



EXECUTIVE CHEF

CHRIS PANDEL

SWIFT & SONS

STEAKHOUSE

CHEF DE CUISINE

MIKE VILAROSA

APPETIZERS

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

COUNTRY PÂTÉ
Grape Mostarda....\$15

KAMPACHI CRUDO
Jalapeño Crema, Cilantro, Lime....\$18

BROCCOLI AGNOLOTTI
Mimolette Cheese, Hazelnut....\$17

TAGLIATELLE
Duck Sugo, Pecorino Tuada,
Pickled Raisin....\$18

POTATO PIEROGI
Double Smoked Bacon, Cabbage,
Peperonata Cream....\$14

SHELLFISH

SWIFT & SONS COLD PLATTER
Chilled Shrimp Cocktail,
King Crab, Oysters, Salmon Tartare
\$50 per person

SHRIMP COCKTAIL
Cocktail Sauce*.....\$20

1 LB. CHILLED KING CRAB LEGS
Lemon Aioli, Dijonnaise, Drawn Butter*.....\$128

OYSTERS BY THE 1/2 DOZEN
Mignonette, Cocktail, Lemon*.....\$20

CRABCAKE
Celery Root Remoulade, Sauce Creole\$18

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

SOUPS & SALADS

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

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

CUCUMBER SALAD
Avocado Dressing, Kiwi, Macadamia Nuts....\$14

HONEYCRISP APPLE SALAD
Frillman Farms Spinach, Blue Cheese,
Date Vinaigrette....\$14

FRENCH ONION SOUP
Beef Broth, Wisconsin Gouda....\$12

LOBSTER BISQUE
Tarragon Crème Fraîche....\$14

ENTRÉES

PAN SEARED SALMON Cauliflower Soubise, Pickled Apple, Pomegranate.....\$34

ROASTED ATLANTIC COD Glazed Sweet Potato, Spiced Cashew, Lemongrass Beurre Vert.....\$38

ROASTED AMISH CHICKEN Smoked Broccoli, Gremolata, Roasted Garlic Jus.....\$28

16oz BONE-IN PORK CHOP Cacciatore, Capers, Oregano.....\$39

DRY AGED WAGYU BURGER Truffled Goat Cheese, Black Truffle Dijonnaise.....\$30

VEGETARIAN RISOTTO Roasted Broccoli, Trufflehive Cheddar....\$27

PRIME STEAKS

8oz FILET MIGNON*.....\$54

12oz FILET MIGNON*.....\$66

16oz NEW YORK STRIP*.....\$59

22oz BONE-IN RIBEYE*.....\$88

22oz DRY-AGED RIBEYE*.....\$98

SWIFT & SONS SURF & TURF*
6oz Wagyu Bavette, 1/2 Lobster Thermidor.....\$79

5oz AUSTRALIAN WAGYU RIBEYE*.....\$60

8oz AUSTRALIAN WAGYU RIBEYE CAP STEAK
LIMITED AVAILABILITY.....\$89

5oz JAPANESE A5 WAGYU STRIP LOIN*.....\$105

SWIFT & SONS LARGE FORMAT STEAK

32oz WAGYU TOMAHAWK RIBEYE.....\$189

48oz PORTERHOUSE.....\$168

STEAK ADDITIONS

Bordelaise.....\$5

Au Poivre.....\$5

Anchovy-Garlic Butter.....\$4

Caramelized Onion.....\$4

Blue Cheese Crust.....\$5

ADD SURF OR TURF

Bone Marrow.....\$9

Seared Foie Gras*.....\$18

Butter Poached Crab...\$18

Oxtail Marmalade.....\$9

1/2 Lobster Thermidor*.....\$36

1/2 King Crab Leg*.....\$64

BEEF WELLINGTON (SERVES TWO)

Mushroom,
Foie Gras,
Spinach*.....\$115

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

SIDES

FRENCH FRIES Sauce Béarnaise.....\$7

GREEN BEANS Coconut, Lime, Garlic.....\$12

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

MACARONI & CHEESE Smoked Cheddar, Bacon Breadcrumbs.....\$12

DOUBLE STUFFED BAKED POTATO "Coq Au Vin", Gruyere.....\$14

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

ROASTED MUSHROOMS Garlic Butter, Porcini Aioli.....\$15

CRISPY BRUSSELS SPROUTS Bacon Jam.....\$14

ROASTED KABOCHA SQUASH Spiced Mascarpone, Pepitas.....\$12

*Please be advised that consuming raw or undercooked food may increase your risk of foodborne illness. A 3% surcharge will be added to each guest check to ensure health and medical benefits for all of our valued full time team members.



