



EXECUTIVE CHEF
CHRIS PANDEL

SWIFT & SONS
STEAKHOUSE

SERVICE
DINNER

APPETIZERS

- HAMACHI CRUDO
Pineapple Ponzu, Coconut, Passion Fruit*....\$15
- CHOPPED STEAK TARTARE
Dijon, Shallot, Egg Yolk*.....\$18
- PORK PÂTÉ
Huckleberry Mostarda,
Whole Grain Mustard.....\$14
- FOIE GRAS MOUSSE
Pineapple Marmalade, Pecans, Anise.....\$18
- RABBIT RAVIOLI
Smoked Pomodoro, Fennel, Asiago.....\$16
- POTATO PIEROGI
Braised Short Rib, Mushroom.....\$14
- BACON SPINACH TART
Mustard Bacon Vinaigrette, Caramelized
Onion.....\$14

SHELLFISH

- SWIFT & SONS COLD PLATTER
Shrimp Cocktail, Mussels,
Bay Scallop Leche de Tigre,
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
- BABY BEET SALAD
Persimmon, Feta, Cashew.....\$15
- ARUGULA SALAD
Button Mushrooms, Fennel, Parmesan.....\$13

ENTRÉES

- PAN ROASTED WILD SALMON, Celery Root Puree, Cider Glazed Vegetables*.....\$31
- WHOLE ROASTED LOUP DE MER, Black Olive Vinaigrette, Roasted Carrots*.....\$39
- ROASTED HALF CHICKEN, Black Truffle Crêpe, Roasted Turnips*.....\$28
- THE FULTON BURGER, Watercress, Onion Jam, Ashbrook Cheese*.....\$19
- VEGETARIAN CHOUROUTE GARNIE, Mushroom, Cipollini, Black Garlic Aioli.....\$24
- 1 LB NIMAN RANCH PORK CHOP, Apple and Fennel Soubise, Confit Chestnut*.....\$38

TABLESIDE
MAGIC SHOW
a unique, sleight of hand
experience to enhance your evening
\$50
available Tuesday - Saturday

PRIME STEAKS

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

- 8oz FILET MIGNON**.....\$51
- 14oz BONE-IN FILET MIGNON*.....\$60
- 14oz DRY-AGED RIBEYE*.....\$59
- 16oz NEW YORK STRIP*.....\$52
- 22oz BONE-IN RIBEYE*.....\$66
- SWIFT & SONS SURF AND TURF
8oz Cap Steak & ½ Lobster Thermidor*.....\$72
- 5oz AMERICAN WAGYU STRIP LOIN*.....\$50
- 5oz SNAKE RIVER FARMS WAGYU STRIP LOIN*.....\$75
- 5oz JAPANESE A5 WAGYU STRIP LOIN*.....\$100

**In March, we will be participating in Dine to End MS. For every order of our 8oz Filet Mignon, \$1.00 will directly benefit the National Multiple Sclerosis Society.

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*.....\$16
- Oscar*.....\$18
- King Crab Leg*.....\$32
- 1/2 Lobster Thermidor*.....\$29

SIDES

- FRENCH FRIES, Sauce Béarnaise.....\$7
- MASHED POTATO, European Butter, Chive.....\$9
- DOUBLE STUFFED BAKED POTATO, Broccoli, Aged White Cheddar.....\$12
- CRISPY FINGERLING POTATOES, Buttermilk Ranch, Fried Herbs.....\$10
- "CARBONARA" MACARONI AND CHEESE, Petite Peas, Guanciale, Yolk.....\$12
- CREAMED SPINACH, Vin Blanc.....\$10
- ROASTED MUSHROOMS, Porcini Aioli.....\$11
- CHINESE BROCCOLI, Calabrian Chile Sofrito, Garlic Chips.....\$10
- GRILLED ASPARAGUS, Spicy Pepper Jam, Cured Egg Yolk.....\$11
- ROASTED CAULIFLOWER, Black Truffle Fonduta,
Golden Raisin, Pine Nuts.....\$11