



Smith & Wollensky

Dinner Menu

CHILLED SHELLFISH*

Oysters on the Halfshell - 1/2 Dozen	18
Clams on the Halfshell - 1/2 Dozen	16
Jumbo Shrimp Cocktail	22
Alaskan King Crab Cocktail	38
Colossal Lump Crab Meat Cocktail	21
Chilled Maine Lobster - Half / Whole	16 / 32

Shellfish Towers*

Lobster, Alaskan King Crab, Jumbo Shrimp, Oysters & Clams paired with Classic Cocktail Sauce, Cognac Mustard Sauce, Ginger Sauce & Sherry Mignonette

For Two - 68 | For Four - 124 | For Six - 170

STARTERS

Clams Casino*	19
<i>Applewood smoked bacon, oregano, Parmesan bread crumbs</i>	
Oysters Rockefeller*	21
<i>spinach, Pernod, Parmesan bread crumbs</i>	
Steak Tartare*	16
<i>capers, onion, Dijon, crostini</i>	
Rib Eye Carpaccio*	16
<i>dry aged Prime rib cap, arugula, Parmesan, lemon oil</i>	
Crab Cake	19
<i>jumbo lump, cognac mustard and ginger sauces</i>	
Roasted Bone Marrow	15
<i>garlic and herb bread crumbs, grilled baguette</i>	
Tuna Tartare*	20
<i>avocado, cucumber, Ponzu, lotus root chip</i>	
Angry Shrimp	19
<i>crispy battered shrimp, spicy lobster butter sauce</i>	
Beef Bacon	15
<i>house cured and smoked, bleu cheese dip</i>	
Burrata / with Speck Ham	17 / 24
<i>vine ripe tomatoes, balsamic, crostini</i>	

SOUPS & SALADS

Classic Split Pea Soup	7
Soup Du Jour	7
Wollensky Salad	12
<i>Romaine, teardrop tomatoes, potato croutons, bacon lardons, marinated mushrooms, Dijon vinaigrette</i>	
Classic Caesar	11
<i>traditional presentation with garlic croutons & Parmesan</i>	
Iceberg Wedge	11
<i>Applewood smoked bacon, bleu cheese, scallions</i>	

SIDES

MAC & CHEESE

Truffled	12
Lobster	22
Braised Beef Rib Cap	14

VEGETABLES

Szechuan Green Beans	11
Mushrooms & Porcini Butter	14
Chef's Seasonal Vegetable	11
Asparagus, Lemon & Crispy Speck	11

POTATOES

Whipped	10
Au Gratin	11
Loaded Baked	10
French Fries	10

CLASSICS

Sautéed Spinach	11
Creamed Spinach	11
Hashed Brown Potatoes	11
Buttermilk Onion Rings	10

Rare & Well Done

Our hand cut steaks are chosen from the top 2% of all beef in America and selected for rich, even marbling. Our primal cuts are USDA Prime beef, grain fed and humanely raised. Further enhanced through in house aging for 28 days, the steaks' natural flavor and tenderness is intensified. Both our USDA Prime Steaks and Signature Filets are sourced from a network of small family farms and sustainably produced by Double R Ranch.



CLASSIC DRY-AGED CUTS*

USDA Prime Bone In Rib Eye 24 oz.	65
USDA Prime Bone In Kansas City Cut Sirloin 21 oz.	62
Cajun Marinated USDA Prime Bone In Rib Eye 24 oz.	67

For Two

USDA Prime Porterhouse 46 oz.	115
USDA Prime Double Cut Cowboy Rib Eye 44 oz.	130

STEAKS & FILETS*

Signature Filet Mignon 10 oz.	48
Twin Filets Wrapped in Bacon	42
Signature Bone In Filet 16 oz.	63
USDA Prime New York Strip 14 oz.	52
USDA Prime New York Strip Au Poivre 14 oz.	55
USDA Prime Boneless Rib Eye 16 oz.	52
Snake River Farms American Wagyu New York Strip 9 oz.	75
<i>Gold label, Himalayan salt block, pickled radishes & shiitakes</i>	
Châteaubriand for Two 24 oz.	98
<i>signature beef tenderloin, red wine demi glace</i>	

Filet Oscar	58
<i>colossal lump crab meat, asparagus & Hollandaise</i>	
Coffee & Cocoa Rubbed Filet	53
<i>ancho chili butter, angry onions</i>	
Gorgonzola Crusted Filet	53
<i>Applewood smoked bacon, scallions</i>	
Signature Filet & Lobster Tail	88

Surf & Turf Enhancements

Oscar Style	10	Lobster Tail	43
Angry Shrimp	12	Alaskan King Crab	38

CHEF INSPIRED FEATURES*

Salmon Steak* - fennel pollen, nicoise vegetables, caper vinaigrette	39
BBQ Yellowfin Tuna* - wakame seaweed salad	41
Colorado Lamb Chops - herb & garlic crusted, natural jus	52
Chef's Blackboard Special	MKT

