

FALL SET MENU

AVAILABLE MONDAY THROUGH FRIDAY
LUNCH & DINNER | \$60 PER PERSON

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

WOLLENSKY SALAD

romaine lettuce, tomatoes, potato croutons, bacon lardons,
marinated mushrooms, dijon vinaigrette

ENTREES

MOROCCAN SALMON*

ras el hanout spice, chermoula, chilled couscous salad

CHICKEN ROULADE

boneless breast and thigh rolled with mushroom duxelle,
truffle butter and truffle jus

PETIT NY STRIP*

8 oz. - USDA Prime NY strip steak, crispy Yukon gold
potatoes, asparagus, red wine demi-glace

UPGRADE TO 16 OZ. (+\$25)

SIGNATURE FILET MIGNON* (+\$15)

10 oz. - crispy Yukon gold potatoes, asparagus

DESSERT

NEW YORK STYLE CHEESECAKE

creamy, traditional New York style cheesecake with a
sweet graham cracker crust, served with a raspberry coulis

DECADENT CHOCOLATE LAYER CAKE

chocolate layer cake brushed with Baileys Irish Cream,
chocolate mousse, covered with ganache

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.