

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.

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
- Fritto Misto
fried calamari and shrimp with jalapeño peppers and garlic butter
- Braised Beef & Morels with Rosemary Pappardelle

SHELLFISH BOUQUETS

Chilled Lobster and Lump Crab Meat
Jumbo Shrimp, Iced Oysters and Littleneck Clams
Classic Cocktail, Ginger, Traditional Mustard Sauces
and Sherry Mignonette

Charlie Smith*
serves 2-3

Ralph Wollensky*
serves 4-6

(iced oysters or clams available by half dozen or piece)

SALADS

- Wollensky
- Caesar
- Mixed Greens
- Chilled Iceberg Wedge
- Spinach, Peppered Bacon & Poached Egg*
with thick-cut peppered bacon and warm sherry vinaigrette

SIDES FOR TWO

- Hashed Brown Potatoes
- Truffled Macaroni & Cheese
- Creamed Spinach
- Duck Fat Roasted Root Vegetables
- Pan Roasted Wild Mushrooms
- Buttermilk Onion Rings
- Grilled Asparagus
- Whipped Potatoes
- Baked Potato
- French Fries

Dinner Menu



FILET MIGNON*

10oz. 14oz.

- Charbroiled
 - Au Poivre
 - Cajun Seasoned
 - Gorgonzola Crusted
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- Coffee & Cocoa Rubbed Filet
10 oz. filet mignon with ancho chili butter and angry onions
 - Beef Tenderloin Trio
cajun seasoned, gorgonzola crusted and madeira demi glace
 - Filet & Jumbo Stuffed Shrimp
10 oz. filet mignon and jumbo shrimp with lump crab meat and garlic butter
 - Filet & Lobster Tail
10 oz. filet mignon and steamed lobster tail
 - Filet Oscar
10 oz. filet mignon with lump crab meat, asparagus and hollandaise
 - Filet Rossini
10 oz. filet mignon with seared foie gras and madeira demi glace

STEAKS & CHOPS*

- Bone-In Filet 16 oz.
- Dry-Aged Sirloin 14 oz.
- Bone-In New York Cut Sirloin 21 oz.
- Signature Bone-In Rib Eye 24 oz.
- Cajun Marinated Bone-In Rib Eye 24 oz.

Spice Rubbed Long Bone Rib Eye
lemon-parsley salad, bone marrow butter and harissa

- S&W Veal Chop Rib Eye
fennel pollen and citrus olive oil
- Double-Cut Lamb Chops
roasted carrots, green beans, fingerling potatoes and lamb jus
- Dry-Aged Porterhouse for Two 48 oz.
with roasted vegetables

ENTREES

- Pan Seared Salmon*
couscous risotto, morels, lemongrass broth
- Coriander Seared Tuna*
jalapeño-lime sauce and pickled radishes
- Grilled Swordfish
slow cured pork, cipollini onions, brown butter
- Whole Maine Lobster
stuffed with jumbo lump crab meat or simply steamed
- Free Range Chicken

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

Enjoy our premium Cocktails and Wines.

