AMERICA'S STEAKHOUSE

DINE OUT BOSTON

DINNER MENU | \$55 PER PERSON AUGUST 3RD - AUGUST 16TH

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
\$13 GLASS | \$49 BOTTLE

WILLIAM HILL
CABERNET SAUVIGNON
\$13 GLASS | \$49 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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