



EXECUTIVE CHEF
CHRIS PANDEL

SWIFT & SONS
STEAKHOUSE

SERVICE
DINNER

APPETIZERS

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

FOIE GRAS TORCHON
Blueberry Compote, Macadamia Nuts,
Cardamom....\$18

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

SWEET CORN AGNOLOTTI
Summer Succotash, Tasso Pork Belly....\$18

RICOTTA CAVATELLI
Tomato Fondue, Parmesan, Portuguese
Sardines..\$16

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

SHELLFISH

SWIFT & SONS COLD PLATTER
Chilled Shrimp Cocktail,
King Crab, Oysters, Salmon Tartare
\$42 per person

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

1 LB. CHILLED KING CRAB LEGS
Lemon Aioli, Dijonnaise, Drawn Butter*.....\$109

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

TOMATO SALAD
Local Burrata, Fried Capers, Balsamic....\$14

WATERMELON SALAD
Prosciutto, Sicilian Pistachios, Champagne
Sabayon....\$14

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

THAI STYLE LOBSTER BISQUE
Pickled Shrimp, Shiitake, Coconut....\$14

CHILLED SUNCHOKE SOUP
Grilled Peaches, Spanish Almonds, Lemon
Verbena....\$12

ENTRÉES

POACHED SALMON Gazpacho Veloute, Smoked Summer Squash, Caviar....\$32

GRILLED MAHI MAHI Panisse, Tzatziki, Dukkah....\$35

ROASTED AMISH CHICKEN Smoked Broccoli, Gremolata, 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 RISOTTO Sweet Corn, Black Truffle, Fontina....\$27

PRIME STEAKS

BEEF
WELLINGTON
(SERVES TWO)

Mushroom,
Foie Gras,
Spinach*.....\$105

8oz FILET MIGNON**.....\$54

12oz FILET MIGNON*.....\$66

16oz NEW YORK STRIP*.....\$59

22oz BONE-IN RIBEYE*.....\$74

22oz DRY-AGED RIBEYE*.....\$87

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

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

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

**For the month of July we will be donating \$1 for every 8oz filet ordered to Asian Americans Advancing Justice. AAAJ exists to bring together the Asian American community, and empower them to create change in their communities by forging new relationships, and raising awareness of issues that affect all marginalized communities.*

SWIFT & SONS LARGE FORMAT STEAK

32oz WAGYU TOMAHAWK RIBEYE.....\$159

48oz PORTERHOUSE.....\$168

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

Butter Poached Crab...\$18

Oxtail Marmalade.....\$7

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

1/2 King Crab Leg*.....\$55

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

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 PROVENÇALE Fried Shallots....\$12

MACARONI & CHEESE Smoked Cheddar, Bacon Breadcrumbs....\$12

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

CREAMED CORN Finger Chiles, Cornbread....\$12



SOMMELIER

MARCELLO CANCELLI

SWIFT & SONS

STEAKHOUSE

SERVICE

DRINKS

SPARKLING BY THE GLASS

Scarpetta, Brut, <i>Prosecco, Italy 2019</i>	12
Jaillance, Cremant Brut Rosé, <i>Bordeaux, Fr. NV</i>	14
Henriot, Brut Souverain, <i>Champagne NV</i>	25
Veuve Clicquot, Brut Rosé, <i>Champagne, Fr. NV</i>	30
Director's Pick: Couche, Brut, <i>Champagne NV</i>	21
<i>Biodynamic Grower Champagne</i>	

ROSÉ BY THE GLASS

Cuvelier Los Andes, <i>Mendoza, Argentina '17</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. '19</i>	14
Laetitia Ducroux, Sancerre, <i>Loire Valley, Fr. '19</i>	18

CHARDONNAY

Fattoria Il Muro, <i>Tuscany, Italy '17</i>	14
JJ Vincent, Bourgogne Blanc, <i>Burgundy, France '15</i>	16
Joelle Vrignaud, Chablis, <i>Burgundy, France '18</i>	19

OTHER WHITES

Di Lenardo, Pinot Grigio, Single Vyd, <i>Friuli, Italy '19</i>	13
Stadt Krems, Gruner Veltliner, <i>Kremstal, Austria '18</i>	14
Domaine Specht, Riesling, Mandelberg Grand Cru, <i>Alsace, France '17</i>	16

