



EXECUTIVE CHEF
CHRIS PANDEL

SWIFT & SONS
STEAKHOUSE

SERVICE
DINNER

APPETIZERS

HAMACHI CRUDO
Grilled Pineapple, Shiso, Serrano....\$15

COUNTRY PÂTÉ
Cornichon, Mustard....\$12

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

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

CELERY ROOT AGNOLOTTI
Parmesan, Balsamic....\$14

GARGANELLI
Wagyu Bolognese, Grana Padano....\$14

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

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....\$29

SALMON, Napa Cabbage, Charred Cauliflower, Hazelnuts, Citrus....\$32

ROAST SCALLOPS, Brussels Sprouts Puree, Pancetta, Pickled Radish....\$32

BUTTER POACHED LOBSTER, Sweet Potato Pave, Chorizo Vinaigrette....\$49

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 & 1½ lb. Lobster....\$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

Seared Foie Gras....\$16

Butter-Poached Crab....\$17

Bone Marrow....\$8

Citrus-Poached Lobster....MP

BEEF WELLINGTON
(SERVES TWO)

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

SIDES

CRISPY BRUSSELS SPROUTS, Lime, Soy....\$10

SPICED CAULIFLOWER GRATIN, Parmesan, Espelette....\$10

FRENCH FRIES, Béarnaise....\$7

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

CRISPY SUNCHOKES, Calabrese Aioli, Mint....\$10

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

CHARRED BROCCOLI, Roasted Garlic, Brown Butter....\$9

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

KING CRAB SOUFFLÉ....\$13

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

PASTRY CHEF

MEG GALUS



SERVICE

DESSERT

DESSERTS - \$11

CARAMEL APPLE TART

Tahitian Vanilla Bean Cream, Flaky Shortbread

KEY LIME BAR

Key Lime curd, White Chocolate Mousse, Graham Crunch

CARROT CAKE

Cream Cheese Bavarian, Praline Crumble,
Bourbon Pecan Ice Cream

BLACK BOTTOM PUDDING

Baked Dark Chocolate Mousse,
Milk Chocolate Pudding, White Chocolate Sorbet

CHEESE PLATE

Daily Selection, Seasonal Accompaniments, Fruit Nut Toast

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
Meyer Lemon
Roasted Banana
White Chocolate

ICE CREAM

Bourbon Pecan
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