SOMMELIER

MARCELLO CANCELLI

SWIFT & SONS

STEAKHOUSE

SERVICE

DRINKS

SPARKLING BY THE GLASS

Scarpetta, Brut, <i>Prosecco, Italy 2019</i>	12
Jaillance, Cremant Brut Rosé, <i>Bordeaux, Fr. NV</i>	14
Henriot, Brut Souverain, <i>Champagne NV</i>	25
Veuve Clicquot, Brut Rosé, <i>Champagne, Fr. NV</i>	30
Director's Pick: Couche, Brut, <i>Champagne NV</i> <i>Biodynamic Grower Champagne</i>	21

ROSÉ BY THE GLASS

Ferraton Pere et Fils, <i>Cotes-du-Rhone, France '18</i>	13
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WHITE BY THE GLASS

SAUVIGNON BLANC

Massey Dacta, <i>Marlborough, New Zealand '19</i>	13
Foucher-Lebrun, <i>Petit Le Mont, Loire Valley, Fr. '19</i>	14
Domaine Villaudiere, <i>Sancerre, Loire Valley, Fr. '19</i>	18

CHARDONNAY

Fattoria Il Muro, <i>Tuscany, Italy '17</i>	14
JJ Vincent, <i>Burgogne Blanc, Burgundy, France '15</i>	16
Joelle Vrignaud, <i>Chablis, Burgundy, France '18</i>	19

OTHER WHITES

Di Lenardo, <i>Pinot Grigio, Single Vyd, Friuli, Italy '19</i>	13
Alois Kracher, <i>Pinot Blanc, Burgenland, Austria '17</i>	14
Domaine Specht, <i>Riesling, Mandelberg Grand Cru, Alsace, France '17</i>	16

*Indicates Swift & Sons Exclusive Selection

COCKTAILS

LIP SMACKER

Chicago Distilling Co. Ceres Vodka,
Grapefruit Tea, Peychauds, Lemon
\$15

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BY ANY OTHER NAME

Tanqueray Gin, Pineapple, Lemon,
Butterfly Pea Flower Float
\$15

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THE S&S MARGARITA

Lunazul Tequila, Chateau Aloe Liqueur,
Jalapeño Agave Syrup, Lime, Black Salt
\$15

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SMOKE & MIRRORS

Wahaka Mezcal, Green Chartreuse,
Luxardo Maraschino, Lime
\$16

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PENICILLIN

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

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STONE FRUIT OLD FASHIONED

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

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RANK & FILE

Old Overholt Bonded Rye, Meletti,
Averna, Select 1920 Apertivo, Lemon
\$16

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HIBISCUS SPRITZ*

Hisbiscus Syrup,
Lemon, Ginger Beer
\$6

*Indicates No Proof

RED BY THE GLASS

PINOT NOIR

Swift & Sons, <i>Barrel Select Reserve, Oregon '19</i>	16
* Blended by Wine Director Marcello Cancelli & Eola Hills Winemaker Steve Anderson	
Banshee, <i>Sonoma County, California '19</i>	15
Ken Wright, <i>Willamette Valley, Oregon '20</i>	19
Domaine du Prieuré, <i>Burgogne Pinot Noir, Burgundy, France '18</i>	20

CABERNET SAUVIGNON

Wine of Substance, <i>Walla Walla, Washington St. '19</i>	15
Obsidian Ridge, <i>Red Hills of Lake County '17</i>	22
Mount Veeder, <i>Napa Valley '18</i>	26
Coquelicot, <i>Cabernet Blend, Mon Amour, Estate, Santa Ynez Valley '11</i>	19
Chappellet, <i>Cabernet Blend, Mountain Cuvée, Napa Valley '18</i>	21

