



WEEKEND BRUNCH

Pastrami Salmon Benedict* <i>sliced house-cured salmon with poached eggs and dijon hollandaise on marble rye toast</i>	21	Braised Beef Hash & Poached Eggs* <i>with au poivre sauce</i>	24
Benedict Oscar Style* <i>poached eggs, sautéed colossal lump crab meat, asparagus and hollandaise on marble rye toast</i>	21	Cinnamon French Toast <i>thick-cut brioche bread soaked in sweet cinnamon custard, topped with dark rum flamed bananas and caramel</i>	19
Steak & Eggs* <i>two 4 oz. filet medallions, roasted wild mushrooms, hashed brown potatoes and two poached eggs</i>	32	Broiled Cauliflower Steak <i>S&W steak sauce mayonnaise, roasted vegetables, smoked tomato sauce, buttermilk onion rings</i>	21

STARTERS

Jumbo Shrimp Cocktail	22
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>	18
Prince Edward Island Mussels <i>prosciutto and lemon cream sauce</i>	16
Signature Crab Cake <i>cognac mustard and ginger sauces</i>	19

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 \$15
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
Chilled Iceberg Wedge <i>with bacon lardons and bleu cheese</i>	11

SANDWICHES

Wollensky's Butcher Burger*	16
Cajun Seasoned Gorgonzola Burger*	16
Lobster BLT	25

FILET MIGNON*

	10 oz.
Charbroiled	38
Au Poivre	39
Cajun Seasoned	39
Gorgonzola Crusted	40
Coffee & Cocoa Rubbed Filet <i>ancho chili butter and angry onions</i>	45
Crusted Beef Tenderloin Duo <i>gorgonzola and bone marrow butter</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 oil</i>	47
Pan Seared Salmon* <i>garlic kale, foraged mushrooms, cipollini onions, beurre rouge</i>	33
Pink Peppercorn Crusted Tuna* <i>asian slaw, ponzu, wasabi cream</i>	33
Roasted Chicken <i>semi-boneless, herb and leek stuffing, natural pan jus</i>	29

SIDES FOR TWO

Thick-Cut Peppered Bacon	13
Hashed Brown Potatoes	11
Creamed Spinach	11
Truffled Macaroni & Cheese	13
Pan Roasted Wild Mushrooms	13
Duck Fat Roasted Root Vegetables	11
Grilled Asparagus	13
Buttermilk Onion Rings	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.

Liquid Assets

Brunch Cocktails - 13

Blood Orange Mimosa

Solerno Blood Orange Liqueur, Bocelli Prosecco

S & W Julep

Rebellion Bourbon, mint, brown sugar, crushed ice

Bloody Mary or Bloody Maria

Hangar One Vodka or Cuervo Cinge

Chocolate Kiss

El Jimador Tequila, Tia Maria, Crème de Coconut, Chocolate Syrup

Strawberry Hinny

Russian Standard Platinum, Domaine de Canton Ginger Liqueur, Gosling's Ginger Beer

At Sunrise

New Amsterdam Pineapple Vodka, Cointreau, Sprite, Grenadine

Fun in Acapulco

Three Olives Elvis Coconut Vodka, Brinley Gold Shipwreck Vanilla, Pineapple

Wines by the Glass - *Our full list of wines is always available.*

Sparkling & Whites

Bocelli Prosecco	11
Villa Rosa Moscato d'Asti	10
Gloria Ferrer Brut	18
Moët & Chandon Imperial Brut	26
Nicolas Feuillatte Rosé Brut	24
Château d'Esclans Whispering Angel Rosé	12
Ca' Donini Pinot Grigio	11
King Estate Pinot Gris	14
Whitehaven Sauvignon Blanc	14
Smith & Wollensky "Private Reserve" Sauvignon Blanc	14
Domaine de la Perrière Sancerre	18
J. Lohr Arroyo Vista Chardonnay	14
Sonoma-Cutrer "RRR" Chardonnay	15
Chalk Hill Chardonnay	16
Blindfold White Blend	16
Eroica Riesling	16
Pacific Rim Gewürztraminer	11

Reds

Lyric by Etude Pinot Noir	14
La Crema Pinot Noir	15
The Calling Pinot Noir	20
Yangarra Old Vine Grenache	18
Marqués de Riscal Reserva Tempranillo	15
Clos du Val Merlot	18
Casa Lapostolle Merlot	15
Marchesi de' Frescobaldi Nipozzano Chianti Rufina	14
Farrier "Presshouse" Meritage	19
Smith & Wollensky "Private Reserve" Meritage	19
Hess 19 Block Mountain Cuvée Meritage	22
Liberty School Cabernet Sauvignon	12
Educated Guess Cabernet Sauvignon	14
Beringer Knights Valley Cabernet Sauvignon	18
Stags' Leap Winery Petite Sirah	22
Trapiche Broquel Malbec	12
Boneshaker Zinfandel	14
La Colombaia Amarone	26
The Prisoner Red Blend	22
Paraduxx Proprietary Red Red Blend	24



Smith & Wollensky
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