*Indicates Swift & Sons Exclusive Selection

COCKTAILS

LIP SMACKER

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

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BY ANY OTHER NAME

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

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THE S&S MARGARITA

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

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SMOKE & MIRRORS

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

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PENICILLIN

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

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STONE FRUIT OLD FASHIONED

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

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RANK & FILE

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

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HIBISCUS SPRITZ*

Hisbiscus Syrup,
Lemon, Club Soda
\$6

*Indicates No Proof

RED BY THE GLASS

PINOT NOIR

Swift & Sons, <i>Barrel Select Reserve, Oregon '19</i>	16
* Blended by Wine Director Marcello Cancelli & <i>Eola Hills Winemaker Steve Anderson</i>	
Ken Wright, <i>Willamette Valley, Oregon '19</i>	19

CABERNET SAUVIGNON

Wine of Substance, <i>Walla Walla, Washington St. '18</i>	15
Obsidian Ridge, <i>Red Hills of Lake County '18</i>	22
Mount Veeder, <i>Napa Valley '18</i>	26
Coquelicot, Cabernet Blend, Mon Amour, <i>Estate, Santa Ynez Valley '11</i>	19

Chappellet, Cabernet Blend, <i>Mountain Cuvée, Napa Valley '18</i>	21
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BORDEAUX

Chateau Loumelat, <i>Blaye-Cotes de Bordeaux '16</i>	16
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OTHER REDS & BLENDS

Broadside, Merlot, <i>Paso Robles, California '18</i>	15
Duckhorn, Merlot, <i>Napa Valley '17</i>	22
Susana Balbo, Malbec, <i>Mendoza, Argentina '18</i>	15
Martinelli, Zinfandel, Vigneto di Evo, <i>Russian River Valley '18</i>	20
Saint-Roch, Chimera, Syrah/Grenache/Carignan, <i>Cotes de Roussillon Villages '16</i>	16
Selvapiana, Chianti Rufina, <i>Tuscany, Italy 2017</i>	15
Icardi, Barbera d'Asti, Tabaren, <i>Piedmont, Italy '17</i>	14
Selvagrossa, Trimpilin, Sangiovese, <i>Marche, Italy '15</i>	19

CORAVIN SELECTION

WHITE

De Montille, Saint Romain, <i>Burgundy, Fr 2011</i>	30Z	60Z	BTL
Bouchard Père et Fils, Beaune, Clos Saint-Landry 1er Cru, <i>Monopole, Burgundy 2013</i>	\$17	34	137
	\$23	46	185

RED

Marjan Simcic, Pinot Noir, <i>Brda, Slovenia 2016</i>	30Z	60Z	BTL
Dusky Goose, Pinot Noir, <i>Dundee Hills, Willamette Valley, OR '11*</i>	\$12	24	97
Plumpjack, Merlot, Estate, <i>Napa Valley 2018</i>	\$14	28	113
Mayacamas, Cabernet Sauvignon, Young Vines, <i>Mount Veeder, CA 2018</i>	\$19	38	153
	\$14	28	113
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)

Jean-Michel Gerin, Saint Joseph, Syrah, <i>Rhone Valley, Fr 2014</i>	30Z	60Z	BTL
Dom. 3 Cellier, Chateaneuf-du-Pape, <i>Rhone Valley 2017</i>	\$13	26	105
Bouchard Père et Fils, Beaune du Chateau 1er Cru, <i>Burgundy, France 2016</i>	\$12	25	101
	\$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
Clos du Val, Cabernet Sauvignon, <i>Resevr, Stag's Leap, Napa 1993</i>	\$50	100	401

BEER

COORS LIGHT Golden, CO <i>Light Lager</i>	6	BALLAST POINT, SCULPIN San Diego, CA <i>India Pale Ale</i>	9
DAISY CUTTER Chicago, IL <i>Pale Ale</i>	9	THREE FLOYDS, ZOMBIE DUST Munster, IN <i>American Pale Ale</i>	9
ALLAGASH WHITE Portland, ME <i>Witbier</i>	9	NEW BELGIUM, FAT TIRE Fort Collins, CO <i>Amber Ale</i>	9
GOOSE ISLAND, SOFIE Chicago, IL <i>Saison</i>	9	GUINNESS PUB DRAFT Dublin, Ireland <i>14.9oz Stout</i>	8
STELLA ARTOIS Leuven, BE <i>Belgian Lager</i>	9	N/A KROMBACHER PILS Germany <i>Pilsner</i>	8