



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 | 23 |
| Colossal Lump Crab Meat Cocktail | 23 |
| Chilled Lobster Cocktail | 24 |
| Soup du Jour | 10 |
| Wollensky's Famous Split Pea Soup | 8 |
| Tomato Carpaccio with Burrata | 17 |
| 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> | 19 |
| 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* | 15 |
| Cajun Seasoned Gorgonzola Burger* | 16 |
| Lobster BLT | 25 |

FILET MIGNON*

| | |
|---|--------|
| | 10 oz. |
| Charbroiled | 39 |
| Au Poivre | 40 |
| Cajun Seasoned | 40 |
| Gorgonzola Crusted | 41 |
| Coffee & Cocoa Rubbed Filet <i>ancho chili butter and angry onions</i> | 45 |
| Crusted Beef Tenderloin Duo <i>gorgonzola and bone marrow butter</i> | 38 |
| 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> | 35 |
| Roasted Chicken <i>semi-boneless, herb and leek stuffing, natural pan jus</i> | 31 |

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 |
| Buttermilk Onion Rings | 11 |
| Grilled Asparagus | 13 |
| 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.

3767 LAS VEGAS BLVD SOUTH • ON THE STRIP • LAS VEGAS, NV 89109 • 702.862.4100 • SMITHANDWOLLENSKY.COM
FACEBOOK.COM/SMITHANDWOLLENSKYLASVEGAS • TWITTER: @SMITHWOLLENSKY

Liquid Assets

Brunch Cocktails - 14

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

JoJo's Red Sunshine

Absolut Ruby Red, Bols Elderflower Liqueur, Ruby Red Grapefruit juices, fresh lime

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 |
| Bonshaker Zinfandel | 14 |
| La Colombaia Amarone | 26 |
| The Prisoner Red Blend | 22 |
| Paraduxx Proprietary Red Red Blend | 24 |



Smith & Wollensky
YOU'VE ARRIVED.™