



EXECUTIVE CHEF
CHRIS PANDEL

SWIFT & SONS
STEAKHOUSE

SERVICE
DINNER

APPETIZERS

FLUKE CRUDO

White Ponzu, Chili, Fennel....\$15

CHOPPED STEAK TARTARE

Dijon, Shallot, Egg Yolk....\$18

FOIE GRAS TERRINE

Rhubarb, Ginger, Mint....\$21

CRAB CAKE

Sauce Creole, Celery Root Remoulade....\$17

GOAT CHEESE CAPPELLETTI

Sauteed Ramps, Lemon, Thyme....\$15

FARFALLE

Mint & Fava Bean Pesto, Pancetta....\$16

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 1/2 DOZEN

Mignonette, Cocktail, Lemon....\$18

OYSTERS ROCKEFELLER

Bearnaise, Bacon....\$26

CARPETBAGGER OYSTERS

Beef Tartare, Pickled Mustard Seeds....\$26

CRISPY ROCK SHRIMP

Chili Sauce, Cilantro....\$15

SOUPS & SALADS

S&S ONION SOUP

Beef Bouillon, Wisconsin Gouda....\$9

LOBSTER BISQUE

Crème Fraîche, Tarragon....\$12

TOMATO & BURRATA SALAD

Red Onion, Balsamic....\$13

CAESAR SALAD

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

BEET SALAD

Goat Cheese Mousse, Pistachio Granola....\$13

WEDGE SALAD

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

ENTRÉES

CRISPY SKIN STRIPED BASS, Baby Lettuces, Parsley Vin Blanc....\$31

ALASKAN HALIBUT, Spring Vegetable Macedoine, Roasted Lemon....\$35

ROAST SCALLOPS, Smoked Fava, Pickled Chiles, Spring Onion....\$32

WOOD GRILLED LOBSTER THERMIDOR, Citrus Butter, King Trumpet Mushrooms....\$53

THE FULTON BURGER, Caramelized Onion, Bacon, Dijonnaise....\$16

ROAST CHICKEN, Sausage, Radicchio, Pistachio....\$29

MUSHROOM "WELLINGTON"

Goat Cheese, Lentils,
Mustard Vinaigrette....\$26

PRIME STEAKS

8oz FILET MIGNON....\$48

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

16oz NEW YORK STRIP....\$49

18oz DRY-AGED KANSAS CITY STRIP....\$59

20oz BONE-IN RIBEYE....\$65

34oz DRY-AGED PORTERHOUSE....\$95

5oz AMERICAN WAGYU STRIP LOIN....\$50

5oz AUSTRALIAN WAGYU STRIP LOIN....\$75

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

SWIFT & SONS SURF AND TURF SPECIAL

8oz Cap Steak & 1/2 Lobster Thermidor....\$72

SAUCES/CONDIMENTS

Bordelaise....\$3

Au Poivre....\$3

Anchovy-Garlic Butter....\$3

Caramelized Onion....\$3

Oxtail Marmalade....\$6

Blue Cheese Crust....\$5

ADD SURF OR TURF

Bone Marrow....\$8

Seared Foie Gras....\$16

Butter-Poached
Crab Oscar....\$17

King Crab Leg....\$32

Citrus-Poached Lobster....MP

BEEF WELLINGTON
(SERVES TWO)

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

SIDES

CRISPY FINGERLING POTATOES,

Buttermilk Ranch, Fried Herbs....\$10

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

FRENCH FRIES, Béarnaise....\$7

AU GRATIN POTATOES, Country Ham, Leeks....\$10

GRILLED ASPARAGUS,

Brown Butter-Red Wine Vinaigrette, Toasted Almonds....\$12

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

CREAMED SPINACH, Vin Blanc....\$8

PAstry CHEF

MEG GALUS



SERVICE

DESSERT

DESSERTS - \$11

MEYER LEMON TART

Whipped Crème Fraiche, Tangerine Sorbet, Crispy Meringue

TAHITIAN VANILLA CHEESECAKE

Graham Crust, Rhubarb-Strawberry Jelly, Raspberries

CARROT CAKE

Cream Cheese Bavarian, Praline Crumble,
Bourbon Pecan Ice Cream

CHOCOLATE MOUSSE

63% Peruvian Dark Chocolate,
Tonka Bean-Cacao Nib Ice Cream

CHEESE PLATE

Selection of Three, Buckwheat Flaxseed Shortbread

CHOCOLATE
TROLLEY

*Our collection of decadent cakes,
cookies, candies, and bite-sized pastries
are inspired by dessert carts of the
1950s and 60s, and the
pastry shop windows of Paris.*

*Choose as few—or as many!—as you'd like
to end your meal on a perfectly sweet note.*

\$3 per selection

ICE CREAMS & SORBETS

BROWN COW SUNDAE
(SERVES TWO)

Vanilla Ice Cream,
Root Beer Syrup,
Chocolate Cake.....\$14

SINGLE SCOOP.....\$4

add Whipped Cream and Hot Fudge or Caramel Sauce.....\$1

DEEP DISH COOKIE.....\$9

Freshly Baked Chocolate Chip Cookie, choice of Ice Cream

SORBET

Coconut Lime
Tangerine
Roasted Banana

ICE CREAM

Salted Caramel
Dark Chocolate
Triple Vanilla Bean
Mint Chocolate Chip

COFFEE & TEA

La Colombe Coffee.....\$3.50

Gingerbread Dream.....\$6

Crema Earl Grey.....\$6

Chamomile Mint.....\$6

First Flush Darjeeling.....\$6

Italian Green Almondine.....\$6

Dragonwell Green.....\$6

Emperor's Mint Meritage.....\$6