



EXECUTIVE CHEF
CHRIS PANDEL

SWIFT & SONS
STEAKHOUSE

SERVICE
DINNER

APPETIZERS

STEAK TARTARE
Roasted Garlic, Bandaged Cheddar,
Spanish Anchovy....\$18

TUNA TARTARE
Avocado, Endive, Pickled Watermelon....\$16

FOIE GRAS TART
Apple Butter, Poached Honeycrisp....\$17

SARDINES
in Spiced Olive Oil....\$17

PORTUGUESE SARDINES
Tomato Sauce "Escabeche"....\$18

TAGLIATELLE
King Crab, Roasted Corn, Lime....\$18

PAPPARDELLE
Wagyu Bolognese, Parmesan....\$17

POTATO PIEROGI
Braised Short Rib, Ricotta,
Peperonata Crema....\$14

SHELLFISH

SWIFT & SONS COLD PLATTER

Chilled Shrimp Cocktail,
King Crab, Oysters,
Mussel Conserva.....\$34 per person

SHRIMP COCKTAIL
Cocktail Sauce*.....\$18

1 LB. CHILLED KING CRAB LEGS
Drawn Butter*.....\$69

OYSTERS BY THE ½ DOZEN
Mignonette, Cocktail, Lemon*.....\$20

CRISPY ROCK SHRIMP
Chili Sauce, Cilantro*.....\$16

CRABCAKE
Sauce Creole, Celery Root Remoulade\$17

SOUPS & SALADS

CAESAR SALAD
Pecorino, Black Pepper, Creamy Dressing....\$12

TOMATO & BURRATA SALAD
Red Onion, Parsley, Balsamic....\$13

WEDGE SALAD
Blue Cheese, Bacon, Lemon Vinaigrette....\$14

CRAB SALAD
Caviar, Avocado, Preserved Lemon....\$18

FRENCH ONION SOUP
Beef Broth, Wisconsin Gouda....\$10

BUTTERNUT SQUASH SOUP
Ginger, Green Curry, Coconut....\$13

ENTRÉES

PAN ROASTED SALMON Sorrel Beurre Blanc, Pickled Chayote, Lemon Verbena.....\$32

STRIPED BASS CASSOULET Confit Pork Belly, Toulouse Sausage, Cannellini Beans.....\$37

ROASTED HALF AMISH CHICKEN Charred Cauliflower, Pickled Grapes, Jus.....\$28

COLD STORAGE DOUBLE BURGER 1000 Island, Lettuce, Tomato, American Cheese.....\$16

VEGETARIAN LASAGNA Mushroom Bolognese, Bechamel, Sherry Cream....\$28

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*.....\$69

22oz DRY-AGED RIBEYE*.....\$84

8oz D'ARTAGNAN 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

*For every 8oz Filet Mignon sold during the month of October, \$1 will be donated to the
Lynn Sage Cancer Research Foundation for Breast Cancer Research.

SWIFT & SONS LARGE FORMAT STEAK

32oz WAGYU TOMAHAWK RIBEYE.....\$149

48oz PORTERHOUSE.....\$139

STEAK ADDITIONS

Bordelaise.....\$4

Au Poivre.....\$4

Anchovy-Garlic Butter.....\$3

Caramelized Onion.....\$3

Blue Cheese Crust.....\$5

Oxtail Marmalade.....\$6

Butter Poached Crab*.....\$18

King Crab Leg*.....\$35

SIDES

FRENCH FRIES, Sauce Béarnaise.....\$7

MASHED POTATO, European Butter, Chive.....\$9

DOUBLE STUFFED BAKED POTATO, Cheddar Cheese, Bacon.....\$12

MACARONI & CHEESE, Crispy Pork Belly, Hatch Chile, Garlic Breadcrumbs.....\$14

CREAMED SPINACH, Vin Blanc.....\$12

FLOWERING BROCCOLI, Calabrian Chile, Garlic.....\$11

BLISTERED SHISHITOS, Miso Aioli, Crispy Quinoa.....\$11

WHIPPED SWEET POTATO, Candied Pecan, Aged Balsamic.....\$10

GREEN BEANS, Basil Pesto, Pine Nuts.....\$11



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>	14
Veuve Clicquot, Brut Rosé, <i>Champagne, Fr. NV</i>	30
Henriot, Brut Souverain, <i>Champagne NV</i>	25
Director's Pick: Couche, Brut, <i>Champagne NV</i> <i>Biodynamic Grower Champagne</i>	21

ROSÉ BY THE GLASS

Breca, <i>Aragón, Spain '18</i>	13
Ultraviolet, Grenache, <i>California '18*</i>	14

WHITE BY THE GLASS

SAUVIGNON BLANC

Massey Dacta, <i>Marlborough, New Zealand '18</i>	13
Foucher-Lebrun, Petit Le Mont, <i>Loire Valley, Fr. '18</i>	14
Round Pond, <i>Rutherford, Napa Valley '17</i>	19

CHARDONNAY

Saintsbury, <i>Carneros, CA '13*</i>	15
Timbre, À Coté, <i>Sta. Barbara '14</i>	17
Louis Moreau, Chablis, <i>Burgundy, France '18</i>	19

