



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
- PAPPARDELLE
Lamb Sugo, Castelvetrano Olives.....\$15
- WAGYU CARPACCIO
Black Truffle Dijonnaise, Caper, Pecorino*.....\$24
- POTATO PIEROGI
Ramp Cream, Ricotta, Black Truffle.....\$14
- MARINATED WATERMELON
Sesame, Shiso, Yuzu Kosho.....\$11
- ROASTED OCTOPUS
Artichoke, Marble Potatoes, Barigoule
Vinaigrette.....\$18

SHELLFISH

- SWIFT & SONS COLD PLATTER
Shrimp Cocktail, Mussels Escabeche,
Caviar Potato Salad, 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
Strawberry, Feta, Cashew.....\$15
- ARUGULA SALAD
Button Mushrooms, Fennel, Parmesan.....\$13

ENTRÉES

- PAN ROASTED WILD SALMON, Lemon Vin Blanc, Thumbelina Carrots, Potato Confit*.....\$31
- POACHED HALIBUT, Pea Velouté, Almond, Braised Fennel*.....\$38
- ROASTED CHICKEN, Foie Gras Jus, Roasted 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, Smoked Fava Purée, Ramp Salsa Verde*.....\$38

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

PRIME STEAKS

- 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 & Roasted ½ Lobster Rouille*.....\$72
- 5oz AMERICAN WAGYU STRIP LOIN*.....\$50
- 5oz CARRARA 640 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
- Roasted ½ Lobster Rouille*.....\$29

*For every 8oz Filet Mignon sold during the month of June, \$1 will be donated to the International Rescue Committee which helps to restore health, safety, education, economic well-being and power to people devastated by conflict and disaster.

TABLESIDE MAGIC SHOW - A UNIQUE, SLEIGHT-OF-HAND EXPERIENCE TO ENHANCE YOUR EVENING.....\$60

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.