



EXECUTIVE CHEF  
CHRIS PANDEL

SWIFT & SONS  
STEAKHOUSE

SERVICE  
DINNER

APPETIZERS

- CRAB CAKE  
Sauce Creole, Celery Root Remoulade.....\$17
- CHILLED SALMON TARTARE  
Cucumber, Crème Fraîche, Sweet Onion.....\$15
- RICOTTA DUMPLINGS  
Delicata Squash, Mint, Pomegranate,  
Spiced Yogurt.....\$14
- CELERY ROOT AGNOLOTTI  
Pear, Chives, Pecorino.....\$15
- LEEEKS VINAIGRETTE  
Mustard Greens, Garlic Croutons.....\$16
- FOIE GRAS TORCHON  
Apple, Celeriac.....\$23
- CHOPPED STEAK TARTARE  
Dijon, Shallot, Egg Yolk.....\$18

SHELLFISH

- COLD PLATTER  
Langoustine, Shrimp, King Crab,  
Oysters, Smoked Mussels, Bay Scallop  
Leche de Tigre.....\$36 per person
- WARM PLATTER  
Diver Scallops with Lemon-Parsley  
Butter, Stuffed Langoustine with  
Espelette, Bonito Butter Topped  
Oysters.....\$26 per person
- SHRIMP COCKTAIL  
Cocktail Sauce.....\$18
- 1 LB. CHILLED KING CRAB LEGS  
Drawn Butter, Newburg Sauce.....\$75
- OYSTERS BY THE ½ DOZEN  
Mignonette, Cocktail, Lemon.....\$18

SOUPS & SALADS

- S&S ONION SOUP  
Beef Bouillon, Wisconsin Gouda.....\$9
- LOBSTER BISQUE  
Crème Fraîche, Tarragon.....\$10
- TOMATO & RED ONION  
Buratta, Balsamic.....\$12
- ROASTED BEETS  
Sprouted Grains, Goat Cheese.....\$11
- CAESAR SALAD  
Pecorino, Black Pepper, Creamy Dressing.....\$12
- AUTUMN CHOPPED SALAD  
Market Vegetables, Tarragon Vinaigrette.....\$11
- BUTCHER'S SALAD  
Roast Beef, Mustard Greens, Ravigote.....\$12

ENTRÉES

- SKUNA BAY SALMON  
"Borscht" Pumpnickel Crumble.....\$32
- ROASTED SCALLOPS  
Braised Pork,  
Mushroom Consommé.....\$38
- ROAST CHICKEN  
"Grand Mère".....\$29
- STRIPED BASS  
Roasted Cauliflower, Brown Butter.....\$34
- LOBSTER À LA NAGE  
Champagne, Fennel, Fines Herbes.....\$52
- GRILLED LAMB CHOPS  
Charred Eggplant, Pistachio,  
Black Olive.....\$45

**THE FULTON BURGER**  
Caramelized Onion,  
Pretzel Bun.....\$16

PRIME STEAKS

SWIFT & SONS SURF & TURF SPECIAL

6OZ CAP STEAK & LOBSTER TAIL.....\$72

12 OZ  
BEEF WELLINGTON  
SERVES TWO  
Mushroom,  
Foie Gras,  
Spinach.....\$105

- STEAK FRITES.....\$28
- 6OZ FILET.....\$39
- 8OZ FILET.....\$50
- 16OZ NY STRIP.....\$49
- 14OZ BONE-IN FILET.....\$65
- 16OZ BOOT STEAK.....\$65
- 22OZ BONE-IN RIBEYE.....\$65
- 34OZ PORTERHOUSE.....\$75
- CHILEAN WAGYU RIB CHOP.....\$50
- AUSTRALIAN WAGYU STRIP LOIN.....\$75
- A5 JAPANESE WAGYU STRIP LOIN.....\$100
- 36OZ DRY AGED LONG BONE RIB CHOP.....\$105

SAUCES/CONDIMENTS

- Horseradish Cream.....\$4
- Bordelaise.....\$4
- Béarnaise.....\$4
- Caramelized Onion.....\$4
- Anchovy-Garlic Butter.....\$4
- Swift Steak Sauce.....\$4

