



## DINE OUT BOSTON - LUNCH MENU

March 1-6 and 8-13, 2015 • \$25 per person

*Excluding tax and gratuity.*

### FEATURED WINES

Joseph Drouhin Pouilly-Fuissé Chardonnay  
Joseph Drouhin Chorey-les-Beaune Pinot Noir  
*\$19/glass \$67/bottle*

*Please choose one item from selections below.*

### STARTERS

Beef Bacon & Cheddar Soup

Grilled Baby Romaine  
*shaved Parmesan*

Rib Eye Carpaccio  
*arugula, lemon oil, crostini*

### ENTRÉES

Wollensky's Butcher Burger  
*aged cheddar, beef bacon, caramelized onions,  
lettuce and tomato, S&W steak sauce mayonnaise*

Scallops & Beef Bacon\*  
*foraged mushrooms, balsamic glaze*

Beef Bacon Wrapped Filet\*  
*mushroom ragout  
(\$12 supplemental charge)*

### DESSERTS

Chocolate Cake  
*layered with chocolate ganache*

New York Style Cheesecake  
*with berries*



**Smith & Wollensky™**  
YOU'VE ARRIVED.™

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.