

## 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



Executive Chef: Tom Elbashary

### STARTERS

Jumbo Shrimp Cocktail	20
Lump Crab Meat Cocktail	19
Chilled Lobster Cocktail	22
Soup du Jour	9
Wollensky's Famous Split Pea Soup	7
Heirloom Tomato Carpaccio with Burrata	16
Steak Tartare*	18
Tuna Crudo on Himalayan Salt Block*	17
Stuffed Jumbo Shrimp <i>with lump crab meat and garlic butter</i>	20
Prince Edward Island Mussels <i>prosciutto and lemon cream sauce</i>	16
Signature Crab Cake <i>cognac mustard and ginger sauces</i>	19
Frito Misto <i>calamari and shrimp with bell peppers, jalapeno peppers and garlic butter</i>	18

### SHELLFISH BOUQUETS

Chilled Lobster and Lump Crab Meat  
Jumbo Shrimp, Iced Oysters and Littleneck Clams  
Classic Cocktail, Ginger & Mustard Sauces  
Sherry Mignonette

Charlie Smith* <i>serves 2-3</i>	59
Ralph Wollensky* <i>serves 4-6</i> <i>(iced oysters or clams available by half dozen or piece)</i>	109

### SALADS

Wollensky	12
Caesar	10
Mixed Greens	8
Chilled Iceberg Wedge	11
Lobster Mango Salad <i>applewood-smoked bacon, mango chutney and avocado aioli</i>	28
Spinach, Peppered Bacon & Poached Egg <i>with thick-cut peppered bacon and warm sherry vinaigrette</i>	15

### SIDES FOR TWO

Hashed Brown Potatoes	11
Truffled Macaroni & Cheese	13
Creamed Spinach	11
Creamy Sweet Corn with Manchego Cheese	13
Pan Roasted Wild Mushrooms	13
Wollensky Green Beans	11
Buttermilk Onion Rings	11
Roasted Asparagus	13
Whipped Potatoes	11
Baked Potato	7
French Fries	11

### FILET MIGNON\*

	10oz.	14oz.
Charbroiled	40	45
Au Poivre	42	47
Cajun Seasoned	41	46
Gorgonzola Crusted	44	47
Roasted Cipollini Onion & Garlic	44	47
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Coffee & Cocoa Rubbed Filet <i>10 oz. filet mignon with ancho chili butter and angry onions</i>		49
Beef Tenderloin Trio <i>cajun seasoned, gorgonzola crusted and Madeira demi glace</i>		45
Filet & Stuffed Jumbo Shrimp <i>10 oz. filet mignon and jumbo shrimp with lump crab meat and garlic butter</i>		52
Filet & Lobster Tail <i>10 oz. filet mignon and steamed lobster tail</i>		MKT
Filet Oscar <i>10 oz. filet mignon with lump crab meat, asparagus &amp; hollandaise</i>		48
Filet Rossini <i>10 oz. filet mignon with seared foie gras and Madeira demi glace</i>		54

### STEAKS & CHOPS\*

Dry-Aged Sirloin 14 oz.	49
Bone-In New York Cut Sirloin 21 oz.	53
Signature Bone-In Rib Eye 24 oz.	51
Cajun Marinated Bone-In Rib Eye 24 oz.	52
Dry-Aged T-Bone 26 oz.	57

Spice Rubbed Long Bone Rib Eye . <i>lemon-parsley salad, bone marrow butter and harissa</i>	68
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S&W Veal Chop Rib Eye <i>fennel pollen and citrus olive oil</i>	47
Roast Rack of Lamb <i>full rack, roasted carrots, green beans, fingerling potatoes and lamb jus</i>	49
Dry-Aged Porterhouse for Two 48 oz. <i>with roasted vegetables</i>	99

### ENTREES

Oven Roasted Salmon* <i>crisp pancetta &amp; sweet pea purée or simply grilled</i>	36
Coriander Seared Tuna* <i>jalapeño-lime sauce and pickled radishes or simply grilled</i>	38
Craft Beer Battered Fish & Chips <i>crispy catch &amp; small batch ale, Wollensky's tartar sauce</i>	28
Whole Maine Lobster <i>stuffed with lump crab meat or simply steamed</i>	MKT
Free-Range Chicken <i>roasted breast, confit leg and natural pan jus</i>	31

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.

