

Featured Steak Menu



New York Cut Sirloin

This USDA Prime bone-in strip steak cut from the short loin is dry-aged for 28 days to lock in juices and bring out the flavor. This steak is known for its more intense flavor.

Rib Eye

This USDA Prime rib eye is dry-aged for a minimum of 21 days and has a rich flavor. This bone-in steak is the ultimate meat lover's choice.



Beef Tenderloin Trio

A chef's selection of three tender file medallions. Preparations change seasonally, but include favorites like Gorgonzola Crusted with Applewood Smoked Bacon, Fig Demi-Glace, Foie Gras Mushroom Ragout and Cajun seasoned, each served on crostinis.

YOU'VE ARRIVED.™

Smith & Wollensky

