



WEEKEND BRUNCH

Pastrami Salmon Benedict*

sliced house-cured salmon with poached eggs and dijon hollandaise on marble rye toast

Benedict Oscar Style*

poached eggs, sautéed colossal crab meat, asparagus and hollandaise on marble rye toast

Steak & Eggs*

two 4 oz. filet medallions, roasted wild mushrooms, hashed brown potatoes and two poached eggs

Braised Beef Hash & Poached Eggs*

with au poivre sauce

Cinnamon French Toast

thick-cut brioche bread soaked in sweet cinnamon custard, topped with dark rum flamed bananas and caramel

Broiled Cauliflower Steak

Smith & Wollensky steak sauce mayonnaise, roasted winter vegetables, smoked tomato sauce and buttermilk onion rings

STARTERS

Jumbo Shrimp Cocktail

Lump Crab Meat Cocktail

Chilled Lobster Cocktail

Smoked Clam Chowder

Wollensky's Famous Split Pea Soup

Tomato Carpaccio with Burrata

Steak Tartare*

Tuna Crudo on a Himalayan Salt Block*

Stuffed Jumbo Shrimp

with lump crab meat and garlic butter

Prince Edward Island Mussels*

prosciutto and lemon cream sauce

Signature Crab Cake

cognac mustard and ginger sauces

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 • Sliced Tenderloin • Jumbo Chilled Shrimp
Spicy Ahi Tuna • Lump Crab Meat • Pan Seared Salmon

Spinach, Peppered Bacon & Poached Egg*

with thick-cut peppered bacon and warm sherry vinaigrette

Wollensky Salad

romaine, teardrop tomatoes, potato croutons, bacon lardons and mushrooms with house vinaigrette

Caesar Salad

traditional presentation with crostini tapenade

Chilled Iceberg Wedge

with bacon lardons and bleu cheese

SANDWICHES

Wollensky's Butcher Burger*

Cajun Seasoned Gorgonzola Burger*

Tuna Burger*

Lobster BLT

FILET MIGNON*

10 oz.

Charbroiled

Au Poivre

Cajun Seasoned

Gorgonzola Crusted

Filet Oscar

with lump crab meat, asparagus and hollandaise

Coffee & Cocoa Rubbed Filet

with ancho chili butter and angry onions

Beef Tenderloin Duo

cajun seasoned and gorgonzola crusted

STEAKS & CHOPS*

Dry-Aged Sirloin 14 oz.

Signature Bone-In Rib Eye 24 oz.

Marinated Cajun Rib Eye 24 oz.

S&W Veal Chop Rib Eye

fennel pollen and citrus oil

ENTREES

Pan Seared Salmon*

couscous risotto, morels, lemongrass broth

Coriander Seared Tuna*

jalapeño-lime sauce and pickled radishes

Free Range Chicken

SIDES FOR TWO

Thick-Cut Peppered Bacon

Hashed Brown Potatoes

Truffled Macaroni & Cheese

Creamed Spinach

Duck Fat Roasted Root Vegetables

Pan Roasted Wild Mushrooms

Buttermilk Onion Rings

French Fries

Grilled Asparagus

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.

Liquid Assets

Brunch Cocktails

Blood Orange Mimosa

Solerno Blood Orange Liqueur, Bocelli Prosecco

S & W Julep

Buffalo Trace Bourbon, mint, brown sugar, crushed ice

Bloody Mary or Bloody Maria

choice of: Hangar One Vodka, Hangar One Chipotle, Tanteo Jalapeño or 1800 Reposado

Hydrate

Yacht Club Vodka, Vita Coco Pineapple Water, Monin Watermelon, cucumber

Strawberry Hinnny

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

Spicy Blood Orange Margarita

Tanteo Jalapeño Tequila, Solerno Blood Orange Liqueur, agave nectar

Blueberry Lemonade

Triple 8 Blueberry Vodka, lemonade

JoJo's Red Sunshine

Absolut Ruby Red, Bols Elderflower Liqueur, Ruby Red Grapefruit juices, fresh lime

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

Sparkling & Whites

Bocelli Prosecco, Extra Dry

Roederer "Estate" Sparkling

Laurent-Perrier, Brut Champagne

Beau Joie, Rosé Champagne

J. Lohr "Riverstone" Chardonnay

Sonoma-Cutrer "RRR" Chardonnay

Sanford Chardonnay

Joseph Drouhin White Burgundy

Veramonte Sauvignon Blanc

Smith & Wollensky "Private Reserve" Sauvignon Blanc

Saint M (Ste. Michelle & Dr. Loosen) Riesling

Mezzacorona Pinot Grigio

Rose 'n' Blum Pink Moscato

La Crema Pinot Gris

Château d'Esclans "Whispering Angel" Dry Rosé

Reds

Liberty School Cabernet

B.R. Cohn "Silver Label" Cabernet

Beringer "Knights Valley" Cabernet

Smith & Wollensky "Private Reserve" Meritage

Col Solare Red Blend

Souverain Merlot

Northstar Merlot

Carmel Road Pinot Noir

Etude "Lyric" Pinot Noir

Cuvaison Pinot Noir

Ridge "Three Valleys" Zinfandel

Girard Petite Sirah

Orin Swift "The Prisoner" Red Blend

Trapiche "Oak Cask" Malbec

M. Chapoutier "Belleruche"

Renato Ratti Barbera D'Alba

Emiliana "Coyam" Red Blend

Casa Ferreirinha "Papa Figos" Red Blend

Marqués de Riscal "Reserva"

Warwick "Three Cape Ladies" Cape Blend



Smith & Wollensky
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