

MIAMI SPICE

DINNER MENU | \$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

BURRATA (+\$3)

basil-cilantro pesto, charred pineapple compote, crostini

ENTREES

MOROCCAN SALMON*

ras el hanout spice, chermoula, chilled couscous salad

SIGNATURE FILET MIGNON*

8 oz. - Double R Ranch filet, whipped potatoes, asparagus

CHICKEN ROULADE

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

USDA PRIME BONELESS NEW YORK STRIP* - 16 oz. (+\$25)

DESSERT

NEW YORK CHEESECAKE

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

DECADENT CHOCOLATE LAYER CAKE

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

May we suggest pairing with ...

DECOY

CHARDONNAY

\$15 GLASS | \$59 BOTTLE

J. MOREAU & FILLS

VOUVRAY

\$16 GLASS | \$62 BOTTLE

ALVERDI

PINOT GRIGIO

\$14 GLASS | \$51 BOTTLE

CROSSINGS

SAUVIGNON BLANC

\$16 GLASS | \$64 BOTTLE

GREENWING BY DUCKHORN

CABERNET SAUVIGNON

\$18 GLASS | \$72 BOTTLE

BÖEN

PINOT NOIR

\$17 GLASS | \$68 BOTTLE

ZUCCARDI "MOUNTAIN VINEYARDS"

MALBEC

\$17 GLASS | \$68 BOTTLE

CHAPPELLET "THE MOUNTAIN CURVEE"

CABERNET SAUVIGNON

\$22 GLASS | \$88 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.

S&W