



## 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*

## LIQUID LUNCH

*Get in and out with our fast-flowing Liquid Lunch, celebrating the arts of brewing and braising. To start, enjoy a Samuel Adams Beer™.*

*Then choose from our Famous Split Pea Soup or Smoked Clam Chowder and one of our three signature braised entrees:*

- Lamb Shank**  
*lamb fore shank with lamb jus, marcona almonds and gorgonzola finish*
- Beef Pie**  
*prime beef with cipollini onions, red wine, puff pastry and roasted onion crema*
- Cracklin Pork**  
*crispy pork shank with pineapple mustard glaze, beer and apple sauerkraut*

*Available daily until 4pm*

## 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
- Wollensky Salad**  
*romaine, teardrop tomatoes, potato croutons, bacon lardons and mushrooms with house vinaigrette*
- Caesar Salad**  
*traditional presentation with crostini tapenade*
- Cobb Salad**  
*avocado, tomato, bacon, egg, green beans, bleu cheese, kalamata olives and citrus vinaigrette*
- Zesty Mixed Greens**  
*with fennel, orange, kalamata olives, capers, onions and citrus vinaigrette*
- Chilled Iceberg Wedge**  
*with bacon lardons and bleu cheese*
- Spinach, Peppered Bacon & Poached Egg\***  
*with thick-cut peppered bacon and warm sherry vinaigrette*

## 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
  - 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.
- Cajun Marinated Bone-In 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

## SANDWICHES

- Wollensky's Butcher Burger\*
- Cajun Seasoned Gorgonzola Burger\*
- Tuna Burger\*
- Lobster BLT
- Signature Steak\*
- Pesto Chicken

## 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
- French Fries

# 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
Cuvaison	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 Figs"	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.™