AMERICA'S STEAKHOUSE

# **DINE OUT BOSTON**

# DINNER MENU | \$55 PER PERSON AUGUST 3<sup>RD</sup> - AUGUST 16<sup>TH</sup>

Please choose one dish from each section below. Does not include tax or gratuity. No substitutions or shared courses please.

# **STARTERS**

### **CLASSIC SPLIT PEA SOUP**

the Smith & Wollensky original recipe

### **BURRATA**

herb pesto, heirloom tomato, Marcona almond

## **ENTREES**

### **SEARED NORWEGIAN SALMON\***

spring vegetable ragu, morel mushroom, braised leeks, chicken jus

### HALF CHICKEN

semi-boneless chicken, prosciutto, spinach, crispy Yukon gold potatoes, lemon chicken jus

### PETIT NEW YORK STRIP\* - 8 oz

asparagus and crispy Yukon gold potatoes, red wine demi-glace

USDA PRIME DRY-AGED BONE-IN RIB EYE\* - 28 oz. (+\$50) asparagus and crispy Yukon gold potatoes, red wine demi-glace

USDA PRIME BONELESS NEW YORK STRIP\* - 16 oz. (+\$23)

asparagus and crispy Yukon gold potatoes, red wine demi-glace

# **DESSERT**

### COCONUT CRÈME CAKE

toasted coconut, caramel, crisp coconut tuille

### BAKED NEW YORK CHEESECAKE

served with raspberry coulis

# May we suggest pairing with ...

BENZIGER RUNNING WILD
CHARDONNAY
\$14 GLASS | \$56 BOTTLE

WILLIAM HILL
CABERNET SAUVIGNON
\$14 GLASS | \$56 BOTTLE

Before placing your order, please inform your server if a person in your party has a food allergy. \*Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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