

BOSTON RESTAURANT WEEK DINNER MENU

March 16-21 & 23-28, 2014 \$38 per person

Does not include tax or gratuity
Please select one item from each course below

STARTERS

Iceberg Wedge with bleu cheese and bacon lardons

Tomato Carpaccio with Burrata

Wollensky's Famous Split Pea Soup with croutons

ENTRÉES

Vegetarian selection available upon request

Pan Seared Salmon*

couscous risotto, morels, lemongrass broth

Free-Range Chicken

roasted mushrooms, fingerling potatoes and tarragon jus

8oz. Filet Mignon*

simply grilled
cajun seasoned
gorgonzola crusted (add \$5 per order)
oscar style (add \$10 per order)
rossini style (add \$15 per order)

DESSERTS

Made fresh daily by our pastry chef

Chocolate Cake

layered with chocolate ganache

Coconut Cake

passion fruit sauce



Smith & Wollensky.

YOU'VE ARRIVED.™



BOSTON RESTAURANT WEEK LUNCH MENU

March 16-21 & 23-28, 2014 \$25 per person

Does not include tax or gratuity
Please select one item from each course below

STARTERS

Iceberg Wedge

with bleu cheese and bacon lardons

Caesar Salad

Wollensky's Famous Split Pea Soup with croutons

ENTRÉES

Vegetarian selection available upon request

Pan Seared Salmon*

couscous risotto, morels, lemongrass broth

Wollensky's Butcher Burger*

aged cheddar, caramelized onions, lettuce and tomato with Smith & Wollensky steak sauce mayonnaise served with french fries and cole slaw

Cobb Salad with Chicken

avocado, tomato, bacon, egg, green beans, bleu cheese, kalamata olives and citrus vinaigrette

8oz. Filet Mignon*

(\$8 supplement charge) simply grilled cajun seasoned

DESSERTS

Made fresh daily by our pastry chef

Chocolate Cake

layered with chocolate ganache

Coconut Cake

passion fruit sauce



Smith & Wollensky...

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