



EXECUTIVE CHEF
CHRIS PANDEL

SWIFT & SONS
STEAKHOUSE

SERVICE
DINNER

APPETIZERS

- HAMACHI CRUDO
Rhubarb Gelée, Meyer Lemon Curd, Mint Oil*.....\$15
- CHOPPED STEAK TARTARE
Dijon, Shallot, Egg Yolk*.....\$18
- VENISON PÂTÉ
Golden Mulberry, Huckleberry Mostarda, Pistachio.....\$14
- RABBIT RAVIOLI
Smoked Pomodoro, Fennel, Asiago.....\$16
- WAGYU CARPACCIO
Black Truffle Dijonnaise, Caper, Pecorino*.....\$24
- POTATO PIEROGI
Braised Short Rib, Mushroom.....\$14
- HIMALAYAN MOREL TART
Sorrel Custard, Carrot Soubise.....\$14
- ROASTED OCTOPUS
Artichoke, Marble Potatoes, Barigoule Vinaigrette.....\$18

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, Lemon Vin Blanc, Thumablina Carrots, Potato Confit*.....\$31
- POACHED HALIBUT, Pea Velouté, Almond, Braised Fennel*.....\$38
- ROASTED HALF CHICKEN, Foie Gras Jus, Hedgehog Mushrooms, Thigh Presse*.....\$28
- THE FULTON BURGER, Watercress, Onion Jam, Ashbrook Cheese*.....\$19
- SPRING VEGETABLE VOL-AU-VENT, Fava Beans, Asparagus, Sorrel Pesto.....\$24
- 1 LB NIMAN RANCH PORK CHOP, Apple and Fennel Soubise, Confit Chestnut*.....\$38

MIXED GRILL OF
VANWELL FARM LAMB
Roasted Carrots, Fava Bean Pesto,
Lamb Jus*.....\$35

PRIME STEAKS

- 8oz FILET MIGNON*.....\$50
- 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

SWIFT & SONS LARGE FORMAT STEAK
48oz PORTERHOUSE*.....\$135
SLAGEL FARMS CÔTE DE BOEUF*.....MP

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

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 Jelly, Cured Egg Yolk.....\$11
- ROASTED CARROTS, Hazelnut Bread Crumbs, Yogurt Vinaigrette.....\$11

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



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>	13
Argyle, Brut, <i>Willamette Valley, OR 2015</i>	16
Roederer, Brut Premier, <i>Champagne NV</i>	25
Veuve Clicquot, Brut Rosé, <i>Champagne NV</i>	29

Director's Pick: Couche, Brut, *Champagne NV* 21

ROSÉ BY THE GLASS

Moulin de Gassac, <i>Guilhem, Hérault, Fr. '16*</i>	12
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WHITE BY THE GLASS

SAUVIGNON BLANC

Massey Dacta, <i>Marlborough, New Zealand '17</i>	12
Foucher-Lebrun, Petit Le Mont, <i>Loire Valley, Fr. '17</i>	12
Tohu, Single Vineyard, <i>Marlborough, NZ '15</i>	14
Laetitia Ducroux, Sancerre, <i>Loire Valley, France '17</i>	16

CHARDONNAY

Stag's Leap Winery, Napa Valley '16	15
Calera, <i>Central Coast '16</i>	17
Monticello, <i>Corley Estate, Oak Knoll, Napa '15</i>	20
William Fèvre, Chablis, <i>Burgundy, France '17</i>	16

OTHER WHITES

Rocca, Pinot Grigio, <i>Veneto, Italy '17</i>	12
La Craie, Vouvray, <i>Loire Valley, France '16</i>	13
von Racknitz, Riesling, <i>Nahe, Germany '13</i>	12

*Indicates Swift & Sons Exclusive Selection

COCKTAILS

INTRO

Ketel One, Earl Grey, Aperol, Lemon, Soda
\$14

GIN & JAM

Broker's Gin, Three Berry Jam, Citrus
\$14

EL DIABLO

Olmecca Altos Plata Tequila, Cassis, Lime, Ginger Beer
\$14

GREAT ESCAPE

Flor de Caña 4 Year, Green Chartreuse, Velvet Falernum, Pineapple, Lime
\$14

ALPINE DAM

Peloton de la Muerte Mezcal, Tamarind, Gran Classico, Lime
\$14

TWINKLE TOES

Evan Williams Bottled in Bond Bourbon, Averna Amaro, Spiced Grenadine, Lemon
\$14

PENICILLIN

Glenmorangie 10, Peated Scotch, Ginger-Honey, Lemon
\$15

50/50*

Absolut Elyx, Carpano Bianco, Regan's Orange Bitters
\$15

OAXACAN OLD FASHIONED

Peloton de la Muerte Mezcal, Olmecca Altos Plata Tequila, Honey, Mexican-Mole Bitters
\$15

VIEUX CARRE

Knob Creek Rye, Pierre Ferrand 1840, Carpano Classico, Benedictine, Peychaud's Bitters
\$18

*A portion of each Absolut Elyx cocktail sold helps support Water For People now until April 22nd. Share a post with #RaiseItForward and you will help donate 37 gallons of water to those in need.

