

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.

Dinner Menu



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>	17
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	8
Soup du Jour	10
Wollensky Salad	12
Caesar Salad	10
Mixed Greens	9
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

FILET MIGNON*

	10oz.	14oz.
Charbroiled	42	48
Au Poivre	44	50
Cajun Seasoned	43	49
Gorgonzola Crusted	44	50
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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>		46
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>		56
Filet Rossini <i>10 oz. filet mignon with seared foie gras and madeira demi glace</i>		56
Bone-In Filet <i>16 oz.</i>		56

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>	38
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.

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Glass #P74520# | Bottle #C174520#

Glass #P74522# | Bottle #C174522#



Smith & Wollensky[™]
YOU'VE ARRIVED.[™]

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