

Swift & Sons

1000 W Fulton Market 60607-1299 · +13127339420 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 5

Steak TartareTartine	\$18.00
Caraway Rye, Tuna Tonnato, Pickled Turnip	
A5 Wagyu Tartare	\$32.00
Yuzu, Calabrian Chile, Miso Aioli	
Butternut Squash Agnolotti	\$16.00
Brown Butter, Pepitas, Calabrian Chili	
Potato & Ricotta Pierogi	\$14.00
Smoked Beef Bacon, Cabbage, Beet & Horseradish Cream	
Hamachi Crudo	\$18.00
Passionfruit, Cashew, Avocado	

SHELLFISH 6

Swift & Son's Cold Platter	\$55.00
Chilled Shrimp Cocktail, King Crab, Oysters, Caviar Potato Salad*	
Shrimp Cocktail	\$22.00
Cocktail Sauce	
1LB King Crab Legs	\$128.00
Lemon Aioli, Dijonaise, Drawn Butter	
Oysters by the 1/2 Dozen	\$22.00
Mignonette, Cocktail Sauce, Lemon	
Crab Cake	\$20.00
Celery Root Remoulade, Sauce Creole	
Crispy Rock Shrimp	\$16.00
Chili Sauce, Cilantro	

SALADS & SOUPS 6

Caesar Salad	\$14.00
Pecorino, Black Pepper, Creamy Dressing	

Wedge Salad	\$14.00
Blue Cheese, Bacon, Lemon Vinaigrette*	
Beet Salad	\$14.00
Farro, Horseradish Cheddar Emulsion, Orange Vinaigrette	
Apple Salad	\$14.00
Arugula, Buttermilk Blue, Candied Walnuts, Honey Vinaigrette	
French Onion Soup	\$12.00
Beef Broth, Wisconsin Gouda	
Lobster Bisque	\$14.00
Tarragon Crème Fraîche	

ENTREES 8

Pan Roasted Scallops	\$38.00
Sauce Veronique, Concord Grape, Poached Turnip	
Roasted Atlantic Salmon	\$35.00
Cauliflower Vin Blanc, Salmon Roe, Capers, Brioche	
Roasted Half Amish Chicken	\$32.00
Braised Lentil Ragout, Apple Butter, Chicken Jus	
Truffled Ricotta Ravioli	\$28.00
Wagyu Barese, Vermouth Butter, Pecorino	
Short Rib "Bourguignon"	\$38.00
Celeriac Mousseline, Brussels Sprouts	
S&S Steak Frites	\$38.00
8oz Hanger Steak, Beurre Cafe de Paris, Béarnaise	
Dry Aged Wagyu Burger	\$30.00
Raclette, Braised Bacon, Black Truffle Aioli	
Roasted Butternut Squash Pavè	\$24.00
Roasted Sunchokes, Pickled Figs, Curry Sauce, Candied Hazelnuts	

PRIME STEAKS 15

8oz Filet Mignon**	\$57.00
12oz Filet Mignon**	\$69.00
16oz New York Strip**	\$59.00
22oz Bone-In Ribeye**	\$88.00
22oz Dry-Aged Ribeye**	\$98.00

5oz Australian Wagyu Ribeye** **\$72.00**

Swift & Sons Reserve Wagyu Ribeye Cap Limited Availability** **\$98.00**

5oz Japanese A5 Wagyu Strip Loin **\$108.00**

Wagyu Flight **\$250.00**

A5 Wagyu Cap, A5 Wagyu Strip, Australian 8/9 Ribeye

Swift & Sons Surf & Turf **\$79.00**

6oz Stone Axe Wagyu Flank Steak, Poached Half Lobster**

Beef Wellington **\$119.00**

(Serves Two) Mushroom, Foie Gras, Spinach**

Steak Additions

Bordelaise...\$7 Au Poivre...\$7 Anchovy-Garlic Butter...\$4 Caramelized Onion...\$6 Blue Cheese Crust...\$6

Add Surf or Turf

Bone Marrow...\$9 Seared Foie Gras...\$19 Butter Poached Crab...\$24 Oxtail Marmalade...\$12 Poached Half Lobster...\$39 King Crab Leg...\$64

Boka Give

*** For the Month of January we will be donating \$1 for every 8oz filet ordered to World Central Kitchen. World Central Kitchen is the first to the frontlines, providing fresh meals in response to humanitarian, climate, and community crisis.***

Tableside Magic Show **\$70.00**

A unique, sleight-of-hand experience to enhance your evening.

LARGE FORMAT STEAK 2

32oz. Wagyu Tomahawk Ribeye** **\$189.00**

48oz. Porterhouse** **\$168.00**

SIDES 8

French Fries **\$9.00**

Sauce Bearnaise

Mashed Potatoes **\$11.00**

European Butter, Chive

Double Baked Potato **\$14.00**

Broccoli, White Cheddar, Bacon

Roasted Mushrooms **\$15.00**

Garlic Butter, Porcini Aioli

Green Beans "Casserole" **\$12.00**

Mushroom and Parmesan Cream, Bacon, Crispy Shallots

Macaroni & Cheese	\$12.00
Peas, Guanciale, Pecorino	
Creamed Spinach	\$12.00
Vin Blanc	
Roasted Brussels Sprouts	\$12.00
Chili Crisp, Sesame, Gochujang Aioli	