Classic Cocktails

Manhattan

Crown Royal "Black", Carpano Antica Sweet Vermouth

Old-Fashioned

with Gentleman Jack

Margarita

Maestro Dobel, Combier Liqueur d'Orange, Solerno Blood Orange, Nectar de Agave

Mojito

choice of: Don Q Rum, Don Q Limón, Don Q Passion; mint leaves, club soda

Daiquiri

with Diplomático Rum

Horse's Neck

Jameson, ginger ale, Angostura bitters

Sazerac

Buffalo Trace Bourbon, Pernod, Monin Pure Cane syrup

Moscow Mule

Russian Standard Platinum, Gosling's Ginger Beer, lime

Bloody Mary or Bloody Maria

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

Dark & Stormy

Gosling's Black Seal Rum, Gosling's Ginger Beer

Ralph Wollensky "Signature" Martini

Stoli Elit Vodka, hint of citrus, black peppercorns, 24K gold flakes

Belvedere Unfiltered Martini

Belvedere Unfiltered Vodka, Marcona almond stuffed olives

Reduced-Calorie Cocktails

Dark & Skinny

Gosling's Black Seal Rum and Gosling's Diet Ginger Beer

Skinny Itch Margarita

Don Julio Blanco, Cointreau Noir

Skinny Mojito

TY KU Liqueur, Don Q Limón, mint leaves, club soda

Skinny Martini

Finlandia Grapefruit, Jack Rudy "Small Batch" Tonic

Mixology Selections

Dutch Negroni

Bols Genever, Campari, Carpano Antica Sweet Vermouth

Razztini

Three Olives Raspberry, Bols Peach Liqueur, Chambord, fresh raspberries

Rub and Rye

Templeton Rye, Sam Adam's Boston Lager, apple wood smoked bacon

Houston Margarita

El Jimador, Combier Liqueur d'Orange, Corona Extra

Chicago Hot

Tanteo Jalapeño, Chambord, Gosling's Ginger Beer

Tequila Sunrise

Tanteo Tropical, Combier Liqueur d'Orange, orange juice

Hydrate

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

Old Hollywood

Three Olives Marilyn, Laurent-Perrier Champagne, Chambord, splash of Bols Yogurt Liqueur

Pear Ginger Martini

Absolut Pears, Bols Elderflower, Domain de Canton Ginger Liqueur

Endless Summer

Patrón Añejo, Monin Pure Cane, Solerno Blood Orange Liqueur

Nutty Alexander

Remy VS, RumChata, Monin Hazelnut, Angostura bitters

Bourbon Ball

Woodford "Reserve", Galliano Ristretto, RumChata, Fireball Cinnamon Whiskey

South Beach Mojito

Shellback "Spiced" Rum, Fragoli Wild Strawberry Liqueur

Blueberry Lemonade

Triple 8 Blueberry Vodka, lemonade

Vegas T 'n' T

Tanqueray No. TEN, Jack Rudy "Small Batch" Tonic, soda

Lima Mule

Soul Cachaça, Angostura bitters, lime juice, Monin Pure Cane, Gosling's Ginger Beer

Double Down

Mount Gay Black Barrel, Cointreau Noir, orange slice

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

Sparkling & Whites

Bocelli	Prosecco, Extra Dry	Valdobbiadene
Roederer "Estate"	Sparkling	Anderson Valley
Laurent-Perrier Brut	Champagne	Tour-Sur-Marne
Beau Joie Rosé	Brut	Épernay
J. Lohr "Riverstone"	Chardonnay	Monterey
Sonoma Cutrer "RRR"	Chardonnay	Russian River
Sanford	Chardonnay	Sta. Rita Hills
Joseph Drouhin	White Burgundy	Puligny-Montrachet
Veramonte	Sauvignon Blanc	Casablanca
Smith & Wollensky "Private Reserve"	Sauvignon Blanc	Sonoma
Saint M (Ste. Michelle & Dr. Loosen)	Riesling	Pfalz
Mezzacorona	Pinot Grigio	Vigneti delle Dolomiti
Rose 'n' Blum	Pink Moscato	California
La Crema	Pinot Gris	Monterey
Château d'Esclans "Whispering Angel"	Dry Rosé	Provence

Reds

Liberty School	Cabernet	Paso Robles
B.R. Cohn "Silver Label"	Cabernet	North Coast
Beringer "Knight Valley"	Cabernet	Knight Valley
Smith & Wollensky "Private Reserve"	Meritage	Napa
Col Solare	Red Blend	Columbia Valley
Souverain	Merlot	Sonoma
Northstar	Merlot	Columbia Valley
Carmel Road	Pinot Noir	Monterey
Etude "Lyric"	Pinot Noir	Santa Barbara
Cuvaision	Pinot Noir	Carneros
Ridge "Three Valley"	Zinfandel	Sonoma
Girard	Petite Sirah	Napa
Orin Swift "The Prisoner"	Red Blend	Napa
Trapiche "Oak Cask"	Malbec	Mendoza
M. Chapoutier "Belleruche"		Côtes-du-Rhone
Renato Ratti		Barbera D'Alba
Emiliana "Coyam"	Red Blend	Colchagua
Casa Ferreirinha "Papa Figos"	Red Blend	Douro Valley
Marqués de Riscal "Reserva"		Rioja
Warwick "Three Cape Ladies"	Cape Blend	Stellenbosch

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 | Bottle

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 | Bottle



Smith & Wollensky
YOU'VE ARRIVED.™