

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* <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
Fritto Misto <i>fried calamari and shrimp with jalapeño peppers and garlic butter</i>	18
Seared Scallops <i>foraged mushrooms, gruyere, Pernod</i>	17

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

SOUPS & SALADS

Wollensky's Famous Split Pea Soup	7
Smoked Clam Chowder	9
Wollensky Salad	12
Caesar Salad	10
Mixed Greens	8
Chilled Iceberg Wedge	11

SIDES FOR TWO

Cup O' Beef Bacon	12
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

Dinner Menu



FILET MIGNON★

	10oz.	14oz.
Charbroiled	44	50
Au Poivre	46	52
Cajun Seasoned	45	51
Gorgonzola Crusted	46	52
Coffee & Cocoa Rubbed Filet <i>10 oz. filet mignon with ancho chili butter and angry onions</i>		50
Crusted Beef Tenderloin Trio <i>gorgonzola, bone marrow butter, au poivre</i>		45
Filet & Lobster Tail <i>10 oz. filet mignon and steamed lobster tail</i>		MKT
Filet Oscar <i>10 oz. filet mignon with colossal lump crab meat, asparagus and hollandaise</i>		54
Filet Rossini <i>10 oz. filet mignon with seared foie gras and madeira demi glace</i>		56
Bone-In Filet <i>16 oz.</i>		57

DRY-AGED STEAKS★

Cajun Marinated Bone-In Rib Eye 24 oz.	56
Bone-In New York Cut Sirloin 21 oz.	55
Sirloin 14 oz.	51

Long Bone Rib Eye <i>bone marrow butter crusted, madeira demi glace</i>	85
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Porterhouse for Two 48 oz. <i>with roasted vegetables</i>	105
Signature Bone-In Rib Eye 24 oz.	55

ENTREES

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

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

Crown Royal “Black”, Carpano Antica Sweet Vermouth

Old-Fashioned

with Gentleman Jack

Margarita

Maestro Dobel, Combier Liqueur d’Orange, Solerno Blood Orange, 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

Buffalo Trace Bourbon, Pernod, Monin Pure Cane

Moscow Mule

Russian Standard Platinum, Gosling’s Ginger Beer, lime

Dark & Stormy

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

Ralph Wollensky “Signature” Martini

Stoli Elit Vodka, hint of citrus, black peppercorns, 24K gold flakes

17

Belvedere Unfiltered Martini

Belvedere Unfiltered Vodka, Marcona almond stuffed olives

15

Mixology Selections - 13

Dutch Negroni

Bols Genever, Campari, Carpano Antica Sweet Vermouth

Razztini

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

Rub and Rye

Templeton Rye, Sam Adams Boston Lager, candied bacon

Houston Margarita

El Jimador, Combier Liqueur d’Orange, Corona Extra

Chicago Hot

Tantéo Jalapeño, Chambord, Gosling’s Ginger Beer

Tequila Sunrise

Tantéo Tropical, Combier Liqueur d’Orange, orange juice

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

Nutty Alexander

Remy VSOP, RumChata, Monin Hazelnut, Angostura bitters

Bourbon Ball

Woodford “Reserve”, Galliano Ristretto, RumChata, Fireball Cinnamon Whiskey

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

Lima Mule

Soul Cachaça, Monin Pure Cane, Gosling’s Ginger Beer, Angostura bitters, lime juice

Double Down

Mount Gay Black Barrel, Cointreau Noir, orange slice

Reduced Calorie Cocktails - 13

Dark & Skinny

Gosling’s Black Seal Rum and 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

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

Sparkling & Whites

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”			14
	Sauvignon Blanc	Sonoma	
Saint M (Ste. Michelle & Dr. Loosen)			10
	Riesling	Pfalz	
Mezzacorona	Pinot Grigio	Vigneti delle Dolomiti	10
Rose ‘n’ Blum	Pink Moscato	California	9
La Crema	Pinot Gris	Monterey	12
Château d’Escans “Whispering Angel”			12
	Dry Rosé	Provence	

Reds

Liberty School	Cabernet	Paso Robles	12
B.R. Cohn “Silver Label”	Cabernet	North Coast	14
Beringer “Knights Valley”	Cabernet	Sonoma	18
Smith & Wollensky “Private Reserve”			19
	Meritage	Napa	
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
Orin Swift “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.™