DESSERT ⁴

Vanilla Bean Crème Brûlée	\$13.00
Spiced Crumble, Caramelized Apples, Caramelized White Chocolate Ice Cream	
Cheesecake	\$13.00
Fresh Raspberries, Vanilla Anglaise	
Pear Tarte Tatin	\$13.00
Bosc Pear, Sweet Almond Frangipane, Toasted Vanilla Ice Cream	
Deep Dish Cookie	\$9.00
Malted Cookie Dough Ice Cream, Brown Sugar Streusel	

SORBET ³

- Mixed Berry
- Coconut
- Cherry

ICE CREAM ⁶

S&S Sundae	\$15.00
2 scoops of peanut butter crunch ice cream, 1 scoop of milk chocolate ice cream, brownie bits. Topped with whipped cream, peanut butter cookies, hot fudge, candied peanuts	
Roasted Vanilla	
Chocolate	
Mint Chocolate Chip	
Cookies & Cream	
Malted Cookie Dough	

COFFEE & TEA ¹¹

Big Shoulders Coffee	\$5.00
Espresso	\$5.00

Decaf Espresso	\$5.00
Latte	\$6.00
Cappuccino	\$6.00
Americano	\$6.00
Macchiato	\$6.00
Cortado	\$6.00
Earl Grey	\$6.00
Chamomile Medley	\$6.00
Jasmine Green	\$6.00

COCKTAILS 8

Copy & Paste	\$16.00
Ceres Vodka, St. George Spiced Pear, Hard Cider, Lemon Juice	
Gin N' Ginger	\$16.00
Broker's Gin, Elderflower Cordial, Lime Juice, Ginger Beer	
Rival Ships	\$16.00
El Dorado 3 Year, Bitter Truth All Spice Dram, Pineapple, Orange, Lime	
¡Buenos Tiempos!	\$17.00
Espolon Blanco, Peach Cordial, Lime Juice, Agave Nectar, Tajin Rim	
Naked & Famous	\$17.00
El Guel Mezcal, Yellow Chartreuse, Aperitivo Cordial, Lime Juice	
The Old Eighty-Sixer	\$18.00
Old Overholt Straight Rye, Carpano Sweet Vermouth, Borghetti Espresso Cordial, Orange Bitters, Absinthe Rinse	
Stone Fruit Old Fashioned	\$18.00
Evan Williams, Cherry, Apricot, Peach, Peach Bitters	
Penicillin	\$18.00
Glenmorangie 10 Year, Peated Scotch, Ginger-Honey, Lemon	

BEER 10

Bud Light	\$7.00
Pilsner St. Louis, MO 3.2% abv	
Stella Artois	\$9.00
Lager Leuven, BE Belgian Lager 5% abv	

Sketchbook Amistosa	\$10.00
Mexican-Style Lager Chicago, IL 5.3% abv	
Upland Champagne Velvet	\$9.00
Pilsner Bloomington, IL 5.5% abv	
Around The Bend Puffing Billy	\$12.00
Brown Ale Chicago, IL 6.9% abv	
Goose Island Matilda	\$11.00
Belgian Pale Ale Chicago, IL 7% abv	
Middle Brow White Light	\$11.00
Witbier Chicago, IL 5% abv	
Revolution Brewing Fist City	\$9.00
Pale Ale Chicago 5.5% abv	
OIB Beezer	\$14.00
Hazy IPA Chicago, IL 6.9% abv	
Big Drop Coba-Maya	\$8.00
N/A Mexican Lager Chicago, IL 0.5% abv	

ZERO PROOF COCKTAILS 2

Fall Berry Highball	\$15.00
Dark Berry Cinnamon Syrup, Lime Juice, Soda/Tonic	
Bob Sbagliato	\$15.00
St. Agrestis N/A Spirit, Soda Water	

MAIN 5

Rappahannock Oysters	\$1.50
Rotating East Coast Offerings	
Crispy Rock Shrimp	\$10.00
Chili Sauce, Cilantro	
Hamachi Crudo	\$9.00
Passionfruit, Cashew, Avocado	
Potato & Ricotta Pierogi	\$10.00
Smoked Beef Bacon, Cabbage, Beet & Horseradish Cream	
French Fries	\$7.00
Sauce Béarnaise	

SPRITZ 1

Elderflower Spritz

Prosecco, Elderflower, Lemon

WINES 3

Prosecco Brut, Tenuta Santomé, Treviso, IT, NV

Rotating White

Rotating Red

FIRST COURSE 3

Hamachi Crudo

Passion Fruit, Cashew, Avocado

Prosciutto Tartine

Lemon Ricotta, Poached Pear

Roasted Beet Salad

Farro, Orange, Horseradish Cheddar

SECOND COURSE 3

"Balena" Orecchiette

Braised Kale, Lemon, Chili

Clam Chowder

Littleneck Clams, Bacon, Potato

Pierogi

Beef Bacon, Cabbage, Beet Crema

THIRD COURSE 4

Pressé of Braised Beef

Glazed Carrots, Pearl Onions, Pommies Puree

Roasted Chicken Breast

Braised Leg, Lentils, Chicken Jus

Pan Seared Salmon

Cauliflower, Capers, Brioche

Butternut Squash Pavé

Curry, Roasted Sunchokes
