



EXECUTIVE CHEF
CHRIS PANDEL

SWIFT & SONS
STEAKHOUSE

SERVICE
DINNER

APPETIZERS

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

A5 WAGYU TARTARE
Yuzu, Calabrian Chile, Scallion Aioli....\$32

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

PAPPARDELLE
Lamb Ragu, Cerignola Olives....\$16

AGNOLOTTI
Bavarian Blue, Fava Bean, Chantarelle
Mushroom....\$16

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

SHELLFISH

SWIFT & SONS COLD PLATTER

Chilled Shrimp Cocktail,
King Crab, Oysters,
Mussel Conserva.....\$39 per person

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

1 LB. CHILLED KING CRAB LEGS
Lemon Aioli, Dijonnaise, 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

BABY KALE SALAD
Piquillo Pepper Vinaigrette, French Feta,
Avocado....\$14

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

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

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

ENTRÉES

ROASTED SALMON Carrot Parisian Gnocchi, Walnut Mustard, Asparagus.....\$32

SPRING LAMB MIXED GRILL Spring Carrots, Flageolet Beans, Fennel Puree....\$38

ROASTED AMISH CHICKEN Ramp Sausage, Dandelion Greens, 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 MUSHROOM RISOTTO Parmesan, Truffle Butter, Aged Balsamic....\$27

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

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

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

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

**For the month of April, 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.....\$159

48oz PORTERHOUSE.....\$139

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

Crab Oscar.....\$18

Oxtail Marmalade.....\$7

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

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

TABLESIDE MAGIC SHOW - A UNIQUE, SLEIGHT-OF-HAND EXPERIENCE TO ENHANCE YOUR EVENING.....\$50

SIDES

FRENCH FRIES Sauce Béarnaise.....\$7

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

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

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

GREEN BEANS ALMONDINE Green Garlic, Calabrian Chile.....\$12

MACARONI & CHEESE Petite Peas, Speck Breadcrumbs.....\$12

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

GRILLED ASPARAGUS Sauce Choron, Smoked Breadcrumbs.....\$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
Henriot, Brut Soverain, <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

Breca, Aragón, <i>Spain '18</i>	13
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WHITE BY THE GLASS

SAUVIGNON BLANC

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

CHARDONNAY

Timbre, À Coté, <i>Sta. Barbara '14</i>	15
Chateau Fuissé, <i>Bourgogne Blanc, Burgundy, Fr '15</i>	16
Louis Moreau, Chablis, <i>Burgundy '18</i>	19

OTHER WHITES

Di Lenardo, Pinot Grigio, Single Vyd, <i>Friuli, Italy '18</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

LIP SMACKER

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

BY ANY OTHER NAME

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

THE S&S MARGARITA

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

SMOKE & MIRRORS

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

PENICILLIN

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

STONE FRUIT OLD FASHIONED

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

RANK & FILE

Old Overholt Bonded Rye, Meletti,
Bruto Americano, Aperol, Lemon
\$16

JAMMIN' OUT*

Seasonal Jam,
Fresh Citrus, Club Soda
\$6

HIBISCUS SPRITZ*

Hisbiscus Syrup,
Lemon, Club Soda
\$6

*Indicates No Proof

RED BY THE GLASS

PINOT NOIR

Swift & Sons, *Barrel Select Reserve, Oregon '19* 16
* Blended by Wine Director Marcello Cancelli &
Eola Hills Winemaker Steve Anderson

Ken Wright, *Willamette Valley, Oregon '19* 19

CABERNET SAUVIGNON

Wine of Substance, *Walla Walla, Washington St. '18* 15

Obsidian Ridge, *Red Hills of Lake County '17* 22

Mount Veeder, *Napa Valley '18* 26

Coquelicot, Cabernet Blend, Mon Amour,
Estate, Santa Ynez Valley '11 19

Chappellet, Cabernet Blend, *Mountain Cuvée,*
Napa Valley '18 21

BORDEAUX

Chateau Puynormond, *Montagne-St. Emilion '15* 18

OTHER REDS & BLENDS

Cannonball, Merlot, *Sonoma, California '16* 15

Duckhorn, Merlot, *Napa Valley '17* 22

Susana Balbo, Malbec, *Mendoza, Argentina '18* 15

Ridge, Zinfandel, Three Valleys, *Sonoma '19* 18

Neyers, Sage Canyon Red (Syrah/Grenache/
Carignan/Mourvedre), *California '18* 18

Negrar, Valpolicella Ripasso, (Baby Amarone)
Veneto, Italy '15 16

Icardi, Barbera d'Asti, Tabaren, *Piedmont, Italy '17* 14

Selvagrossa, Trimpilin, Sangiovese,
Marche, Italy '15 19

CORAVIN SELECTION

WHITE

De Montille, Saint Romain, <i>Burgundy, Fr 2011</i>	30Z	60Z	BTL	\$17	34	137
Ramonet, Chassagne-Montrachet, Chaumees 1er Cru, <i>Burgundy 2016</i>	\$48	96	385			

RED

Marjan Simcic, Pinot Noir, <i>Collio, Italy-Brda, Slovenia 2016</i>	30Z	60Z	BTL	\$12	24	97
Beaux Frères, Pinot Noir, Cousins, <i>Willamette Valley, OR '17*</i>	\$14	28	113			
Plumpjack, Merlot, Estate, <i>Napa Valley 2018</i>	\$19	38	153			
Ferrari-Carano, Back Forty, Cabernet Sauvignon, <i>Alexander Valley, CA 2013</i>	\$20	40	161			
Cakebread, Cabernet Sauvignon, <i>Rutherford, Napa 2018</i>	\$24	48	193			
Brandlin Ranch, Cabernet Sauvignon, <i>Mount Veeder 2015</i>	\$18	36	145			
Dehesa de Los Canonigos, Crianza, (Tempranillo), <i>Ribera del Duero, Spain '11</i>	\$10	20	81			

RED (CONTINUED)

Jaboulet, Crozes-Hermitage, Syrah, <i>Rhone Valley, Fr 2013</i>	30Z	60Z	BTL	\$13	26	105
Dom. 3 Cellier, Chateauf-neuf-du-Pape, <i>Rhone Valley 2017</i>	\$12	24	105			
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			
Roche de Bellene, Savigny-lès-Beaune, <i>Vieilles Vignes, Burgundy 2014*</i>	\$13	26	105			
Chateau Vignot, Grand Cru, St. Emilion, <i>Bordeaux 2012</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, Cabernet Sauvignon, <i>Calistoga 2009*</i>	\$19	38	153			
Abreu, Cabernet Sauvignon, Rothwell Hyde, <i>Napa 2013</i>	\$60	120	481			

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	BALLAST POINT, SCULPIN San Diego, CA <i>India Pale Ale</i> 9
ALLAGASH WHITE Portland, ME <i>Witbier</i> 9	THREE FLOYDS, ZOMBIE DUST Munster, IN <i>American Pale Ale</i> 9
GOOSE ISLAND, SOFIE Chicago, IL <i>Saison</i> 9	NEW BELGIUM, FAT TIRE Fort Collins, CO <i>Amber Ale</i> 9
KROMBACHER N.A. Germany <i>Pilsner</i> 8	GUINNESS PUB DRAFT Dublin, Ireland <i>Stout</i> 8