



Executive Chef: John Piccolino

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
Frito Misto <i>calamari and shrimp with bell peppers, jalapeno peppers and garlic butter</i>	16

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

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
Cobb Salad <i>avocado, tomato, bacon, egg, green beans, bleu cheese, kalamata olives and citrus vinaigrette</i>	9
Zesty Mixed Greens <i>with fennel, orange, kalamata olives, caper, onions and citrus vinaigrette</i>	9
Chilled Iceberg Wedge <i>with bacon lardons and bleu cheese</i>	11
Spinach, Peppered Bacon & Poached Egg* <i>with thick-cut peppered bacon and warm sherry vinaigrette</i>	15

SANDWICHES

Cajun Seasoned Gorgonzola Burger*	16
Wollensky's Butcher Burger*	15
Tuna Burger*	19
Lobster BLT	25
Tenderloin Steak*	18
Pesto Chicken	17
BBQ Beef	17

RARE & WELL DONE

Hand-cut on premise. Our USDA Prime steaks are a rarity in the world of steakhouses. Chosen from the top 2% of all beef in America and hand selected for rich, even marbling - each of our primal cuts are designated by the USDA as "Prime." These cuts are further enhanced through careful dry-aging for 28 days, intensifying the natural flavor and tenderness of the beef.
A truly unique steak experience.

FILET MIGNON*

	10oz.
Charbroiled	38
Au Poivre	40
Cajun Seasoned	39
Gorgonzola Crusted	41
Roasted Cipollini Onion & Garlic	41
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
Cajun Marinated Bone-In 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 purée or simply grilled</i>	31
Coriander Seared Tuna * <i>jalapeño-lime sauce and pickled radishes or simply grilled</i>	33
Craft Beer Battered Fish & Chips <i>crispy catch & small batch ale, Wollensky's tartar sauce</i>	28
Lobster Mango Salad <i>applewood-smoked bacon, mango chutney and avocado aioli</i>	28
Free-Range Chicken <i>roasted breast, confit leg and natural pan jus</i>	29

SIDES FOR TWO

Hashed Brown Potatoes	11
Truffled Macaroni & Cheese	13
Creamed Spinach	11
Creamy Sweet Corn with Manchego Cheese	13
Pan Roasted Wild Mushrooms	13
Wollensky Green Beans	11
Buttermilk Onion Rings	11
Roasted Asparagus	13
Whipped Potatoes	11
French Fries	11

Before placing your order, please inform your server if anyone in your party has a food allergy. Items may be cooked to order.
*NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SWLV-05/13

Liquid Assets

Enjoy our premium Cocktails and Wines.

Classic Cocktails - 14

Martini
Bombay Sapphire or Ketel One with Martini Dry Vermouth

Manhattan
Crown Royal "Black" and Martini Sweet Vermouth

Rob Roy
12-year Dewar's and Martini Sweet Vermouth

Old-Fashioned with Knob Creek

Sidecar
Courvoisier VS and Combier Liqueur D'Orange

Daiquiri with Cruzan Citrus

Negroni
Tanqueray, Campari and Martini Sweet Vermouth

French Martini
Skyy Vodka, Cedilla Açai and Champagne

Margarita
Cazadores Reposado, Combier Liqueur D'Orange and nectar de agave

Horse's Neck
Jameson's, ginger ale and bitters

Planter's Punch
Myers's Rum, Bacardi Dragon Berry and Ketel One Citroen

Bloody Mary
Hangar One Vodka Chipotle and Effen Cucumber Vodka

Dark & Stormy
Gosling's Black Seal Rum and Gosling's Ginger Beer

Belvedere Unfiltered Martini	16
<i>Belvedere Unfiltered Vodka with Marcona almond stuffed olives</i>	
D.C. Filibuster	14
<i>Tito's Gluten Free Vodka and Pama Pomegranate Liqueur</i>	

Frozen Cocktails - 14

Blueberry Coconut Mojito
Hangar One Blueberry, Bacardi Limon, RumChata

Spicy Blood Orange Margarita
Tanqueray Jalapeño Tequila, Absolut Ruby Red, Combier Liqueur D'Orange, DeKuyper Blood Orange

Hot Summer Breeze
Absolut, Fireball Cinnamon Whiskey, pineapple, pomegranate

Mixology Selections - 14

Wollensky Martini
Plymouth or Hangar One Vodka, Martini Dry Vermouth and bleu cheese olives

The Maestro
Maestro Dobel Tequila with fresh sweet & sour and lime

River View Cosmopolitan
Skyy Citrus, Hangar One Vodka Mandarin and DeKuyper Triple Sec

Razztini
Three Olives Raspberry, DeKuyper Peachtree, Cedilla Açai and fresh raspberries

Pear Ginger Martini
Grey Goose La Poire, St. Germain Elderflower, Domaine de Canton Ginger Liqueur

Cherry Manhattan
Maker's Mark, Jim Beam Red Stag and Martini Sweet Vermouth

Rise & Shine
Patron Silver, Combier Liqueur D'Orange and Fragoli Wild Strawberry Liqueur

The Colonel
Maker's Mark 46, B&B Liqueur and Martini Sweet Vermouth

Lima Mule
Leblon Cachaça, lime juice, Angostura bitters, simple syrup, Gosling's Ginger Beer

Chicago Southsider
Effen Cucumber Vodka and Tanqueray Rangpur

South Beach Mojito
Ron Botran Reserva Añejo Rum and Fragoli Wild Strawberry Liqueur

Houston Bramble
Hangar One Kaffir Lime Vodka, St. Germain Elderflower, raspberries & blackberries

Vegas Spritz
Absolut, Beekeeper, Aperol and Ruffino Prosecco

Reduced-Calorie Cocktails - 14

Dark & Skinny
Gosling's Black Seal Rum and Gosling's Diet Ginger Beer

Skinny Rita
TY KU Liqueur and Don Julio Blanco

Skinny Mojito
TY KU Liqueur, Bacardi Limón, mint leaves and club soda

WINES BY THE GLASS Our full list of wines is always available.

Sparkling & Whites

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

Reds

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

SMITH & WOLLENSKY "Private Reserve"

Sauvignon Blanc - A crisp, elegant and fresh wine with citrus, ripe mango and melon notes. Handcrafted by Kunde Family Estate in the Sonoma Valley, this special wine has a great balance and extremely long finish. It pairs nicely with our fresh seafood and Signature Shellfish Bouquet.

Glass 14 | Bottle 54

Meritage - A rich, aromatic cuvée handcrafted in Napa Valley, this Private Reserve is our best yet. Shades of plum and spice mingle with a hint of French oak to complement the intense flavor of our Prime beef. The lengthy, warm finish lingers on the palate. An excellent Meritage comprised of Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot and Malbec.

Glass 19 | Bottle 79



Smith & Wollensky
YOU'VE ARRIVED.™