

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.

STARTERS

- Jumbo Shrimp Cocktail (X)
- Colossal Lump Crab Meat Cocktail
- Chilled Lobster Cocktail (X)
- Tomato Carpaccio with Burrata (X)
- Steak Tartare*
house made potato chips
- Rib Eye Carpaccio*
lemon oil, arugula, parmesan
- Tuna Tartare*
avocado, cucumber, ponzu, lotus root chip
- Stuffed Jumbo Shrimp
lump crab meat and garlic butter
- Prince Edward Island Mussels
prosciutto and lemon cream sauce
- Signature Crab Cake
cognac mustard and ginger sauces
- Fritto Misto
fried calamari and shrimp with jalapeño peppers and garlic butter
- Seared Scallops*
jalapeño-lime emulsion, fruit salsa, crispy plantain

SHELLFISH BOUQUETS

Chilled Lobster and Colossal Lump Crab Meat, Jumbo Shrimp, Iced Oysters and Littleneck Clams
Classic Cocktail, Ginger, Traditional Mustard Sauces and Sherry Mignonette

Charlie Smith*
serves 2-3

Ralph Wollensky*
serves 4-6

(iced oysters or clams available by half dozen or piece)

SOUPS & SALADS

- Wollensky's Famous Split Pea Soup (X)
- Smoked Clam Chowder (X)
- Wollensky Salad
- Caesar Salad
- Mixed Greens (X)
- Chilled Iceberg Wedge (X)
- Lobster Mango Salad
applewood smoked bacon, mango chutney and avocado aioli

SIDES FOR TWO

- Hashed Brown Potatoes (X)
- Creamed Spinach
- Truffled Macaroni & Cheese
- Pan Roasted Wild Mushrooms (X)
- Creamy Corn with Manchego (X)
- Grilled Asparagus (X)
- Buttermilk Onion Rings
- Whipped Potatoes (X)
- Baked Potato (X)
- French Fries

Dinner Menu



FILET MIGNON*

- Charbroiled (X)
- Au Poivre
- Cajun Seasoned (X)
- Gorgonzola Crusted

Coffee & Cocoa Rubbed Filet
10 oz. filet mignon with ancho chili butter and angry onions

Beef Tenderloin Trio
cajun seasoned, gorgonzola crusted and madeira demi glace

Filet & Jumbo Stuffed Shrimp
10 oz. filet mignon and jumbo shrimp with lump crab meat and garlic butter

Filet & Lobster Tail (X)
10 oz. filet mignon and steamed lobster tail

Filet Oscar
10 oz. filet mignon with colossal lump crab meat, asparagus and hollandaise

Filet Rossini
10 oz. filet mignon with seared foie gras and madeira demi glace

Bone-In Filet (X)
16 oz.

DRY-AGED STEAKS*

- Cajun Marinated Bone-In Rib Eye 24 oz. (X)
- Bone-In New York Cut Sirloin 21 oz. (X)
- Sirloin 14 oz. (X)

Spice Rubbed Long Bone Rib Eye (X)
lemon-parsley salad, bone marrow butter and harissa

Porterhouse for Two 48 oz. (X)
with roasted vegetables

Signature Bone-In Rib Eye 24 oz. (X)

ENTREES

S&W Veal Chop Rib Eye* (X)
fennel pollen and citrus olive oil

Pan Seared Salmon* (X)
corn puree, fava beans, tasso ham, cipollini onions

Pink Peppercorn Crusted Tuna*
asian slaw, ponzu, wasabi cream

Oven Roasted Halibut
saffron broth, tomato, braised fennel and endive

Whole Maine Lobster (X) MKT
simply steamed

Roasted Free Range Chicken (X)
summer succotash, natural jus

(X) Items that are naturally gluten-free. Some of our other menu items may be modified to meet the gluten-free criteria. Before placing your order, please inform your server if anyone in your party has a food allergy.

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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

Enjoy our premium Cocktails and Wines.

