

Dinner Menu

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	22
Colossal Lump Crab Meat Cocktail	20
Chilled Lobster Cocktail	22
Tomato Carpaccio with Burrata	16
Steak Tartare*	18
<i>house made potato chips</i>	
Rib Eye Carpaccio*	17
<i>lemon oil, arugula, parmesan</i>	
Tuna Tartare*	18
<i>avocado, cucumber, ponzu, lotus root chip</i>	
Prince Edward Island Mussels	16
<i>prosciutto and lemon cream sauce</i>	
Signature Crab Cake	18
<i>cognac mustard and ginger sauces</i>	
Fritto Misto	16
<i>fried calamari and shrimp with jalapeño peppers and garlic butter</i>	
Seared Scallops	17
<i>foraged mushrooms, gruyere, Pernod</i>	

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*	64
<i>serves 2-3</i>	
Ralph Wollensky*	116
<i>serves 4-6</i>	
<i>(iced oysters or clams available by half dozen or piece)</i>	

SOUPS & SALADS

Wollensky's Famous Split Pea Soup	7
Soup du Jour	9
Wollensky Salad	11
Caesar Salad	11
Mixed Greens	8
Chilled Iceberg Wedge	10

SIDES FOR TWO

Beef Bacon	10
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
Whipped Potatoes	11
Baked Potato	7
French Fries	11

FILET MIGNON*

	10oz.	14oz.
Charbroiled	43	48
Au Poivre	45	50
Cajun Seasoned	44	49
Gorgonzola Crusted	45	50
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Coffee & Cocoa Rubbed Filet		49
<i>10 oz. filet mignon with ancho chili butter and angry onions</i>		
Crusted Beef Tenderloin Trio		45
<i>gorgonzola, bone marrow butter, au poivre</i>		
Filet & Lobster Tail		MKT
<i>10 oz. filet mignon and steamed lobster tail</i>		
Filet Oscar		53
<i>10 oz. filet mignon with colossal lump crab meat, asparagus and hollandaise</i>		
Filet Rossini		55
<i>10 oz. filet mignon with seared foie gras and madeira demi glace</i>		
Bone-In Filet		54
<i>16 oz.</i>		

DRY-AGED STEAKS*

Cajun Marinated Bone-In Rib Eye 24 oz.	52
Bone-In Kansas City Cut Sirloin 21 oz.	53
Sirloin 14 oz.	49

Long Bone Rib Eye	68
<i>bone marrow butter crusted, madeira demi glace</i>	

Porterhouse for Two 48 oz.	99
<i>with roasted vegetables</i>	
Signature Bone-In Rib Eye 24 oz.	51

ENTREES

S&W Veal Chop Rib Eye*	47
<i>fennel pollen and citrus olive oil</i>	
Pan Seared Salmon*	39
<i>garlic kale, foraged mushrooms, cipollini onions, beurre rouge</i>	
Pink Peppercorn Crusted Tuna*	39
<i>asian slaw, ponzu, wasabi cream</i>	
Pan Seared Sea Bass*	39
<i>shrimp bisque, pickled fennel</i>	
Whole Maine Lobster	MKT
<i>stuffed with lump crab meat or simply steamed</i>	
Roasted Chicken	33
<i>semi-boneless, herb and leek stuffing, natural pan jus</i>	

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

Enjoy our premium Cocktails and Wines.

Classic Cocktails - 13

Manhattan

Gentleman Jack, Carpano Antica Sweet Vermouth, Angostura Orange Bitters, Luxardo Cherry

Old-Fashioned

Tincup Colorado Whiskey, Angostura Bitters, sugar cube, orange

Golden Margarita

Cuervo Gold, Cointreau, Solerno Blood Orange Liqueur, agave nectar

Mojito

Don Q Cristal Rum, early mint, cane syrup, fresh lime juice, club soda

Daiquiri

Flor de Caña Seven Year Old Rum, simple syrup, fresh lime

Ralph Wollensky "Signature" Martini 17
Stoli Elit Vodka, hint of citrus, black peppercorns, 24K gold flakes

Charlie Smith's "Ultimat" Martini 15
Ultimat Vodka, smoked Marcona almond-stuffed olives

Horse's Neck

Tullamore Dew Irish Whiskey, ginger ale, Angostura Bitters, lemon peel

Sazerac

Templeton Rye, Pernod Absinthe rinse, Peychaud's Bitters, cane syrup

Moscow Mule

Russian Standard Platinum, Gosling's Ginger Beer, lime

Dark & Stormy

Gosling's Black Seal Rum, Gosling's Ginger Beer

Negroni

Hendrick's Gin, Campari, Carpano Antica Sweet Vermouth

Mixology Selections - 13

Razz-tini

Three Olives Raspberry, Bols Peach Liqueur, Chambord, fresh raspberries

On the Boulevardier

Buffalo Trace Rye Whiskey, Campari, Carpano Antica Sweet Vermouth, Luxardo Cherry

Maestro of Ceremonies

Maestro Dobel Tequila, Cointreau, pineapple, Sprite

Old Hollywood

Three Olives Marilyn, Moët & Chandon, Chambord, splash of Bols Yogurt Liqueur

Pear-Ginger Martini

Grey Goose La Poire, Bols Elderflower Liqueur, Domaine de Canton Ginger Liqueur

Bourbon Ball

Woodford Reserve, Fireball Cinnamon Whisky, Galliano Ristretto, RumChata

South Beach Mojito

Shellback Spiced Rum, Fragoli Wild Strawberry Liqueur

Vegas T 'n' T

Boodles London Dry Gin, Jack Rudy Small Batch Tonic, soda

Iced Chata

Brinley Gold Shipwreck Vanilla, RumChata, Godiva, cream

Golden Scotsman

Macallan 12, Cointreau, agave nectar, orange twist

Reduced Calorie Cocktails - 13

Dark & Skinny

Gosling's Black Seal Rum, Gosling's Diet Ginger Beer

Skinny Mojito

Don Q Limón, mint leaves, club soda

Skinny Collins

Deep Eddy Cranberry Vodka, Jack Rudy Small Batch Tonic, club soda

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

Sparkling & Whites

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

Reds

Lyric by Etude	Pinot Noir	Santa Barbara	14
La Crema	Pinot Noir	Willamette Valley	15
The Calling	Pinot Noir	Napa	20
Yangarra Old Vine	Grenache	Napa	18
Marqués de Riscal Reserva	Tempranillo	Rioja	15
Clos du Val	Merlot	Napa	18
Casa Lapostolle	Merlot	Colchagua Valley	15
Marchesi de' Frescobaldi Nipozzano			14
	Chianti Rufina	Pelago Firenze	
Farrier "Presshouse"	Meritage	Alexander Valley	19
Smith & Wollensky "Private Reserve"			19
	Meritage	Napa	
Hess 19 Block Mountain Cuvée	Meritage	Mt. Veeder	22
Liberty School	Cabernet Sauvignon	Paso Robles	12
Educated Guess	Cabernet Sauvignon	Napa	14
Beringer Knights Valley			18
	Cabernet Sauvignon	Sonoma	
Stags' Leap Winery	Petite Sirah	Napa	22
Trapiche Broquel	Malbec	Mendoza	12
Boneshaker	Zinfandel	Lodi	14
La Colomabaia	Amarone	Veneto	26
The Prisoner	Red Blend	Napa	22
Paraduxx Proprietary Red	Red Blend	Napa	24

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 51

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.™