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

American Steakhouse Classics 16

Martinis

Shaken, Stirred, Dry, Dirty, Burnt, Up, Rocks
Lemon Twist | Cocktail Onions | English Cucumber
Olives: Spanish, Bleu Cheese, Smoked Marcona Almond

Stoli Elit | Effen | Absolut Elyx
Sipsmith | Hendrick's | Bombay Sapphire

Manhattans

Dry, Sweet, Perfect
Orange Twist | Luxardo Cherry
Maraschino Cherry

Michter's Bourbon | Redemption Rye
Maker's Mark 46 | Lot 40 Canadian Rye

SMITH & WOLLENSKY SPECIALTY COCKTAILS 15

Aperol Spritz

Aperol, club soda, prosecco, orange

Moscow Mule

Russian Standard Platinum, Gosling's Ginger Beer, lime

Klub Nika

Sobieski Vodka, strawberries, basil, balsamic, simple syrup, club soda

Raspberry Fizz

Russian Standard Platinum, raspberries, soda, lemon, simple syrup

Pear Ginger Martini

Grey Goose La Poire, Domaine de Canton Ginger Liqueur, elderflower liqueur

Old Cuban

Bacardi Rum, lime juice, simple syrup, mint, prosecco

Paloma Rosa

Avion Silver Tequila, lime and grapefruit juices, club soda, salt

Pegu Club

Sipsmith Gin, Pierre Ferrand Dry Curacao, lime juice, angostura and orange bitters

Negroni

Hendrick's Gin, Campari, Carpano Antica Vermouth

Aviation

Sipsmith Gin, Crème de Violette, Luxardo Maraschino Liqueur, lemon juice

Hairobu

Suntory Toki Japanese Whiskey, hibiscus, soda, simple syrup, lemon

Whiskey Smash

Irish American Classic Blend Irish Whiskey, mixed berries, lemon juice, simple syrup, mint

Blood & Sand

Glenlivet 12 Year Scotch, Cherry Heering, Carpano Antica Vermouth, fresh orange juice, lemon

Kentucky Side Car

Bulleit Bourbon, Bache Gabrielsen American Oak Cognac, Pierre Ferrand Dry Curacao, lemon, simple syrup

Toronto

Lot 40 Canadian Rye Whiskey, simple syrup, Fernet Branca, orange bitters

Up To Date

Michter's Rye, Manzanilla Sherry, Grand Marnier, Angostura bitters

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 Towers.

Glass 15 | Bottle 55

Meritage

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 21 | Bottle 80

WINES BY THE GLASS

Sparkling & Whites

LaLuca	Prosecco	Veneto	12
Pommery 187ml	Brut	Reims	24
Nicolas Feuillatte 187ml	Rosé Brut	Épernay	25
Chateau d'Esclans "Whispering Angel"	Rosé	Provence	14
Attems	Pinot Grigio	Fruili	12
The Crossings	Sauvignon Blanc	Marlborough	13
Smith & Wollensky "Private Reserve"	Sauvignon Blanc	Sonoma	15
J. Lohr "Arroyo Vista"	Chardonnay	Arroyo Seco	14
Landmark "Overlook"	Chardonnay	Sonoma	15
Duckhorn	Chardonnay	Napa Valley	18
Eroica	Riesling	Columbia Valley	16

Reds

Erath	Pinot Noir	Oregon	14
BR Cohn "Silver Label"	Pinot Noir	North Coast	16
Siduri	Pinot Noir	Willamette Valley	18
Swanson "Cygnet"	Merlot	Napa	14
Marchesi de' Frescobaldi "Nipozzano"	Chianti Rufina	Pelago Firenze	14
North by Northwest	Red Blend	Columbia Valley	12
Stag's Leap "Hands of Time"	Cabernet/Merlot	Napa	17
Smith & Wollensky "Private Reserve"	Meritage	Napa	21
Educated Guess	Cabernet Sauvignon	Napa	15
Arrowood	Cabernet Sauvignon	Sonoma	17
Hess "Allomi"	Cabernet Sauvignon	Napa	20
Colomé "Estate"	Malbec	Salta	14
Decoy by Duckhorn	Zinfandel	Sonoma	12
J. Lohr "Tower Road"	Petite Sirah	Paso Robles	16
Paraduxx by Duckhorn	Red Blend	Napa	18

Premium Wines By The Glass

Mt. Brave
Cabernet Sauvignon
Napa Valley | 30

Chris Carpenter's Mount Veeder Cabernet gives blueberry and floral notes and subtle minerality. Finished by a bit of raspberry and hint of herb, this wine has great texture and very approachable mountain tannins.

Enjoy these superior wine selections that are traditionally only available in bottle format. Offered in partnership with Coravin™ Wine System.



Pride
Merlot
Napa | Sonoma | 25

From high up Spring Mountain, bright aromas of berries, black tea and plum balance with rich notes of truffle, baking spice, and vanilla. Ripe with expressive tannins, creating a velvety mouth feel with a long finish.