ADD SURF OR TURF

- Tuscan Butter.....\$5  
(Whipped Lardo)
- Oxtail Marmalade.....\$6
- Grilled Langoustines.....\$12
- Sautéed Foie Gras.....\$16
- Crab Beggars Purse.....\$17

SIDES

- FRENCH FRIES, Béarnaise.....\$9
- ROASTED MUSHROOMS, Porcini Aioli, Crouton.....\$10
- TARTIFLETTE POTATO, Country Ham, Carmelized Onion.....\$10
- CRISPY FRIED BRUSSELS SPROUTS.....\$10
- LAZY PIEROGI.....\$9
- ROASTED FALL VEGETABLES.....\$9
- SPINACH, Creamed or Wilted with Lemon.....\$9
- WHIPPED POTATO, European Butter.....\$9
- CAULIFLOWER STEAK, Agrodolce.....\$10
- BAKED FINGERLING "EVERYTHING" POTATOES  
Sour Cream.....\$9
- RAW MUSHROOMS & CELERY, Parmesan.....\$9



SOMMELIER

MARCELLO CANCELLI

# SWIFT & SONS

STEAKHOUSE

SERVICE

DRINKS

## SPARKLING BY THE GLASS

Montand, Brut, <i>Jura, France NV</i>	10
Emendis, Cava Brut Rosé, <i>Penedes, Spain NV</i>	13
Domaine Chandon, Etoile Brut, <i>Carneros NV</i>	16
Ruinart, Brut Blanc de Blancs, <i>Reims, Champagne NV</i>	22

## ROSÉ BY THE GLASS

Mirabeau, <i>Cotes de Provence, France 2014</i>	11
-------------------------------------------------	----

## WHITE BY THE GLASS

### SAUVIGNON BLANC

Giesen, <i>Marlborough, New Zealand 2014</i>	10
Cloudy Bay, <i>Marlborough, New Zealand 2014</i>	18
Mason, <i>Napa Valley 2014</i>	14
Foucher-Lebrun, Petit Le Mont, <i>Loire Valley, France 2014</i>	11
Domaine de la Villaudière, Sancerre, <i>Loire Valley, France 2014</i>	15

### CHARDONNAY

True Myth, <i>Edna Valley 2014</i>	12
Séguinot-Bordet, Chablis, <i>Burgundy 2014*</i>	16
Raeburn, <i>Russian River Valley 2013</i>	16
Cakebread, <i>Napa Valley 2014</i>	20

### AROMATIC WHITES

Rocca, Pinot Grigio, <i>Veneto, Italy 2014</i>	10
Pallavicini, Frascati, <i>Lazio, Italy 2014</i>	10
Massone, Gavi, Vigneto Masera, <i>Piedmont, Italy 2013</i>	11
Max Ferdinand Richter, Riesling, Zeppelin, <i>Mulheimer Sonnenlay, Mosel, Germany 2014</i>	12
Nortico, Alvarinho, <i>Minho, Portugal 2014</i>	11
The Four Graces, Pinot Gris, <i>Willamette Valley 2014</i>	12
Bonny Doon, Le Cigare Blanc, <i>Arroyo Seco 2013</i>	13

## COCKTAILS

### GREAT CENTRAL

Ketel One Vodka, Pür Pear, Lime, Basil  
13  
.....

### VERTICAL INTEGRATION

Chicago Distilling Co. Finn's Gin, Benedictine,  
Blueberry Liqueur, Rosemary, Lime, Soda  
13  
.....

### EDWIN & NOBLE

Jim Beam Bonded Bourbon, Carpano Bianco,  
Maple, Thyme, Lemon  
13  
.....

### MANY A MINUTE

Denizen 8 Year Rum,  
St. George Raspberry Liqueur,  
Chamomile, Lime  
13  
.....

### ANNIE MAY

La Caravedo Pisco, Combier Rose, Earl Grey,  
Lemon  
13  
.....

### YANKEE OF THE YARDS

Peligroso Silver Tequila,  
Combier Pamplemousse Rose,  
Sage, Lime, Smoked Sea Salt  
13  
.....

