



EXECUTIVE CHEF  
CHRIS PANDEL

SWIFT & SONS  
STEAKHOUSE

SERVICE  
DINNER

APPETIZERS

HAMACHI CRUDO  
Pear Ponzu, Smoked Fig, Yuzu\*.....\$15

CHOPPED STEAK TARTARE  
Dijon, Shallot, Egg Yolk\*.....\$18

VENISON PÂTÉ  
Golden Mulberry, Huckleberry Mostarda,  
Pistachio.....\$14

POTATO PIEROGI  
Braised Short Rib, Mushroom.....\$13

CHESTNUT AGNOLOTTI  
Wild Mushrooms, Apple Butter, Foie Gras.....\$13

WHITE TRUFFLE TAGLIATELLE  
Aged Sherry, Five-Year Parmesan.....\$60

WARM CARAMELIZED ONION TART  
Black Olive, Cured Anchovy.....\$12

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\*.....\$15

CRAB CAKE  
Celery Root Remoulade, Sauce Creole\*.....\$17

SOUPS & SALADS

S&S ONION SOUP  
Beef Bouillon, Wisconsin Gouda.....\$9

LOBSTER BISQUE  
Tarragon, Crème Fraîche\*.....\$12

CAESAR SALAD  
Pecorino, Black Pepper, Creamy Dressing.....\$12

TOMATO & BURRATA SALAD  
Red Onion, Parsley, Balsamic.....\$13

WEDGE SALAD  
Blue Cheese, Bacon, Lemon Vinaigrette.....\$14

ARUGULA SALAD  
Button Mushrooms, Fennel, Lemon Vinaigrette.....\$13

BUTTERNUT SQUASH PAVÉ  
Date Cream, Prosciutto, Hazelnut.....\$13

ENTRÉES

GRILLED LOUP DE MER, Baby Lettuces, Basil Pistou\*.....\$29

PAN ROASTED WILD SALMON, Celery Root Puree, Cider Glazed Vegetables\*.....\$30

ROASTED HALF CHICKEN, Black Truffle Crepe, Roasted Turnips\*.....\$28

THE FULTON BURGER, Watercress, Onion Jam, Ashbrook Cheese\*.....\$19

WILD MUSHROOM FARROTTO, Fall Vegetables, Sweet Corn.....\$18

1 LB NIMAN RANCH PORK CHOP, Apple and Fennel Soubise, Confit Chestnut\*.....\$38

TABLESIDE  
MAGIC SHOW

a unique, sleight of hand  
experience to enhance your evening

\$50

available Tuesday - Saturday

PRIME STEAKS

8oz FILET MIGNON\*.....\$49

14oz BONE-IN FILET MIGNON\*.....\$59

16oz NEW YORK STRIP\*.....\$50

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

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\*.....\$17

King Crab Leg\*.....\$32

1/2 Lobster Thermidor\*.....\$29

BEEF  
WELLINGTON  
(SERVES TWO)

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

SIDES

FRENCH FRIES, Sauce Béarnaise.....\$7

MASHED POTATO, European Butter, Chive.....\$9

CRISPY FINGERLING POTATOES, Buttermilk Ranch, Fried Herbs.....\$10

STUFFED BAKED POTATO, Stracchino, Pancetta, Jus.....\$12

SWEET POTATO, Chorizo Jam, Espelette Meringue.....\$13

PIMENTO MACARONI AND CHEESE, Piquillo Peppers, Ham.....\$14

CREAMED SPINACH, Vin Blanc.....\$10

ROASTED MUSHROOMS, Porcini Aioli.....\$11

CHINESE BROCCOLI, Calabrian Chile Sofrito, Garlic Chips.....\$10

BRUSSELS SPROUT GRATIN, Bacon, Comté.... \$12

ROASTED CAULIFLOWER, Black Truffle Fonduta,  
Golden Raisin, Pine Nuts....\$11



SOMMELIER

MARCELLO CANCELLI

# SWIFT & SONS

STEAKHOUSE

SERVICE

DRINKS

## SPARKLING BY THE GLASS

Montand, Brut, <i>Jura, Fr. NV</i>	11
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>	24
Veuve Clicquot, Brut Rose', <i>Champagne NV</i>	29
<b>Director's Pick:</b> Couche, Brut, <i>Champagne NV</i>	20

