced Walnuts.....\$12
- ARUGULA SALAD  
Button Mushrooms, Fennel, Parmesan.....\$13
- BEEF SALAD  
Feta, Orange, Cocoa Nibs.....\$14

ENTRÉES

- PAN ROASTED WILD SALMON, Cauliflower Velouté, Baby Turnips, Smoked Trout Roe\*.....\$34
- POACHED ATLANTIC COD, Rutabega Soubise, Black Garlic, Saffron\*.....\$30
- BRAISED SHORT RIB, Celery Root Mousseline, Huckleberry, Brussels Sprouts\*.....\$42
- CHICKEN BALLONTINE, Spaetzle, Smoked Maitake, Black Truffle\*.....\$28
- THE FULTON BURGER, Horseradish Aioli, Smoked Cheddar, Fried Onions\*.....\$19
- BUTTERNUT SQUASH PAVÉ, Grilled Radicchio, Date Cream, Candied Pecans.....\$22

**1 LB NIMAN RANCH PORK CHOP**  
Braised Red Cabbage, Confit Chestnuts,  
Quince.....\$38

PRIME STEAKS

**BEEF WELLINGTON**  
(SERVES TWO)  
Mushroom,  
Foie Gras,  
Spinach\*.....\$105

- 8oz FILET MIGNON\*\*.....\$51
- 14oz BONE-IN FILET MIGNON\*.....\$60
- 16oz NEW YORK STRIP\*.....\$58
- 22oz BONE-IN RIBEYE\*.....\$66
- SWIFT & SONS SURF AND TURF  
8oz Cap Steak & Roasted ½ Lobster Rouille\*.....\$72
- 8oz WISCONSIN GRASS FED STRIP LOIN\*.....\$59
- 5oz AMERICAN WAGYU STRIP LOIN\*.....\$50
- 5oz CARRARA 640 WAGYU STRIP LOIN\*.....\$75
- 5oz JAPANESE A5 WAGYU STRIP LOIN\*.....\$100

**SWIFT & SONS LARGE FORMAT STEAK**  
48oz PORTERHOUSE\*.....\$135  
SLAGEL FARMS CÔTE DE BOEUF\*.....MP

SAUCES/CONDIMENTS

- Bordelaise.....\$3
- Au Poivre.....\$3
- Anchovy-Garlic Butter.....\$3
- Caramelized Onion.....\$3
- Blue Cheese Crust.....\$5
- Oxtail Marmalade.....\$6

ADD SURF OR TURF

- Bone Marrow.....\$8
- Shrimp Scampi\*.....\$12
- Seared Foie Gras\*.....\$17
- Butter Poached Crab\*.....\$18
- King Crab Leg\*.....\$32
- Roasted ½ Lobster Rouille\*.....\$29

\*For every 8oz Filet Mignon sold during the month of January, \$1 will be donated to the Anti-Cruelty Society whose focus is on the forefront of animal welfare.

TABLESIDE MAGIC SHOW - A UNIQUE, SLEIGHT-OF-HAND EXPERIENCE TO ENHANCE YOUR EVENING.....\$60

SIDES

- FRENCH FRIES, Sauce Béarnaise.....\$7
- MASHED POTATO, European Butter, Chive.....\$9
- DOUBLE STUFFED BAKED POTATO, Fox Glove Cheese,  
Creamed Leeks, Black Truffle.....\$12
- CRISPY FINGERLING POTATOES, Buttermilk Ranch, Fried Herbs.....\$10
- MAC AND CHEESE, Chihuahua, Smoked Ham, Guajillo.....\$12
- CREAMED SPINACH, Vin Blanc.....\$10
- ROASTED MUSHROOMS, Porcini Aioli.....\$11
- GRILLED RAPINI, Romesco, Pine Nuts.....\$11
- ROASTED CAULIFLOWER, Capers, Raisins, Curry.....\$11
- GREEN BEANS, Tarragon Pesto, Spiced Almonds, Brown Butter.....\$12
- ROASTED BRUSSELS SPROUTS, Pecorino, Shallot Butter.....\$11

\*Please be advised that consuming raw or undercooked food may increase your risk of foodborne illness.



