



WEEKEND BRUNCH

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

STARTERS

Jumbo Shrimp Cocktail	21
Lump Crab Meat Cocktail	20
Chilled Lobster Cocktail	22
Soup du Jour	10
Wollensky's Famous Split Pea Soup	8
Tomato Carpaccio with Burrata	16
Steak Tartare*	18
Tuna Crudo on a Himalayan Salt Block*	17
Stuffed Jumbo Shrimp	25
<i>with lump crab meat and garlic butter</i>	
Prince Edward Island Mussels*	16
<i>prosciutto and lemon cream sauce</i>	
Signature Crab Cake	19
<i>cognac mustard and ginger sauces</i>	

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*	15
<i>with thick-cut peppered bacon and warm sherry vinaigrette</i>	
Wollensky Salad	9
<i>romaine, teardrop tomatoes, potato croutons, bacon lardons and mushrooms with house vinaigrette</i>	
Caesar Salad	9
<i>traditional presentation with crostini tapenade</i>	
Chilled Iceberg Wedge	11
<i>with bacon lardons and bleu cheese</i>	

SANDWICHES

Wollensky's Butcher Burger*	13
Cajun Seasoned Gorgonzola Burger*	16
Tuna Burger*	21
Lobster BLT	26

FILET MIGNON*

	10 oz.
Charbroiled	36
Au Poivre	38
Cajun Seasoned	37
Gorgonzola Crusted	39
Filet Oscar	47
<i>with lump crab meat, asparagus and hollandaise</i>	
Coffee & Cocoa Rubbed Filet	45
<i>with ancho chili butter and angry onions</i>	
Beef Tenderloin Duo	38
<i>cajun seasoned and gorgonzola crusted</i>	

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	47
<i>fennel pollen and citrus oil</i>	

ENTREES

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

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.

Liquid Assets

Brunch Cocktails - 15

- 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.*

Sparkling & Whites	
Bocelli Prosecco, Extra Dry	13
Roederer "Estate" Sparkling	15
Laurent-Perrier, Brut Champagne	22
Beau Joie, Rosé Champagne	26
J. Lohr "Riverstone" Chardonnay	12
Sonoma-Cutrer "RRR" Chardonnay	16
Sanford Chardonnay	17
Veramonte Sauvignon Blanc	10
Smith & Wollensky "Private Reserve" Sauvignon Blanc	14
Saint M (Ste. Michelle & Dr. Loosen) Riesling	11
Mezzacorona Pinot Grigio	11
Rose 'n' Blum Pink Moscato	10
La Crema Pinot Gris	13
Château d'Esclans "Whispering Angel" Dry Rosé	13
Reds	
Liberty School Cabernet	13
B.R. Cohn "Silver Label" Cabernet	16
Beringer "Knights Valley" Cabernet	19
Smith & Wollensky "Private Reserve" Meritage	19
Col Solare Red Blend	21
Souverain Merlot	14
Northstar Merlot	18
Carmel Road Pinot Noir	12
Etude "Lyric" Pinot Noir	16
Cuvaison Pinot Noir	18
Ridge "Three Valleys" Zinfandel	14
Girard Petite Sirah	13
Trapiche "Oak Cask" Malbec	13
M. Chapoutier "Belleruche"	13
Renato Ratti Barbera D'Alba	15
Casa Ferreirinha "Papa Figos" Red Blend	12
Marqués de Riscal "Reserva"	16
Warwick "Three Cape Ladies" Cape Blend	14

