



WEEKEND BRUNCH

Pastrami Salmon Benedict* <i>sliced house-cured salmon with poached eggs and Dijon hollandaise on marble rye toast</i>	21	Braised Rib Hash & Poached Eggs* <i>with au poivre sauce</i>	24
Benedict Oscar Style* <i>poached eggs, sautéed colossal crab meat, asparagus and béarnaise sauce on marble rye toast</i>	21	Cinnamon French Toast <i>thick cut Brioche bread, soaked in sweet cinnamon custard, topped with dark rum flamed bananas and caramel</i>	19
Steak & Eggs* <i>two 4 oz. filet medallions, roasted wild mushrooms, hashed broten potatoes and two poached eggs</i>	32	Broiled Cauliflower Steak <i>Smith & Wollensky steak sauce mayonnaise, roasted vegetables, smoked tomato sauce and buttermilk onion rings</i>	21

STARTERS

Jumbo Shrimp Cocktail	21
Lump Crab Meat Cocktail	23
Chilled Lobster Cocktail	24
Soup du Jour	10
Wollensky's Famous Split Pea Soup	8
Heirloom Tomato Carpaccio with Burrata	17
Steak Tartare*	18
Tuna Crudo on Himalayan Salt Block*	17
Stuffed Jumbo Shrimp <i>with lump crab meat and garlic butter</i>	21
Prince Edward Island Mussels <i>prosciutto and lemon cream sauce</i>	16
Signature Crab Cake <i>cognac mustard and ginger sauces</i>	19

THE SALAD MIX

Any of our fresh mixed salads below can be enjoyed as is or finished with your choice of the following:

Grilled Chicken \$7 • Sliced Tenderloin \$12 • Jumbo Chilled Shrimp \$12
Spicy Ahi Tuna \$12 • Lump Crab Meat \$11 • Roasted Salmon \$10

Spinach, Peppered Bacon & Poached Egg* <i>with thick-cut peppered bacon and warm sherry vinaigrette</i>	15
Wollensky Salad <i>romaine, teardrop tomatoes, potato croutons, bacon lardons and mushrooms with house vinaigrette</i>	9
Caesar Salad <i>traditional presentation with crostini tapenade</i>	9
Chilled Iceberg Wedge <i>with bacon lardons and bleu cheese</i>	11
Lobster Mango Salad <i>applewood-smoked bacon, mango chutney and avocado aioli</i>	28

SANDWICHES

Cajun Seasoned Gorgonzola Burger*	16
Wollensky's Butcher Burger*	15
Tuna Burger*	19
Lobster BLT	25
BBQ Beef	17

FILET MIGNON*

	10 oz.
Charbroiled	38
Au Poivre	40
Cajun Seasoned	39
Gorgonzola Crusted	41
Roasted Cipollini Onion & Garlic	41
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Coffee & Cocoa Rubbed Filet <i>10 oz. filet mignon with ancho chili butter and angry onions</i>	45
Beef Tenderloin Duo <i>cajun seasoned and gorgonzola crusted</i>	38

STEAKS & CHOPS*

Dry-Aged Sirloin 14 oz.	49
Signature Bone-In Rib Eye 24 oz.	49
Marinated Cajun Rib Eye 24 oz.	49
S&W Veal Chop Rib Eye <i>fennel pollen and citrus oil</i>	47

ENTREES

Oven Roasted Salmon* <i>crisp pancetta & sweet pea puree or simply grilled</i>	31
Craft Beer Battered Fish & Chips <i>crispy catch & small batch ale, Wollensky's tartar sauce</i>	28
Free Range Chicken <i>roasted breast, confit leg and natural pan jus</i>	25

SIDES FOR TWO

Thick-Cut Peppered Bacon	13
Hashed Brown Potatoes	11
Truffled Macaroni & Cheese	13
Creamed Spinach	11
Pan Roasted Wild Mushrooms	13
Buttermilk Onion Rings	11
French Fries	11
Roasted Asparagus	13

Liquid Assets

Brunch Cocktails - 14

Frozen Bellini

Absolut Peach, Ponthier White Peach Purée and Ruffino Prosecco

Blood Orange Mimosa

Thatcher's Blood Orange Liqueur and Ruffino Prosecco

Gazpacho Bloody Mary

Effen Cucumber Vodka, Absolut Peppar and Gazpacho

Strawberry Hinky

Russian Standard Platinum, Domaine de Canton Ginger Liqueur and Gosling's Ginger Beer

Spicy Blood Orange Margarita

Tanqueré Jalapeño Tequila, Thatcher's Blood Orange Liqueur and Agave Nectar

Bacardi Limón Ice Pick

Bacardi Limón, Iced Tea and Agave Nectar

JoJo's Red Sunshine

Absolut Ruby Red, St. Germain Elderflower Liqueur, fresh lime and Ruby Red Grapefruit juices

Engine Starter

Svedka Vodka and Cintron Tropical Azul Liquid Energy

Wines by the Glass - *Our full list of wines is always available.*

Sparkling and Whites

Ruffino Prosecco	12
Roederer "Estate" Sparkling	16
Nicolas Feuillatte Rosé Brut (187ml)	22
Rose'n'Blum Pink Moscato	10
Sartori Pinot Grigio	11
Saint M (Ste. Michelle & Dr. Loosen) Riesling	11
Giesen Sauvignon Blanc	10
Smith & Wollensky "Private Reserve" Sauvignon Blanc	14
Rodney Strong Chardonnay	12
J. Lohr "Riverstone" Chardonnay	14
Cuvaison Chardonnay	17
Conundrum White Blend	15
Château d'Esclans "Whispering Angel" Dry Rosé	13

Reds

Mark West Pinot Noir	14
Meiomi Pinot Noir	16
Souverain Merlot	13
St. Clement Merlot	15
B.R. Cohn "Silver Label" Cabernet	14
Mt. Veeder Cabernet	19
Blue Rock "Baby Blue" Red Blend	16
Smith & Wollensky "Private Reserve" Meritage	19
Col Solare Red Blend	19
Stags' Leap Winery Petite Sirah	16
Caballero de la Cepa "Reserva" Malbec	14
Château Tanunda Shiraz	12
Ferrari-Carano "Siena" Red Blend	15
Gerard Bertrand "Grand Terroir" GSM	13
Ravenswood "Old Vine" Zinfandel	13



Smith & Wollensky
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