



STARTERS

Jumbo Shrimp Cocktail

Colossal Lump Crab Meat Cocktail

Chilled Lobster Cocktail

Smoked Clam Chowder

Wollensky’s Famous Split Pea Soup

Tomato Carpaccio with Burrata

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

LIQUID LUNCH

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 daily 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 • Sliced Tenderloin • Jumbo Chilled Shrimp
Spicy Ahi Tuna • Colossal Lump Crab • Pan Seared Salmon

Wollensky Salad
romaine, teardrop tomatoes, potato croutons, bacon lardons and mushrooms with house vinaigrette

Caesar Salad
traditional presentation with crostini tapenade

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

Mixed Greens
with fennel, orange, kalamata olives, capers, onions and citrus vinaigrette

Chilled Iceberg Wedge
with bacon lardons and bleu cheese

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

Au Poivre

Cajun Seasoned

Gorgonzola Crusted

Coffee & Cocoa Rubbed Filet
ancho chili butter and angry onions

Beef Tenderloin Duo
cajun seasoned and gorgonzola crusted

Filet Oscar
colossal lump crab meat, asparagus and hollandaise

DRY-AGED STEAKS★

Cajun Marinated Bone-In Rib Eye 24 oz.

Sirloin 14 oz.

Signature Bone-In Rib Eye 24 oz.

ENTREES

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

Pan Seared Salmon*
corn puree, java beans, tasso ham, cipollini onions

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

Roasted Free Range Chicken
summer succotash, natural jus

Lobster Mango Salad
applewood smoked bacon, mango chutney and avocado aioli

SANDWICHES

Wollensky’s Butcher Burger*

Cajun Seasoned Gorgonzola Burger*

Lobster BLT

Signature Steak*

Pesto Chicken

SIDES FOR TWO

Hashed Brown Potatoes

Creamed Spinach

Truffled Macaroni & Cheese

Pan Roasted Wild Mushrooms

Creamy Corn with Manchego

Grilled Asparagus

Buttermilk Onion Rings

Whipped Potatoes

French Fries