



EXECUTIVE CHEF  
CHRIS PANDEL

SWIFT & SONS  
STEAKHOUSE

SERVICE  
DINNER

APPETIZERS

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

FRILLMAN FARMS  
PETITE WINTER VEGETABLES  
Turnip Soubise, Poached Carrots, Pickled Raisins....\$14

KING CRAB TAGLIOLINI  
Petite Peas, Fennel Pollen...\$17

CHESTNUT AGNOLOTTI  
Chestnut, Guanciale, Bitter Orange Jus....\$17

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

SHELLFISH

SWIFT & SONS COLD PLATTER

Chilled Shrimp Cocktail,  
King Crab, Oysters,  
Mussel Conserva.....\$38 per person

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

1 LB. CHILLED KING CRAB LEGS  
Drawn Butter\*.....\$78

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

SHAVED BEET SALAD  
Honey Mustard, Pickled Red Onion,  
Puffed Sorghum....\$14

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

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

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

ENTRÉES

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

ROASTED AMISH CHICKEN Glazed Carrots, Roasted Marble Potatoes, Chicken Jus.....\$28

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

BUTTERNUT SQUASH PAVÉ Date Cream Sauce, Sage, Roasted Endive....\$24

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

*Forthemonth of March, we will be donating \$1 of your chosen items to the Boka Gives – 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.....\$5

Au Poivre.....\$5

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

Caramelized Onion.....\$4

Blue Cheese Crust.....\$5

Foie Gras Miso Crust.....\$9

ADD SURF OR TURF

Bone Marrow.....\$9

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

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

Oxtail Marmalade.....\$7

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

King Crab Leg\*.....\$39

SIDES

FRENCH FRIES, Sauce Béarnaise.....\$7

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

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

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

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

MACARONI & CHEESE, Broccoli, Brie, Calabrian Chile Breadcrumbs.....\$12

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