



## WEEKEND BRUNCH

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

### STARTERS

Jumbo Shrimp Cocktail	21
Lump Crab Meat Cocktail	19
Chilled Lobster Cocktail	22
Soup du Jour	9
Wollensky's Famous Split Pea Soup	7
Tomato Carpaccio with Burrata	16
Steak Tartare*	18
Tuna Crudo on a Himalayan Salt Block*	17
Stuffed Jumbo Shrimp <i>with lump crab meat and garlic butter</i>	25
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 \$13  
Spicy Ahi Tuna \$14 • Lump Crab Meat \$11 • Pan Seared 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

### SANDWICHES

Wollensky's Butcher Burger*	13
Cajun Seasoned Gorgonzola Burger*	16
Tuna Burger*	19
Lobster BLT	23

### FILET MIGNON\*

	10 oz.
Charbroiled	36
Au Poivre	37
Cajun Seasoned	37
Gorgonzola Crusted	38
Filet Oscar <i>with lump crab meat, asparagus and hollandaise</i>	47
Coffee & Cocoa Rubbed Filet <i>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

Pan Seared Salmon* <i>couscous risotto, morels, lemongrass broth</i>	29
Coriander Seared Tuna* <i>jalapeño-lime sauce and pickled radishes</i>	31
Free Range Chicken	27

### SIDES FOR TWO

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

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.

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# Liquid Assets

## Brunch Cocktails - 14

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### 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 Hinny

*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.*

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### Sparkling & Whites

Bocelli Prosecco, Extra Dry	11
Roederer "Estate" Sparkling	14
Laurent-Perrier, Brut Champagne	22
Beau Joie, Rosé Champagne	24
J. Lohr "Riverstone" Chardonnay	10
Sonoma-Cutrer "RRR" Chardonnay	14
Sanford Chardonnay	17
Veramonte Sauvignon Blanc	9
Smith & Wollensky "Private Reserve" Sauvignon Blanc	14
Saint M (Ste. Michelle & Dr. Loosen) Riesling	10
Mezzacorona Pinot Grigio	10
La Crema Pinot Gris	12
Château d'Esclans "Whispering Angel" Dry Rosé	12

### Reds

Liberty School Cabernet	12
B.R. Cohn "Silver Label" Cabernet	14
Beringer "Knights Valley" Cabernet	18
Smith & Wollensky "Private Reserve" Meritage	19
Col Solare Red Blend	21
Souverain Merlot	13
Northstar Merlot	17
Carmel Road Pinot Noir	12
Etude "Lyric" Pinot Noir	15
Cuvaison Pinot Noir	18
Ridge "Three Valleys" Zinfandel	13
Girard Petite Sirah	12
Orin Swift "The Prisoner" Red Blend	22
Trapiche "Oak Cask" Malbec	12
M. Chapoutier "Belleruche"	12
Renato Ratti Barbera D'Alba	14
Emiliana "Coyam" Red Blend	18
Casa Ferreirinha "Papa Figos" Red Blend	11
Marqués de Riscal "Reserva"	15
Warwick "Three Cape Ladies" Cape Blend	13



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