



EXECUTIVE CHEF

CHRIS PANDEL

SWIFT & SONS

STEAKHOUSE

CHEF DE CUISINE

MIKE VILAROSA

APPETIZERS

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

A5 WAGYU TARTARE
Miso Aioli, Cilantro,
Yuzu....\$32

COUNTRY PÂTÉ
Roasted Cherry Jam....\$15

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

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

POTATO PIEROGI
Double Smoked Bacon, Cabbage,
Peperonata Crema...\$14

SHELLFISH

SWIFT & SONS COLD PLATTER
Chilled Shrimp Cocktail,
King Crab, Oysters, Salmon Tartare
\$44 per person

SHRIMP COCKTAIL
Cocktail Sauce*.....\$20

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

ENTRÉES

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

GRILLED MAHI MAHI Panisse, Tzatziki, Dukkah.....\$36

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*.....\$79

22oz DRY-AGED RIBEYE*.....\$89

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 August we will be donating \$1 for every 8oz filet ordered to the Independent Restaurant Coalition. IRC was founded in March 2020 by a small group of chefs and restaurateurs - including BRG's own Kevin Boehm. It exists to save restaurants from the devastating effects of the COVID-19 crisis. **

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

BLISTERED SHISHITO PEPPERS Chinese Plum Sauce, Toasted Peanuts.....\$12

GREEN BEANS Coconut, Lime, Garlic.....\$12

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

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

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

A 3% 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

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
Domaine Villaudiere, Sancerre, <i>Loire Valley, Fr. '19</i>	18

CHARDONNAY

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

OTHER WHITES

Di Lenardo, Pinot Grigio, Single Vyd, <i>Friuli, Italy '19</i>	13
Alois Kracher, Pinot Blanc, <i>Burgenland, Austria '17</i>	14
Domaine Specht, Riesling, <i>Mandelberg Grand Cru, Alsace, France '17</i>	16

*Indicates Swift & Sons Exclusive Selection

COCKTAILS

LIP SMACKER

Chicago Distilling Co. Ceres Vodka, Grapefruit Tea, 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

Wahaka 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, Angostura Bitters \$16

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RANK & FILE

Old Overholt Bonded Rye, Meletti, Averna, Select 1920 Apertivo, Lemon \$16

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HIBISCUS SPRITZ*

Hisbiscus Syrup, Lemon, Ginger Beer \$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 & Eola Hills Winemaker Steve Anderson	
Ken Wright, <i>Willamette Valley, Oregon '20</i>	19
Domaine du Prieuré, <i>Burgogne Pinot Noir, Burgundy, France '18</i>	20

CABERNET SAUVIGNON

Wine of Substance, <i>Walla Walla, Washington St. '19</i>	15
Obsidian Ridge, <i>Red Hills of Lake County '17</i>	22
Mount Veeder, <i>Napa Valley '18</i>	26
Coquelicot, Cabernet Blend, Mon Amour, Estate, <i>Santa Ynez Valley '11</i>	19
Chappellet, Cabernet Blend, <i>Mountain Cuvée, Napa Valley '18</i>	21

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 '18</i>	22
Susana Balbo, Malbec, <i>Mendoza, Argentina '18</i>	15
Martinelli, Zinfandel, Vigneto di Evo, <i>Russian River Valley '18</i>	20
Zorzal, Grenache, Ancient Vines, <i>Navarra, Spain '16</i>	18
Coudray-Montpensier, Chinon, Cabernet Franc, <i>Loire Valley, France 2018</i>	16
Icardi, Barbera d'Asti, Tabaren, <i>Piedmont, Italy '17</i>	14
Tenuta San Polo, Rubio, Sangiovese Blend, <i>Tuscany, Italy '18</i>	14

CORAVIN SELECTION

WHITE

De Montille, Saint Romain, <i>Burgundy, Fr 2009</i>	30Z	60Z	BTL
Bouchard Père et Fils, Beaune, Clos Saint-Landry 1er Cru, Monopole, <i>Burgundy 2013</i>	\$18	36	145

RED

Marjan Simcic, Pinot Noir, <i>Brda, Slovenia 2016</i>	\$23	46	185
Dusky Goose, Pinot Noir, <i>Dundee Hills, Willamette Valley, OR '11*</i>	\$12	24	97
Plumpjack, Merlot, Estate, <i>Napa Valley 2018</i>	\$15	28	113
Mayacamas, Cabernet Sauvignon, Young Vines, <i>Mount Veeder, CA 2018</i>	\$19	38	153
Cakebread, Cabernet Sauvignon, <i>Rutherford, Napa 2018</i>	\$15	30	121
Brandlin Ranch, Cabernet Sauvignon, <i>Mount Veeder 2015</i>	\$24	48	193
Dehesa de Los Canonigos, Crianza, Tempranillo, <i>Ribera del Duero, Spain '11</i>	\$18	36	145
	\$10	20	81

RED (CONTINUED)

Jean-Michel Gerin, Saint Joseph, Syrah, <i>Rhone Valley, Fr 2014</i>	30Z	60Z	BTL
Gavignet, Nuits-Saint-Georges, Vieilles Vignes, <i>Burgundy, Fr 2013</i>	\$13	26	105
Geantet-Pansiot, Gevrey-Chambertin, <i>Burgundy 2014</i>	\$18	36	121
Roche de Bellene, Savigny-lès-Beaune, <i>Vieilles Vignes, Burgundy 2014*</i>	\$22	44	177
Chateau Vignot, Grand Cru, <i>St. Emilion, Bordeaux 2012</i>	\$13	26	105
Chateau Coufran, <i>Haut Médoc, Bordeaux 2001</i>	\$19	38	153
Marcarini, Barolo Brunate, <i>Piedmont, Italy 2015*</i>	\$20	40	161
	\$24	48	193

FEATURED REDS

Jericho Canyon, Cabernet Sauvignon, <i>Calistoga 2009*</i>	30Z	60Z	BTL
Clos du Val, Cabernet Sauvignon, Reserve, Stag's Leap, <i>Napa 1993</i>	\$19	38	153
	\$50	100	401

BEER

COORS LIGHT Golden, CO <i>Light Lager</i>	6
DAISY CUTTER Chicago, IL <i>Pale Ale</i>	9
ALLAGASH WHITE Portland, ME <i>Witbier</i>	9
GOOSE ISLAND, SOFIE Chicago, IL <i>Saison</i>	9

STELLA ARTOIS Leuven, BE <i>Belgian Lager</i>	9
THREE FLOYDS, ZOMBIE DUST Munster, IN <i>American Pale Ale</i>	9
GUINNESS PUB DRAFT Dublin, Ireland <i>14.9oz Stout</i>	8
N/A KROMBACHER PILS Germany <i>Pilsner</i>	8