



EXECUTIVE CHEF
CHRIS PANDEL

SWIFT & SONS
STEAKHOUSE

SERVICE
DINNER

APPETIZERS

- TUNA CRUDO**
Blueberry Ponzu, Lemon Verbena Oil*.....\$15
- CHOPPED STEAK TARTARE**
Dijon, Shallot, Egg Yolk*.....\$18
- POTATO PIEROGI**
Braised Pork Shoulder, Carrot Soubise*.....\$14
- PAPPARDELLE**
Dry Aged Beef Bolognese, Parmesan.....\$16
- AGNOLOTTI**
Sweet Corn, Chartreuse Vin Blanc.....\$16
- WAGYU CARPACCIO**
Black Truffle Dijonnaise, Caper, Pecorino*.....\$24
- BLACKBERRY TARTINE**
Foie Gras Mousse, Lomo,
Honey Vinaigrette*.....\$16
- 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
- THAI STYLE LOBSTER SOUP**
Lemongrass, Coconut, Shrimp*.....\$14
- CAESAR SALAD**
Pecorino, Black Pepper, Creamy Dressing.....\$12
- HEIRLOOM TOMATO
& BURRATA SALAD**
Red Onion, Parsley, Balsamic.....\$13
- WEDGE SALAD**
Blue Cheese, Bacon, Lemon Vinaigrette.....\$14
- SUMMER SALAD**
Cucumber Emulsion, Pickled Radish,
Dijon Vinaigrette.....\$13
- ARUGULA SALAD**
Button Mushrooms, Fennel, Parmesan.....\$13

ENTRÉES

- PAN ROASTED WILD SALMON**, Lemon Vin Blanc, Thumbelina Carrots, Potato Confit*.....\$31
- SEARED WALLEYE**, Cioppino, Laughing Bird Shrimp, Basil*.....\$29
- ROASTED CHICKEN**, Foie Gras Jus, Roasted Mushrooms, Thigh Presse*.....\$28
- THE FULTON BURGER**, Watercress, Onion Jam, Ashbrook Cheese*.....\$19
- VEGETABLE VOL-AU-VENT**, Pole Beans, Summer Squash, Basil Pesto.....\$24

**1 LB NIMAN RANCH
BARBEQUE PORK CHOP**
Cherry Barbeque Sauce,
Spence Farm Polenta.....\$38

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

**For every 8oz Filet Mignon sold during the month of July, \$1 will be donated to Howard Brown Health which exists to eliminate the disparities in healthcare experienced by lesbian, gay, bisexual and transgender people.*

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

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

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
- Butter Poached Crab*.....\$18
- King Crab Leg*.....\$32
- Roasted ½ Lobster Rouille*.....\$29

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
- GREEN BEANS PROVENÇAL**, Fried Shallots.....\$12
- CREAMED CORN**, Finger Chilis, Corn Bread.....\$10

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