OTHER WHITES

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

*Indicates Swift & Sons Exclusive Selection

COCKTAILS

CUCUMBER MINT SPRITZ

Chicago Distilling Co. Ceres Vodka,
Velvet Falernum, Cucumber, Mint Syrup
\$14

GIN & JAM

Tanqueray Gin, Seasonal Jam,
Fresh Citrus
\$15

PEACH MARGARITA

Olmeca Altos Tequila,
Giffard's Peach, Lime, Salt
\$15

DARIO

Flor de Caña 4 Year Rum, Carpano Bianco,
Giffards Abricot, Lustau Amontillado, Lemon
\$15

STONE FRUIT OLD FASHIONED

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

THE OLDS No.1

Old Overholdt, St. George Pear,
Vanilla Syrup, Sage
\$16

JAMMIN' OUT

Seasonal Jam,
Fresh Citrus, Club Soda
\$6

RED BY THE GLASS

PINOT NOIR

Barra of Mendocino, <i>Mendocino, CA '17</i>	15
Ken Wright, <i>Willamette Valley, Oregon '17</i>	19
Roches de Bellene, Savigny-lès-Beaune, Vieilles Vignes, <i>Burgundy, Fr 2014</i>	26

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
Acumen, Mountainside, <i>Napa Valley '16</i>	29
Chappellet, <i>Mountain Cuvée, Napa Valley '17</i>	21

BORDEAUX

Chateau Clarisse, <i>Bordeaux Cote de Castillon '14</i>	16
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OTHER REDS & BLENDS

Cannonball, Merlot, <i>Sonoma, California '16</i>	15
Duckhorn, Merlot, <i>Napa Valley '16</i>	22
Susana Balbo, Malbec, <i>Mendoza, Argentina '17</i>	15
Buehler, Zinfandel, <i>Napa Valley '17</i>	14
Ridge, Zinfandel, Pagani Ranch, <i>Sonoma Valley '17</i>	21
Neyers, Sage Canyon Red (Syrah/Grenache/ Carignan/Mourvedre), <i>California '18</i>	18
Icardi, Barbera d'Asti, Tabaren, <i>Piedmont, Italy '17</i>	14
Einaudi, Nebbiolo delle Langhe, <i>Piedmont, Italy '16</i>	25
Sette Ponti, Crognolo, Sangiovese Blend (Super Tuscan), <i>Tuscany, Italy 2017</i>	20
Dehesa de Los Canonigos, Crianza, (Tempranillo), Ribera del Duero, <i>Spain '11</i>	20

CORAVIN SELECTION

WHITE

De Montille, Auxey-Duresses, <i>Burgundy, Fr 2008</i>	30Z	60Z	BTL
Ramonet, Chassagne-Montrachet, Chaumees 1er Cru, <i>Burgundy 2016</i>	\$17	34	137
	\$48	96	385

RED

Gilles Robin Crozes-Hermitage, Syrah, <i>Rhone Valley, Fr 2014</i>	30Z	60Z	BTL
Beaux Frères, 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
Ferrari-Carano, Back Forty, Cabernet Sauvignon, <i>Alexander Valley 2013</i>	\$17	34	137
	\$20	40	161
Acumen, Cabernet Sauvignon, Mountainside, <i>Napa Valley 2017</i>	\$20	40	161
Cakebread, Cabernet Sauvignon, <i>Rutherford, Napa 2016</i>	\$15	30	121
O'Shaughnessy, Cabernet Sauvignon, <i>Napa Valley 2016</i>	\$24	48	193
	\$25	50	201

RED (CONTINUED)

Cliff Lede, C. Sauvignon, <i>Stag's Leap District 2016</i>	30Z	60Z	BTL
Niebaum Estate, 1882, Cabernet Sauvignon., <i>Rutherford 2016</i>	\$23	46	185
Bouchard Père et Fils, Beaune du Chateau 1er Cru, <i>Burgundy, France 2016</i>	\$14	28	113
	\$15	30	121
Geantet-Pansiot, Gevrey-Chambertin, <i>Burgundy 2014</i>	\$22	44	177
Dom. 3 Cellier, Chateauneuf-du-Pape, <i>Rhone Valley 2017</i>	\$12	24	97
Ch. Lasségue, Grand Cru, St. Emilion, <i>Bordeaux 2015</i>	\$19	38	153
Chateau Coufran, <i>Haut Médoc, Bordeaux 2001</i>	\$20	40	161
Marcarini, Barolo Brunate, <i>Piedmont, Italy 2015*</i>	\$24	48	193
Dehesa de Los Canonigos, Crianza, Ribera del Duero, <i>Spain '11</i>	\$10	20	81
	30Z	60Z	BTL
FEATURED REDS			
Jericho Canyon, C. Sauvignon, <i>Calistoga 2009*</i>	\$18	36	145
Abreu, Cabernet Sauvignon, Rothwell Hyde, <i>Napa Valley 2013</i>	\$60	120	481

BEER

COORS LIGHT Golden, CO <i>Light Lager</i>	6
OFF COLOR, CRITTERS Chicago, IL <i>Wit</i>	9
HALF ACRE, DAISY CUTTER Chicago, IL <i>Pale Ale</i>	8
HEINEKEN NO-ALCOHOL Amsterdam, NE <i>Lager</i>	8

REVOLUTION BREWING, EUGENE PORTER Chicago, IL <i>Porter</i>	8
THREE FLOYDS, ZOMBIE DUST Munster, IN <i>American Pale Ale</i>	9
TYRANENA, ROCKY'S REVENGE Lake Mills, Wisconsin <i>Bourbon Brown Ale</i>	8
GUINNESS PUB DRAFT Dublin, Ireland <i>14.9oz Stout</i>	8