# Liquid Assets

Enjoy our premium Cocktails and Wines.

## Classic Cocktails - 14

- Martini**  
*Bombay Sapphire or Ketel One with Martini Dry Vermouth*
- Manhattan**  
*Crown Royal "Black" and Martini Sweet Vermouth*
- Rob Roy**  
*12-year Dewar's and Martini Sweet Vermouth*
- Old-Fashioned with Knob Creek**
- Sidecar**  
*Couvoisier VS and Combier Liqueur D'Orange*
- Daiquiri with Cruzan Citrus**
- Negroni**  
*Tanqueray, Campari and Martini Sweet Vermouth*
- French Martini**  
*Skyy Vodka, Cedilla Açai and Champagne*
- Margarita**  
*Cazadores Reposado, Combier Liqueur D'Orange and nectar de agave*
- Horse's Neck**  
*Jameson's, ginger ale and bitters*
- Planter's Punch**  
*Myers's Rum, Bacardi Dragon Berry and Ketel One Citron*
- Bloody Mary**  
*Hangar One Vodka Chipotle and Effen Cucumber Vodka*
- Dark & Stormy**  
*Gosling's Black Seal Rum and Gosling's Ginger Beer*

<b>Belvedere Unfiltered Martini</b> <i>Belvedere Unfiltered Vodka with Marcona almond stuffed olives</i>	16
<b>D.C. Filibuster</b> <i>Tito's Gluten Free Vodka and Pama Pomegranate Liqueur</i>	14

## Frozen Cocktails - 14

- Blueberry Coconut Mojito**  
*Hangar One Blueberry, Bacardi Limon, RumChata*
- Spicy Blood Orange Margarita**  
*Tanteo Jalapeño Tequila, Absolut Ruby Red, Combier Liqueur D'Orange, DeKuyper Blood Orange*
- Hot Summer Breeze**  
*Absolut, Fireball Cinnamon Whiskey, pineapple, pomegranate*

## Mixology Selections - 14

- Wollensky Martini**  
*Plymouth or Hangar One Vodka, Martini Dry Vermouth and bleu cheese olives*
- The Maestro**  
*Maestro Dobel Tequila with fresh sweet & sour and lime*
- River View Cosmopolitan**  
*Skyy Citrus, Hangar One Vodka Mandarin and DeKuyper Triple Sec*
- Razztini**  
*Three Olives Raspberry, DeKuyper Peachtree, Cedilla Açai and fresh raspberries*
- Pear Ginger Martini**  
*Grey Goose La Poire, St. Germain Elderflower, Domaine de Canton Ginger Liqueur*
- Cherry Manhattan**  
*Maker's Mark, Jim Beam Red Stag and Martini Sweet Vermouth*
- Rise & Shine**  
*Patrón Silver, Combier Liqueur D'Orange and Fragoli Wild Strawberry Liqueur*
- The Colonel**  
*Maker's Mark 46, B&B Liqueur and Martini Sweet Vermouth*
- Lima Mule**  
*Leblon Cachaça, lime juice, Angostura bitters, simple syrup, Gosling's Ginger Beer*
- Chicago Southsider**  
*Effen Cucumber Vodka and Tanqueray Rangpur*
- South Beach Mojito**  
*Ron Botran Reserva Añejo Rum and Fragoli Wild Strawberry Liqueur*
- Houston Bramble**  
*Hangar One Kaffir Lime Vodka, St. Germain Elderflower, raspberries & blackberries*
- Vegas Spritz**  
*Absolut, Beehive, Aperol and Ruffino Prosecco*