Classic Cocktails - 13

- Manhattan**
Crown Royal "Black", Carpano Antica Sweet Vermouth
- Old-Fashioned**
with Gentleman Jack
- Margarita**
Cuervo Gold, Combier Liqueur d'Orange, Solerno Blood Orange Liqueur, 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**
Bulleit Bourbon, Pernod Absinthe, Monin Pure Cane
- Moscow Mule**
Russian Standard Platinum, Gosling's Ginger Beer, lime
- Dark & Stormy**
Gosling's Black Seal Rum, Gosling's Ginger Beer

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| Ralph Wollensky "Signature" Martini
<i>Stoli Elit Vodka, hint of citrus, black peppercorns, 24K gold flakes</i> | 17 |
| Ultimat Vodka Martini
<i>Marcona almond stuffed olives</i> | 15 |

Reduced Calorie Cocktails - 13

- 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 - 13

- Dutch Negroni**
Bols Genever, Campari, Carpano Antica Sweet Vermouth
- Razztini**
Three Olives Raspberry, Bols Peach Liqueur, Chambord, fresh raspberries
- On the Boulevard**
Templeton Rye, Luxardo Cherry, Carpano Antica Sweet Vermouth, orange
- Houston Margarita**
El Jimador, Combier Liqueur d'Orange, Corona Extra
- Maestro of Ceremonies**
Maestro Dobel Tequila, Combier Liqueur d'Orange, pineapple, Sprite
- 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
- Bourbon Ball**
Woodford "Reserve", Galliano Ristretto, RumChata, Fireball
- 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
- Double Down**
Mount Gay Black Barrel, Cointreau Noir, orange slice
- Iced Chata**
Brinley Gold Shipwreck Vanilla, RumChata, Godiva, cream

WINES BY THE GLASS *Our full list of wines is always available.*

Sparkling & Whites

Joseph Drouhin	White Burgundy	Chassagne-Montrachet	19
Bocelli	Prosecco, Extra Dry	Valdobbiadene	11
Roederer "Estate"	Sparkling	Anderson Valley	14
Laurent-Perrier, Brut	Champagne	Tour-Sur-Marne	22
Beau Joie, Rosé	Champagne	Épernay	24
J. Lohr "Riverstone"	Chardonnay	Monterey	10
Sonoma-Cutrer "RRR"	Chardonnay	Russian River	14
Sanford	Chardonnay	Santa Rita Hills	16
Veramonte	Sauvignon Blanc	Casablanca	9
Smith & Wollensky "Private Reserve"	Sauvignon Blanc	Sonoma	14
Saint M (Ste. Michelle & Dr. Loosen)	Riesling	Pfalz	10
Mezzacorona	Pinot Grigio	Vigneti delle Dolomiti	10
Rose 'n' Blum	Pink Moscato	California	9
La Crema	Pinot Gris	Monterey	12
Château d'Esclans "Whispering Angel"	Dry Rosé	Provence	12

Reds

Liberty School	Cabernet	Paso Robles	12
Educated Guess	Cabernet	Napa	14
Beringer "Knights Valley"	Cabernet	Sonoma	18
Smith & Wollensky "Private Reserve"	Meritage	Napa	19
Col Solare	Red Blend	Columbia Valley	21
Souverain	Merlot	Sonoma	13
Northstar	Merlot	Columbia Valley	17
Carmel Road	Pinot Noir	Monterey	12
Etude "Lyric"	Pinot Noir	Santa Barbara	15
Cuvaison	Pinot Noir	Carneros	18
Ridge "Three Valleys"	Zinfandel	Sonoma	13
Girard	Petite Sirah	Napa	12
The Prisoner	Red Blend	Napa	22
Trapiche "Oak Cask"	Malbec	Mendoza	12
M. Chapoutier "Belleruche"		Côtes-du-Rhône	12
Renato Ratti	Barbera D'Alba	Piedmont	14
Emiliana "Coyam"	Red Blend	Colchagua	18
Casa Ferreirinha "Papa Figos"	Red Blend	Douro Valley	11
Marqués de Riscal "Reserva"		Rioja	15
Warwick "Three Cape Ladies"	Cape Blend	Stellenbosch	13

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.™