



EXECUTIVE CHEF
CHRIS PANDEL

SWIFT & SONS
STEAKHOUSE

SERVICE
DINNER

APPETIZERS

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

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

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

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

POTATO PIEROGI
Double Smoked Bacon, Cabbage,
Horseradish Cream...\$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 1/2 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

APPLE SALAD
Frillman Farm Spinach, Blue Cheese,
Smoked Hazelnut & Date Vinaigrette....\$12

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

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

ENTRÉES

PAN ROASTED SALMON Lentils Matignon, Red Wine Jus, Chervil.....\$32

STRIPED BASS CASSOULET Confit Pork Belly, Toulouse Sausage, Cannellini Beans.....\$35

ROASTED AMISH CHICKEN Braised Thigh Meat, Raclette Risotto al Salto, Baby Carrots.....\$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

5oz AMERICAN WAGYU STRIP LOIN*.....\$50

5oz JAPANESE A5 WAGYU STRIP LOIN*.....\$100

**The month of November is often synonymous with family and community, so we want to honor our BRG family this month. For the month of November, we will be donating \$1 of your chosen items to the Boka Gives – our employee relief fund. As this virus continues to change the way we live, we will continue to focus on more ways to connect to one another and provide support through our BRG Connects commitment.*

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

BRUSSELS SPROUTS, Miso Aioli, Crispy Quinoa.....\$11

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

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

DOUBLE STUFFED BAKED POTATO, "Coq Au Vin", Gruyere.....\$14 MACARONI & CHEESE, Broccoli, Brie, Calabrian Chile Breadcrumbs.....\$12

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

ROASTED SQUASH, Brown Butter, Pumpkin Seed Granola.....\$12

**Please be advised that consuming raw or undercooked food may increase your risk of foodborne illness.
A 4% 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

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>	21
<i>Biodynamic Grower Champagne</i>	

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
Villaudiere, Sancerre, <i>Loire Valley, Fr. '19</i>	18

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
Saget-La Perriere, Vouvray, <i>Loire Valley, France '15</i>	14
Dr. Hermann, Riesling Trocken, <i>Mosel, Germany '18</i>	13

*Indicates Swift & Sons Exclusive Selection

COCKTAILS

HARVEST BLOOM

Chicago Distilling Co. Ceres Vodka,
Ginger Liqueur, Cran-Apple Simple, Lemon
\$14

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GIN & JAM

Tanqueray Gin, Seasonal Jam,
Fresh Citrus
\$15

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BLOOD ORANGE MARGARITA

Lunazul Tequila,
Pierre Ferrand Dry Curacao,
Blood Orange, Lime
\$15

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SMOKE & MIRRORS

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

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DARIO

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

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STONE FRUIT OLD FASHIONED

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

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THE OLDS No.1

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

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JAMMIN' OUT**

Seasonal Jam,
Fresh Citrus, Club Soda
\$6

**Indicates No Proof

RED BY THE GLASS

PINOT NOIR

Hess, Shirltail Ranches, <i>Central Coast, 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 '18</i>	19
Obsidian Ridge, <i>Red Hills of Lake County '17</i>	22
Mount Veeder, <i>Napa Valley '16</i>	26
Chappellet, <i>Mountain Cuvée, Napa Valley '17</i>	21

BORDEAUX

Chateau Haut Myles, <i>Medoc '10</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
Ridge, Zinfandel, <i>Pagani Ranch, Sonoma Valley '17</i>	21
Neyers, Sage Canyon Red (Syrah/Grenache/ Carignan/Mourvedre), <i>California '18</i>	18
Negrar, Valpolicella Ripasso, <i>Veneto, Italy '15</i>	16
Icardi, Barbera d'Asti, Tabaren, <i>Piedmont, Italy '17</i>	14
Poggio Bonelli, Cretum, Sangiovese Blend (Super Tuscan), <i>Tuscany, Italy 2015</i>	17

CORAVIN SELECTION

WHITE

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

RED

gilles Robin Crozes-Hermitage, Syrah, <i>Rhone Valley, Fr 2014</i>	\$12	24	97
Beaux Frères, Pinot Noir, Les Cousins, <i>Willamette Valley, OR '17*</i>	\$14	28	113
Clos du Val, Cabernet Sauvignon, Estate, <i>Napa Valley 2015</i>	\$17	34	137
Ferrari-Carano, Back Forty, Cabernet Sauvignon, <i>Alexander Valley 2013</i>	\$20	40	161
Cakebread, Cabernet Sauvignon, <i>Rutherford, Napa 2016</i>	\$24	48	193
Cliff Lede, C. Sauvignon, <i>Stag's Leap District 2016</i>	\$23	46	185

RED (CONTINUED)

Dehesa de Los Canonigos, Crianza, (Tempranillo), <i>Ribera del Duero, Spain '11</i>	30Z	60Z	BTL	\$10	20	81
Niebaum Estate, 1882, Cabernet Sauvignon., <i>Rutherford 2016</i>	\$14	28	113			
Bouchard Père et Fils, Beaune du Chateau 1er Cru, <i>Burgundy, France 2016</i>	\$15	30	121			
Geantet-Pansiot, Gevrey-Chambertin, <i>Burgundy 2014</i>	\$22	44	177			
Dom. 3 Cellier, Chateaneuf-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			
FEATURED REDS	30Z	60Z	BTL			
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
HEINEKEN NO-ALCOHOL Amsterdam, NE <i>Lager</i>	8

REVOLUTION BREWING, EUGENE PORTER Chicago, IL | *Porter*

THREE FLOYDS, ZOMBIE DUST Munster, IN | *American Pale Ale*

TYRANENA, ROCKY'S REVENGE Lake Mills, Wisconsin | *Bourbon Brown Ale*

GUINNESS PUB DRAFT Dublin, Ireland | *14.9oz Stout*