## 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>	11
Foucher-Lebrun, Petit Le Mont, <i>Loire Valley, Fr. '16</i>	12
Tohu, Single Vineyard, <i>Marlborough, NZ '15</i>	14
Laetitia Ducroux, Sancerre, <i>Loire Valley, France '16</i>	16

### CHARDONNAY

Stag's Leap Winery, Napa Valley '16	15
Hanzell, Sebella, <i>Sonoma Valley '15</i>	18
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>	11
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

### PINK PANTHER

Ketel One, Spiced Pomegranate, Grapefruit, Ginger \$14

### GIN & JAM

Broker's Gin, Raspberry-Plum Jam, Lemon \$14

### FITZGERALD

Finn's Gin, Fresh Lemon Sour, Angostura Bitters \$14

### THREE PIECE SUIT

Olmea Altos Plata Tequila, Ancho Reyes Verde, Jalapeño, Lime, Citrus Salt \$14

### HOTEL NACIONAL

Flor de Caña 4 Year, Plantation Pineapple Rum, Apricot, Lime Oleo \$14

### RATTLESNAKE

Knob Creek Rye, Lemon, Cinnamon, Egg White, Absinthe \$15

### PENICILLIN

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

### OAXACAN OLD FASHIONED

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

### BLACK MANHATTAN

Rittenhouse Rye, Ramazotti Amaro, Angostura & Orange Bitters \$15

### GODFATHER PART II

Evan Williams Bottled In Bond, Luxardo Amaretto, Cherry, S&S Bitters Blend \$15

Cocktails curated by Griffin Elliott

## RED BY THE GLASS

### PINOT NOIR

Bishop's Peak, <i>San Luis Obispo, CA '16</i>	14
Omero, Estate, <i>Willamette Valley, Oregon '11*</i>	17
Davis Bynum, Jane's Vineyard, <i>Russian River Valley '16</i>	18
Van Duzer, Saffron Fields Vyd., <i>Yamhill-Carlton, Oregon '13*</i>	25
Jean-Luc Joillot, Bourgogne, <i>Burgundy, Fr. '14*</i>	20

### CABERNET SAUVIGNON

Wine of Substance, <i>Walla Walla, Washington St. '16</i>	15
Roth, <i>Alexander Valley '16</i>	19
Obsidian Ridge, <i>Red Hills of Lake County '15</i>	22
Mount Veeder, <i>Napa Valley '15</i>	26
Niebaum Estate, 1882, <i>Inglennook Vyd., Napa '13</i>	27
Acumen, Mountainside, <i>Napa Valley '14</i>	29
Gundlach-Bundschu, <i>Mountain Blend, Sonoma '16</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. '14</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 '15</i>	18
Batasiolo, Barbera d'Alba, <i>Piedmont, Italy '15</i>	13
La Querciolina, Montecucco Rosso (Sangiovese), <i>Maremma, Tuscany, Italy '15</i>	14
Castello di Bolgheri, Varvára, Cabernet Blend, <i>Bolgheri, Tuscany, Italy '13*</i>	20

## CORAVIN SELECTION

### WHITE

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

### RED

Baker Lane, Syrah, <i>Sonoma Coast 2010*</i>	30Z	60Z	BTL	\$13	26	105
Chateau Coufran, <i>Haut-Médoc, Bordeaux 2001</i>	\$14	28	113			
Silver Trident, Cabernet-Malbec Blend, <i>Napa Valley 2015</i>	\$16	32	129			
Ferrari-Carano, Back Forty, Cabernet Sauvignon, <i>Alexander Valley 2012</i>	\$19	38	153			
Cakebread, Cabernet Sauvignon, <i>Oakville, Napa 2015</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
Chateau Haut Bailly, Grand Cru, <i>Pessac Léognan, Graves, Bordeaux 2000</i>	\$46	92	369			
Roches de Bellene, Savigny-lès-Beaune, <i>Vieilles Vignes, Burgundy 2014</i>	\$13	26	105			
Sauvestre, Corton Marechaudes, Grand Cru, <i>Burgundy 2012</i>	\$35	70	281			

### FEATURED REDS

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

## BEER

COORS LIGHT Golden, CO   <i>Light Lager</i>	5
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

ANDERSON VALLEY BREWING CO. Boonville, CA   <i>Boont Amber Ale</i>	6
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