BORDEAUX

Chateau Loumelat, <i>Blaye-Cotes de Bordeaux '16</i>	16
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OTHER REDS & BLENDS

Broadside, <i>Merlot, Paso Robles, California '18</i>	15
Duckhorn, <i>Merlot, Napa Valley '18</i>	22
Susana Balbo, <i>Malbec, Mendoza, Argentina '18</i>	15
Martinelli, <i>Zinfandel, Vigneto di Evo, Russian River Valley '18</i>	20
Zorzal, <i>Grenache, Ancient Vines, Navarra, Spain '16</i>	18
Coudray-Montpensier, <i>Bouqueteau, Chinon, Cabernet Franc, Loire Valley, France 2018</i>	16
Icardi, <i>Barbera d'Asti, Tabaren, Piedmont, Italy '19</i>	14
Tenuta San Polo, <i>Rubio, Sangiovese Blend, Tuscany, Italy '18</i>	14

CORAVIN SELECTION

WHITE

De Montille, <i>Saint Romain, Burgundy, Fr 2009</i>	30Z	60Z	BTL
Bouchard Père et Fils, <i>Beaune, Clos Saint-Landry 1er Cru, Monopole, Burgundy 2013</i>	\$18	36	145

RED

Marjan Simcic, <i>Pinot Noir, Brda, Slovenia 2016</i>	\$23	46	185
Dusky Goose, <i>Pinot Noir, Dundee Hills, Willamette Valley, OR '11*</i>	30Z	60Z	BTL
Plumpjack, <i>Merlot, Estate, Napa Valley 2018</i>	\$12	24	97
Mayacamas, <i>Cabernet Sauvignon, Young Vines, Mount Veeder, CA 2018</i>	\$15	28	113
Spring Mountain Vineyard, <i>Cabernet Sauvignon, Spring Mountain, Napa 2011</i>	\$19	38	153
Cakebread, <i>Cabernet Sauvignon, Rutherford, Napa 2018</i>	\$15	30	121
Brandlin Ranch, <i>Cabernet Sauvignon, Mount Veeder 2015</i>	\$20	40	\$161
	\$24	48	193
	\$18	36	145

RED (CONTINUED)

Dehesa de Los Canonigos, <i>Crianza, Tempranillo, Ribera del Duero, Spain '11</i>	30Z	60Z	BTL
Jean-Michel Gerin, <i>Saint Joseph, Syrah, Rhone Valley, Fr 2014</i>	\$10	20	81
Gavignet, <i>Nuits-Saint-Georges, Vieilles Vignes, Burgundy, Fr 2013</i>	\$13	26	105
Geantet-Pansiot, <i>Gevrey-Chambertin, Burgundy 2014</i>	\$18	36	121
Roche de Bellene, <i>Savigny-lès-Beaune, Vieilles Vignes, Burgundy 2014*</i>	\$22	44	177
Chateau Vignot, <i>Grand Cru, St. Emilion, Bordeaux 2012</i>	\$13	26	105
Chateau Coufran, <i>Haut Médoc, Bordeaux 2001</i>	\$19	38	153
Marcarini, <i>Barolo Brunate, Piedmont, Italy 2015*</i>	\$20	40	161
	\$24	48	193
	30Z	60Z	BTL
FEATURED REDS			
Jericho Canyon, <i>Cabernet Sauvignon, Calistoga 2009*</i>	\$19	38	153
Clos du Val, <i>Cabernet Sauvignon, Reserve, Stag's Leap, Napa 1993</i>	\$50	100	401

BEER

COORS LIGHT Golden, CO <i>Light Lager</i>	6	STELLA ARTOIS Leuven, BE <i>Belgian Lager</i>	9
DAISY CUTTER Chicago, IL <i>Pale Ale</i>	9	THREE FLOYDS, ZOMBIE DUST Munster, IN <i>American Pale Ale</i>	9
ALLAGASH WHITE Portland, ME <i>Witbier</i>	9	GUINNESS PUB DRAFT Dublin, Ireland <i>14.9oz Stout</i>	8
GOOSE ISLAND, SOFIE Chicago, IL <i>Saison</i>	9	N/A KROMBACHER PILS Germany <i>Pilsner</i>	8