



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 <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
Fritto Misto <i>fried calamari and shrimp with jalapeño peppers and garlic butter</i>	18

LIQUID LUNCH \$30

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 **Soup du Jour** 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 \$7 • Sliced Tenderloin \$12 • Jumbo Chilled Shrimp \$13
Spicy Ahi Tuna \$14 • Lump Crab Meat \$11 • Pan Seared Salmon \$10

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
Cobb Salad <i>avocado, tomato, bacon, egg, green beans, bleu cheese, kalamata olives and citrus vinaigrette</i>	9
Zesty Mixed Greens <i>with fennel, orange, kalamata olives, capers, onions and citrus vinaigrette</i>	9
Chilled Iceberg Wedge <i>with bacon lardons and bleu cheese</i>	11
Spinach, Peppered Bacon & Poached Egg* <i>with thick-cut peppered bacon and warm sherry vinaigrette</i>	15

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	36
Au Poivre	38
Cajun Seasoned	37
Gorgonzola Crusted	39
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Filet Oscar <i>10 oz. filet mignon with lump crab meat, asparagus and hollandaise</i>	47
Coffee & Cocoa Rubbed Filet <i>10 oz. filet mignon 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
Cajun Marinated Bone-In 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	29

SANDWICHES

Wollensky's Butcher Burger*	13
Cajun Seasoned Gorgonzola Burger*	16
Tuna Burger*	21
Lobster BLT	26
Signature Steak*	20
Pesto Chicken	18

SIDES FOR TWO

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
Grilled Asparagus	13
Whipped Potatoes	11
French Fries	11

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.

SWPH-10/13

Liquid Assets

Enjoy our premium Cocktails and Wines.

Classic Cocktails - 15

- Manhattan**
Crown Royal "Black", Carpano Antica Sweet Vermouth
- Old-Fashioned**
with Gentleman Jack
- Margarita**
Maestro Dobel, Combier Liqueur d'Orange, Solerno Blood Orange, agave nectar
- 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
- Moscow Mule**
Russian Standard Platinum, Gosling's Ginger Beer, lime
- Dark & Stormy**
Gosling's Black Seal Rum, Gosling's Ginger Beer

Ralph Wollensky "Signature" Martini <i>Stoli Elit Vodka, hint of citrus, black peppercorns, 24K gold flakes</i>	19
Belvedere Unfiltered Martini <i>Belvedere Unfiltered Vodka, Marcona almond stuffed olives</i>	17

Reduced Calorie Cocktails - 15

- Dark & Skinny**
Gosling's Black Seal Rum, Gosling's Diet Ginger Beer
- Skinny Itch Margarita**
Don Julio Blanco, Cointreau Noir, TY KU Liqueur
- Skinny Mojito**
TY KU Liqueur, Don Q Limón, mint leaves, club soda
- Skinny Martini**
Finlandia Grapefruit, Jack Rudy "Small Batch" Tonic

Mixology Selections - 15

- 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 Adams Boston Lager, candied bacon
- Houston Margarita**
El Jimador, Combier Liqueur d'Orange, Corona Extra
- Chicago Hot**
Tantéo Jalapeño, Chambord, Gosling's Ginger Beer
- Tequila Sunrise**
Tantéo 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 VSOP, 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, Monin Pure Cane, Gosling's Ginger Beer, Angostura bitters, lime juice
- 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	<i>Prosecco, Extra Dry</i>	Valdobbiadene	13
Roederer "Estate"	<i>Sparkling</i>	Anderson Valley	15
Laurent-Perrier, Brut	<i>Champagne</i>	Tour-Sur-Marne	22
Beau Joie, Rosé	<i>Champagne</i>	Épernay	26
J. Lohr "Riverstone"	<i>Chardonnay</i>	Monterey	12
Sonoma-Cutrer "RRR"	<i>Chardonnay</i>	Russian River	16
Sanford	<i>Chardonnay</i>	Santa Rita Hills	17
Veramonte	<i>Sauvignon Blanc</i>	Casablanca	10
Smith & Wollensky "Private Reserve"	<i>Sauvignon Blanc</i>	Sonoma	14
Saint M (Ste. Michelle & Dr. Loosen)	<i>Riesling</i>	Pfalz	11
Mezzacorona	<i>Pinot Grigio</i>	Vigneti delle Dolomiti	11
Rose 'n' Blum	<i>Pink Moscato</i>	California	10
La Crema	<i>Pinot Gris</i>	Monterey	13
Château d'Esclans "Whispering Angel"	<i>Dry Rosé</i>	Provence	13

Reds

Liberty School	<i>Cabernet</i>	Paso Robles	13
B.R. Cohn "Silver Label"	<i>Cabernet</i>	North Coast	16
Beringer "Knights Valley"	<i>Cabernet</i>	Sonoma	19
Smith & Wollensky "Private Reserve"	<i>Meritage</i>	Napa	19
Col Solare	<i>Red Blend</i>	Columbia Valley	21
Souverain	<i>Merlot</i>	Sonoma	14
Northstar	<i>Merlot</i>	Columbia Valley	18
Carmel Road	<i>Pinot Noir</i>	Monterey	12
Etude "Lyric"	<i>Pinot Noir</i>	Santa Barbara	16
Cuvaison	<i>Pinot Noir</i>	Carneros	18
Ridge "Three Valleys"	<i>Zinfandel</i>	Sonoma	14
Girard	<i>Petite Sirah</i>	Napa	13
Trapiche "Oak Cask"	<i>Malbec</i>	Mendoza	13
M. Chapoutier "Belleruche"		Côtes-du-Rhône	13
Renato Ratti	<i>Barbera D'Alba</i>	Piedmont	15
Casa Ferreirinha "Papa Figos"	<i>Red Blend</i>	Douro Valley	12
Marqués de Riscal "Reserva"		Rioja	16
Warwick "Three Cape Ladies"	<i>Cape Blend</i>	Stellenbosch	14

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 14 | Bottle 54

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 19 | Bottle 79



Smith & Wollensky
YOU'VE ARRIVED.™