SOMMELIER

MARCELLO CANCELLI

# SWIFT & SONS

STEAKHOUSE

SERVICE

DRINKS

## SPARKLING BY THE GLASS

Montand, Brut, <i>Jura, Fr. NV</i>	12
Jaillance, Cremant Brut Rosé, <i>Bordeaux, Fr. NV</i>	13
Lucien Albrecht, Brut Rosé, <i>Alsace, Fr. NV</i>	15
Henriot, Brut Souverain, <i>Champagne NV</i>	25
Dom Perignon, <i>Epernay, Champagne 2006</i>	50
<b>Director's Pick:</b> Couche, Brut, <i>Champagne NV</i> <i>Biodynamic Grower Champagne</i>	21

## ROSÉ BY THE GLASS

Capçanes, Mas Picoso, <i>Montsant, Spain '17*</i>	12
Ultraviolet, Grenache, <i>California '18*</i>	14

## WHITE BY THE GLASS

### SAUVIGNON BLANC

Massey Dacta, <i>Marlborough, New Zealand '18</i>	12
Foucher-Lebrun, Petit Le Mont, <i>Loire Valley, Fr. '18</i>	12
Round Pond, <i>Rutherford, Napa Valley '17</i>	19
Laetitia Ducroux, Sancerre, <i>Loire Valley, France '18</i>	16

### CHARDONNAY

Saintsbury, <i>Carneros, CA '13*</i>	15
Stag's Leap Winery, <i>Napa Valley '17</i>	17
ZD, <i>California '17</i>	20
William Fèvre, Chablis, <i>Burgundy, France '18</i>	16

### OTHER WHITES

Chloe, Pinot Grigio, <i>Valdadige, Italy '17</i>	12
La Craie, Vouvray, <i>Loire Valley, France '18</i>	13
Dr. Hermann, Riesling Trocken, <i>Mosel, Germany '18</i>	13

\*Indicates Swift & Sons Exclusive Selection

## COCKTAILS

### WELCOME BACK

Chicago Distilling Co. Ceres Vodka,  
Elderflower, Cocchi Americano, Lemon  
\$14

### GIN & JAM

Tanqueray Gin,  
Blueberry-Pomegranate Jam, Lemon  
\$14

### ROSEMARY PALOMA

Olmecca Altos Plata Tequila,  
Rosemary Honey, Lime, Grapefruit Soda  
\$14

### WINTER RIDER

Hibiscus Infused Peloton de la Muerte Mezcal,  
Grapefruit, Lime, Habañero Bitters  
\$15

### AMARO NEVER DIES

Flor de Caña 4 Year Rum, Cynar,  
Blackberry, Ginger Beer  
\$15

### STONE FRUIT OLD FASHIONED

Evan Williams Bottled In Bond Bourbon,  
Cherry, Apricot, Peach, Plum Bitters  
\$16

### DESHLER

Old Overholt Bonded Rye, Carpano Punt e Mes,  
Pierre Ferrand Dry Curacao, Peychaud's Bitters  
\$16

### PENICILLIN

Glenmorangie 10 Year, Peated Scotch,  
Ginger Honey, Lemon  
\$16

### BAMBOO\*

Lustau Oloroso Sherry,  
Carpano Bianco, Angostura & Orange Bitters  
\$14

### JAMMIN' OUT\*\*

Seasonal Jam,  
Fresh Citrus, Club Soda  
\$6

\*Indicates Low Proof | \*\*Indicates No Proof

Cocktails created by Griffin Elliott

## RED BY THE GLASS

### PINOT NOIR

Liparita, <i>Sonoma Coast, CA '17</i>	15
Ken Wright, <i>Willamette Valley, Oregon '17</i>	18
Davis Bynum, <i>Russian River Valley, CA '18</i>	19
Fort Ross, Sea Slopes, <i>Sonoma Coast, CA '16</i>	24
Michel Clerget, Hautes-Cotes de Beaune, <i>Burgundy, Fr. '15</i>	23

### CABERNET SAUVIGNON

Wine of Substance, <i>Walla Walla, Washington St. '18</i>	15
Roth, <i>Alexander Valley '17</i>	19
Obsidian Ridge, <i>Red Hills of Lake County '17</i>	22
Mount Veeder, <i>Napa Valley '16</i>	26
Niebaum Estate, 1882, <i>Inglennook Vyd., Napa '14</i>	27
Acumen, Mountainside, <i>Napa Valley '16</i>	29
Gundlach-Bundschu, <i>Mountain Blend, Sonoma '17</i>	16
Chappellet, <i>Mountain Cuvée, Napa Valley '17</i>	20