### BENEVOLENT PHILANTHROPIST

George Dickel 8 Year Tennessee Whiskey,  
Zucca Amaro, Giffard Fraise des Bois, Lemon,  
Egg White, Pink Peppercorn  
13  
.....

### ROBBER BARON

George Dickel Rye, Cranberry, Demerara,  
Bitter Sling Denman Bitters  
13  
.....

### PASQUALE

Ford's Gin, Cappelletti Aperitivo,  
Salers Gentiane  
13  
.....

### WEST BRANCH

Old Forester 100-Proof Bourbon,  
Pierre Ferrand Dry Curaçao, Luxardo Abano  
Amaro, Angostura Bitters, Peychaud's Bitters  
13  
.....

## RED BY THE GLASS

### PINOT NOIR

Leyda, <i>Santo Antonio Valley, Chile 2014</i>	10
Vinum Cellars, <i>Monterey 2013</i>	12
Gachot-Monot, Chant de Muses, <i>Burgundy 2012</i>	19
Davis Bynum, Jane's Vineyard, <i>Russian River Valley 2012</i>	17
Kistler, <i>Sonoma Coast 2012*</i>	36
Owen Roe, Sojourner Vineyard, <i>Eola-Amity Hills 2012*</i>	25

### CABERNET SAUVIGNON

K. Vintners, Wine of Substance, <i>Walla Walla, Washington 2013</i>	16
Roth, <i>Alexander Valley 2012</i>	18
Chappellet, <i>Mountain Cuvee, Napa Valley 2012</i>	20
Cade, <i>Howell Mountain 2011*</i>	35
Obsidian Ridge, <i>Red Hills of Lake County 2012</i>	22

### BORDEAUX

Château Andron, Médoc, <i>Bordeaux 2012</i>	14
Château Lynch-Bages, Pauillac de Lynch Bages, <i>Bordeaux 2010</i>	33

### OTHER REDS & BLENDS

Sean Thackery, Pleiades XXIII, <i>Central Coast NV</i>	22
Copain, Syrah, Tous Ensemble, <i>Mendocino County 2012</i>	17
St. Francis, Zinfandel, Old Vines, <i>Sonoma County 2012</i>	13
Damilano, Barbera d'Asti, <i>Piedmont, Italy 2013</i>	13
Allegrini, Valpolicella, <i>Veneto, Italy 2014</i>	12
Guado al Melo, Antilo, <i>Bolgheri, Italy 2013</i>	18
Tridente, Tempranillo, <i>Zamora, Spain 2013</i>	12
Decero, Malbec, Agrelo, <i>Mendoza, Argentina 2013</i>	12
Capçanes, Costers del Gravet, <i>Montsant, Spain 2012</i>	15

\*Denotes a Swift & Sons Special Offer

## BEER

COORS LIGHT Golden, CO   <i>Light Lager</i>	5	JUBILALE, DESCHUTES BREWING Bend, OR   <i>Seasonal Ale</i>	7
ANCHOR STEAM San Francisco, CA   <i>American Lager</i>	6	STEEPED EMPEROR'S, MOODY TONGUE Chicago, IL   <i>Lemon Saison</i>	6
KORBINIAN, WEINHENSTEPHANER Bavaria, Germany   <i>Doppelbock 16.5 oz</i>		SOFIE, GOOSE ISLAND Chicago, IL   <i>25.9oz Belgian-Style Saison</i>	20
SIERRA NEVADA Chico, CA   <i>Pale Ale</i>	6	ROCKY'S REVENGE, TYRANENA Lake Mills, WI   <i>Bourbon Brown Ale</i>	7
KRANKSHAFT, METROPOLITAN BREWING Chicago, IL   <i>Kolsch Ale</i>	6	FULTON STREET BLEND, GOOSE ISLAND Chicago, IL   <i>Coffee Ale</i>	6
4 HANDS BREWING, REPRISE CENTENNIAL St. Louis, MO   <i>Red Ale</i>	6	GUINNESS PUB DRAFT Dublin, Ireland   <i>14.9oz Stout</i>	8