



STARTERS

Jumbo Shrimp Cocktail	21
Colossal Lump Crab Meat Cocktail	20
Chilled Lobster Cocktail	22
Smoked Clam Chowder	9
Wollensky's Famous Split Pea Soup	7
Tomato Carpaccio with Burrata	16
Steak Tartare* <i>house made potato chips</i>	18
Rib Eye Carpaccio* <i>lemon oil, arugula, parmesan</i>	18
Tuna Tartare* <i>avocado, cucumber, ponzu, lotus root chip</i>	17
Stuffed Jumbo Shrimp <i>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 \$28

Get in and out with our fast-flowing, prix fixe meal. Enjoy any Samuel Adams Beer™ or a glass of Smith & Wollensky Private Reserve Meritage or Sauvignon Blanc and your choice of entree:

- Steak Tips***
barbeque marinated steak tips, grilled corn on the cob with chipotle aioli and shaved manchego
- Chicken Paillard**
marinated chicken breast, poached tomatoes, grilled vidalia onions, preserved lemon and garlic chips
- Seared Scallops***
jalapeño-lime emulsion, fruit salsa, crispy plantain

Available weekdays until 4pm. Beer or wine can be substituted with any soda or iced tea.

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 \$8 • Sliced Tenderloin \$12 • Jumbo Chilled Shrimp \$14 Spicy Ahi Tuna \$14 • Colossal Lump Crab \$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
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

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*

	10 oz.
Charbroiled	37
Au Poivre	39
Cajun Seasoned	38
Gorgonzola Crusted	40
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Coffee & Cocoa Rubbed Filet <i>ancho chili butter and angry onions</i>	45
Beef Tenderloin Duo <i>cajun seasoned and gorgonzola crusted</i>	37
Filet Oscar <i>colossal lump crab meat, asparagus and hollandaise</i>	47

DRY-AGED STEAKS*

Cajun Marinated Bone-In Rib Eye 24 oz.	49
Sirloin 14 oz.	49
Signature Bone-In Rib Eye 24 oz.	49

ENTREES

S&W Veal Chop Rib Eye* <i>fennel pollen and citrus olive oil</i>	47
Pan Seared Salmon* <i>corn puree, fava beans, tasso ham, cipollini onions</i>	31
Pink Peppercorn Crusted Tuna* <i>asian slaw, ponzu, wasabi cream</i>	31
Roasted Free Range Chicken <i>summer succotash, natural jus</i>	27
Lobster Mango Salad <i>applewood smoked bacon, mango chutney and avocado aioli</i>	28

SANDWICHES

Wollensky's Butcher Burger*	16
Cajun Seasoned Gorgonzola Burger*	16
Lobster BLT	25
Signature Steak*	20
Pesto Chicken	17

SIDES FOR TWO

Hashed Brown Potatoes	11
Creamed Spinach	11
Truffled Macaroni & Cheese	13
Pan Roasted Wild Mushrooms	13
Creamy Corn with Manchego	13
Grilled Asparagus	13
Buttermilk Onion Rings	11
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.

SWAW -04/14