### BORDEAUX

Chateau Saint Seurin de Leviac, <i>Bordeaux '15</i>	14
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### OTHER REDS & BLENDS

Cannonball, Merlot, <i>Sonoma, California '16</i>	15
Duckhorn, Merlot, <i>Napa Valley '16</i>	20
Susana Balbo, Malbec, <i>Mendoza, Argentina '17</i>	15
Terrazas de los Andes, Malbec, Single Vineyard, <i>Luján de Cuyo, Mendoza, Argentina '16</i>	20
Buehler, Zinfandel, <i>Napa Valley '16</i>	14
Ridge, Zinfandel, Pagani Ranch, <i>Sonoma Valley '17</i>	21
Neyers, Sage Canyon Red (Syrah/Grenache/ Carignan/Mourvedre), <i>California '16</i>	18
Paitin, Barbera d'Alba, <i>Piedmont, Italy '17</i>	13
Einaudi, Nebbiolo delle Langhe, <i>Piedmont, Italy '16</i>	25
Dehesa de Los Canonigos, Crianza, (Tempranillo), <i>Ribera del Duero, Spain '11</i>	20
Domaine 3 Cellier, Chateaufeuf-du-Pape, <i>Rhone Valley, France '17</i>	25

## CORAVIN SELECTION

### WHITE

De Montille, Auxey-Duresses, <i>Burgundy, Fr 2008</i>	30Z	60Z	BTL
Ramonet, Chassagne-Montrachet, Chaumees 1er Cru, <i>Burgundy 2015</i>	\$17	34	137
	\$48	96	385

### RED

Gilles Robin Crozes-Hermitage, Syrah, <i>Rhone Valley, Fr 2014</i>	30Z	60Z	BTL
Beaux Freres, Pinot Noir, Les Cousins, <i>Willamette Valley, OR '17*</i>	\$12	24	97
Clos du Val, Cabernet Sauvignon, Estate, <i>Napa Valley 2015</i>	\$14	28	113
William Cole, Smoking Gun, Cabernet Sauvignon, <i>Napa Valley 2015</i>	\$17	34	137
	\$18	36	145
Chateau Lassegue, Grand Cru, <i>St. Emilion, Bordeaux, Fr 2015</i>	\$19	38	153
Cakebread, Cabernet Sauvignon, <i>Rutherford, Napa 2016</i>	\$24	48	193
O'Shaughnessy, Cabernet Sauvignon, <i>Napa Valley 2016</i>	\$25	50	201

### RED (CONTINUED)

Cliff Lede, C. Sauvignon, <i>Stag's Leap District 2016</i>	30Z	60Z	BTL
Roches de Bellene, Savigny-lès-Beaune, <i>Vieilles Vignes, Burgundy, France 2014</i>	\$23	46	185
	\$13	26	105
Geantet-Pansiot, Gevrey-Chambertin, <i>Vieilles Vignes, Burgundy 2014</i>	\$22	44	177
Chateau Les Ormes de Pez, <i>St. Estephe, Bordeaux 2000*</i>	\$41	82	329
Marcarini, Barolo Brunate, <i>Piedmont, Italy 2015*</i>	\$24	48	193

### FEATURED REDS

Jericho Canyon, C. Sauvignon, <i>Calistoga 2009*</i>	30Z	60Z	BTL
Abreu, Cabernet Sauvignon, Rothwell Hyde, <i>Napa Valley 2013</i>	\$18	36	145
	\$60	120	481

## BEER

COORS LIGHT Golden, CO   <i>Light Lager</i>	6
OFF COLOR, TOOTH & CLAW Chicago, IL   <i>Pilsner</i>	7
METROPOLITAN, KRANKSHAFT Chicago, IL   <i>Kölsch</i>	7
OFF COLOR, APEX PREDATOR Chicago, IL   <i>Saison</i>	9
ALLAGASH WHITE Portland, ME   <i>Witbier</i>	8

REVOLUTION BREWING, EUGENE PORTER Chicago, IL   <i>Porter</i>	8
THREE FLOYDS, ALPHA KING Munster, IN   <i>American Pale Ale</i>	9
BALLAST POINT, SCULPIN San Diego, CA   <i>India Pale Ale</i>	8
TYRANENA, ROCKY'S REVENGE Lake Mills, Wisconsin   <i>Bourbon Brown Ale</i>	8
GUINNESS PUB DRAFT Dublin, Ireland   <i>14.9oz Stout</i>	8