Cocktails created by Griffin Elliott

RED BY THE GLASS

PINOT NOIR

La Fenetre A Coté, <i>Central Coast, CA '13</i>	14
Ken Wright., <i>Willamette Valley, Oregon '15</i>	18
Davis Bynum, Jane's Vineyard, <i>Russian River Valley '16</i>	18
Van Duzer, Saffron Fields Vyd., <i>Yamhill-Carlton, Oregon '13*</i>	25

Domaine Gille, Bourgogne, <i>Burgundy, Fr. '15*</i>	20
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CABERNET SAUVIGNON

Wine of Substance, <i>Walla Walla, Washington St. '17</i>	15
Roth, <i>Alexander Valley '16</i>	19
Obsidian Ridge, <i>Red Hills of Lake County '16</i>	22
Mount Veeder, <i>Napa Valley '16</i>	26
Niebaum Estate, 1882, <i>Inglennook Vyd., Napa '13</i>	27
Acumen, Mountainside, <i>Napa Valley '15</i>	29
Gundlach-Bundschu, <i>Mountain Blend, Sonoma '17</i>	16
Chappellet, <i>Mountain Cuvée, Napa Valley '16</i>	20

BORDEAUX

Chateau Andron, <i>Médoc, Bordeaux '16</i>	14
Chateau Mazeris-Bellevue, <i>Canon-Fronsac, Bordeaux '10</i>	20

OTHER REDS & BLENDS

Two Vintners, Merlot, <i>Columbia Valley, Wash. '15</i>	20
Susana Balbo, Malbec, <i>Mendoza., Argentina '16</i>	14
Buehler, Zinfandel, <i>Napa Valley '15</i>	13
Purple Heart, (Merlot/Zinfandel/Petit Verdot/Cabernet Franc), <i>Sonoma '15</i>	15
Tenshen, (Syrah/Grche./P. Sirah), <i>Sta. Barbara '16</i>	18
Batasiolo, Barbera d'Alba, <i>Piedmont, Italy '15</i>	13
Ca' Rossa, Nebbiolo delle Langhe, <i>Funsu, Piedmont, Italy '16</i>	17
Tenuta di Ghizzano, Veneroso, <i>Sangiovese/Cabernet Blend, Pisa, Tuscany, Italy '15</i>	24

CORAVIN SELECTION

WHITE

De Montille, Pernand-Vergelesses, 1er Cru, <i>Burgundy 2008</i>	30Z	60Z	BTL
Ramonet, Chassagne-Montrachet, La Boudriotte 1er Cru, <i>Burgundy 2014</i>	\$17	34	137
	\$48	96	385

RED

Gilles Robin Crozes-Hermitage, Syrah, <i>Rhone Valley, Fr 2014</i>	30Z	60Z	BTL
Beaux Freres, Pinot Noir, Les Cousins, <i>Willamette Valley, OR '16</i>	\$12	24	97
Chateau Coufran, <i>Haut-Médoc, Bordeaux 2001</i>	\$14	28	113
	\$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 2012</i>	\$19	38	153
Cakebread, Cabernet Sauvignon, <i>Rutherford, Napa 2016</i>	\$24	48	193
Cade, Cabernet Sauvignon, <i>Howell Mountain 2015</i>	\$25	50	201

RED (CONTINUED)

Cliff Lede, Cabernet Sauvignon, Estate, <i>Stag's Leap District 2015</i>	30Z	60Z	BTL
	\$23	46	185
Roches de Bellene, Savigny-lès-Beaune, <i>Vieilles Vignes, Burgundy, France 2014</i>	\$13	26	105
Geantet-Pansiot, Gevrey-Chambertin, <i>Vieilles Vignes, Burgundy 2014</i>	\$26	52	209
Chateau Les Ormes de Pez, <i>St. Estephe, Bordeaux 2000</i>	\$41	82	329

FEATURED REDS

Jericho Canyon, C. Sauvignon, <i>Calistoga 2009*</i>	30Z	60Z	BTL
	\$18	36	145
Lokoya, Cabernet Sauvignon,	\$75	150	601
Spring Mountain District, <i>Napa Valley 2010</i>			

BEER

COORS LIGHT Golden, CO <i>Light Lager</i>	6
OFF COLOR, TOOTH & CLAW Chicago, IL <i>Pilsner</i>	7
METROPOLITAN, KRANKSHAFT Chicago, IL <i>Kölsch</i>	7
OFF COLOR, APEX PREDATOR Chicago, IL <i>Saison</i>	9
ALLAGASH WHITE Portland, ME <i>Witbier</i>	8

REVOLUTION BREWING, CROSS OF GOLD. Chicago, IL <i>Golden Ale</i>	7
THREE FLOYDS, ALPHA KING Munster, IN <i>American Pale Ale</i>	9
BALLAST POINT, SCULPIN San Diego, CA <i>India Pale Ale</i>	8
TYRANENA, ROCKY'S REVENGE Lake Mills, Wisconsin <i>Bourbon Brown Ale</i>	8
GUINNESS PUB DRAFT Dublin, Ireland <i>14.9oz Stout</i>	8