## Reduced-Calorie Cocktails - 14

- Dark & Skinny**  
*Gosling's Black Seal Rum and Gosling's Diet Ginger Beer*
- Skinny Rita**  
*TY KU Liqueur and Don Julio Blanco*
- Skinny Mojito**  
*TY KU Liqueur, Bacardi Limón, mint leaves and club soda*

## WINES BY THE GLASS Our full list of wines is always available.

### Sparkling & Whites

<b>Ruffino</b>	<i>Prosecco</i>	Veneto	11
<b>Roederer "Estate"</b>	<i>Sparkling</i>	Anderson Valley	15
<b>Nicolas Feuillate</b>	<i>Rosé Brut (187ml)</i>	Chouilly	22
<b>Sartori</b>	<i>Pinot Grigio</i>	Veneto	10
<b>Saint M (Ste. Michelle &amp; Dr. Loosen)</b>	<i>Riesling</i>	Pfalz	10
<b>Giesen</b>	<i>Sauvignon Blanc</i>	Marlborough	9
<b>Smith &amp; Wollensky "Private Reserve"</b>	<i>Sauvignon Blanc</i>	Sonoma	14
<b>Rodney Strong</b>	<i>Chardonnay</i>	Sonoma	10
<b>J. Lohr "Riverstone"</b>	<i>Chardonnay</i>	Monterey	13
<b>Cuvaison</b>	<i>Chardonnay</i>	Carneros	17
<b>Conundrum</b>	<i>White Blend</i>	California	14
<b>Château d'Esclans "Whispering Angel"</b>	<i>Dry Rosé</i>	Provence	12

### Reds

<b>Mark West</b>	<i>Pinot Noir</i>	S. Lucia Highlands	14
<b>Meiomi</b>	<i>Pinot Noir</i>	Central Coast	16
<b>Souverain</b>	<i>Merlot</i>	Sonoma	13
<b>St. Clement</b>	<i>Merlot</i>	Napa	15
<b>B.R. Cohn "Silver Label"</b>	<i>Cabernet</i>	North Coast	14
<b>Mt. Veeder</b>	<i>Cabernet</i>	Napa	18
<b>Blue Rock "Baby Blue"</b>	<i>Red Blend</i>	Alexander Valley	16
<b>Smith &amp; Wollensky "Private Reserve"</b>	<i>Meritage</i>	Napa	19
<b>Col Solare</b>	<i>Red Blend</i>	Columbia Valley	19
<b>Stags' Leap Winery</b>	<i>Petite Sirah</i>	Napa	15
<b>Caballero de la Cepa "Reserva"</b>	<i>Malbec</i>	Mendoza	14
<b>Château Tanunda</b>	<i>Shiraz</i>	Barossa	12
<b>Ferrari-Carano "Siena"</b>	<i>Red Blend</i>	Sonoma	15
<b>Gerard Bertrand "Grand Terroir"</b>	<i>GSM</i>	Tautavel	13
<b>Ravenswood "Old Vine"</b>	<i>Zinfandel</i>	Lodi	12

### SMITH & WOLLENSKY "Private Reserve"

**Sauvignon Blanc** - A crisp, elegant and fresh wine with citrus, ripe mango and melon notes. Handcrafted by Kunde Family Estate in the Sonoma Valley, this special wine has a great balance and extremely long finish. It pairs nicely with our fresh seafood and Signature Shellfish Bouquet.

Glass 14 | Bottle 54

**Meritage** - A rich, aromatic cuvée handcrafted in Napa Valley, this Private Reserve is our best yet. Shades of plum and spice mingle with a hint of French oak to complement the intense flavor of our Prime beef. The lengthy, warm finish lingers on the palate. An excellent Meritage comprised of Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot and Malbec.

Glass 19 | Bottle 79



**Smith & Wollensky.**  
YOU'VE ARRIVED.™