



# Smith & Wollensky®

## Lunch Menu

### STARTERS

|  |    |
|--|----|
| Steak Tartare*                                   | 14 |
| <i>capers, onion, dijon and crostini</i>         |    |
| Tuna Tartare*                                    | 18 |
| <i>avocado, cucumber, ponzu, lotus root chip</i> |    |
| Beef Bacon                                       | 14 |
| <i>house cured and smoked, bleu cheese dip</i>   |    |
| Classic Split Pea Soup                           | 7  |
| Soup Du Jour                                     | 7  |

### CHILLED SHELLFISH\*

|  |         |
|--|---------|
| Oysters on the Halfshell - 1/2 Dozen           | 18      |
| Little Neck Clams on the Halfshell - 1/2 Dozen | 16      |
| Jumbo Shrimp Cocktail                          | 20      |
| Alaskan Red King Crab Cocktail                 | 26      |
| Colossal Lump Crab Cocktail                    | 20      |
| Chilled Maine Lobster - Half / Whole           | 14 / 28 |

### STEAKHOUSE SANDWICHES

|  |    |
|--|----|
| Wollensky's Butcher Burger*                                    | 16 |
| <i>applewood smoked bacon, white cheddar, steak sauce mayo</i> |    |
| Cajun Burger*  | 16 |
| <i>gorgonzola cheese, red onion marmalade</i>                  |    |
| Signature Steak Sandwich*                                      | 19 |
| <i>white cheddar, bacon jam, horseradish aioli</i>             |    |
| Chicken Club   | 17 |
| <i>house-cured beef bacon, white cheddar, herb aioli</i>       |    |
| Lobster BLT  | 25 |
| <i>avocado, Maine lobster, chipotle mayonnaise</i>             |    |

### STEAKHOUSE SALADS

All of our salads may be finished with your choice of:

Grilled Chicken - 8 | Tenderloin Tips - 10

Jumbo Chilled Shrimp - 10 | Pan Seared Salmon - 10

|  |    |
|--|----|
| 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 &amp; Parmesan</i>  |    |
| Cobb Salad   | 12 |
| <i>avocado, applewood smoked bacon, egg, tomato, green beans, bleu cheese, Kalamata olives, citrus vinaigrette</i> |    |
| Iceberg Wedge  | 11 |
| <i>bleu cheese, applewood smoked bacon</i>   |    |
| Burrata  | 17 |
| <i>marinated tomatoes, arugula, balsamic, crostini</i>   |    |
| Rib Eye Carpaccio*   | 16 |
| <i>dry-aged Prime rib cap, arugula, parmesan, lemon oil</i>  |    |

### 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 Black Angus beef, corn-fed and humanely raised. Further enhanced through in-house dry-aging for 28 days, the steaks' natural flavor and tenderness is intensified. Both our USDA Prime Steaks and Black Angus Filets are sourced from a network of small family-feeder farms and sustainably produced by Iowa Premium.

### STEAKS and FILETS\*

|   |    |
|---|----|
| Black Angus Filet Mignon 10 oz.                   | 41 |
| Twin Tournedos Wrapped in Bacon                   | 36 |
| USDA Prime Bone-In Kansas City Cut Sirloin 21 oz. | 55 |
| USDA Prime Boneless New York Strip 14 oz.         | 51 |
| USDA Prime Bone-In Rib Eye 24 oz.                 | 55 |

### Enhancements

|                    |   |                          |   |
|--------------------|---|--------------------------|---|
| Gorgonzola Brûlée  | 4 | Au Poivre                | 4 |
| Coffee & Cocoa Rub | 4 | Cipollini Onion & Garlic | 4 |

### ENTRÉES

|   |    |
|---|----|
| Chicken Paillard  | 24 |
| <i>olive oil poached tomatoes, arugula, garlic chips</i>                    |    |
| Steak Frites*   | 29 |
| <i>marinated skirt steak, hand cut french fries</i>                         |    |
| Crab Cakes  | 28 |
| <i>jumbo lump, cognac mustard and ginger sauces</i>                         |    |
| Steak Tips Au Poivre*   | 24 |
| <i>brandy peppercorn sauce, hand cut french fries</i>                       |    |
| Angry Shrimp  | 26 |
| <i>crispy battered shrimp, whipped potatoes, spicy lobster butter sauce</i> |    |
| Salmon Steak*   | 28 |
| <i>pickled summer vegetables</i>  |    |

### Summer-Inspired Features\*

|  |    |
|--|----|
| Filet Oscar  | 51 |
| <i>jumbo lump crab meat, asparagus &amp; hollandaise</i> |    |
| Coffee & Cocoa Rubbed Filet                              | 45 |
| <i>ancho chili butter, angry onions</i>                  |    |

### SIDES

|                           |    |
|---------------------------|----|
| Truffled Mac & Cheese     | 10 |
| Creamed Spinach           | 10 |
| Asparagus & Lemon         | 10 |
| Sautéed Spinach           | 10 |
| Buttermilk Onion Rings    | 10 |
| Hashed Brown Potatoes     | 10 |
| Hand Cut French Fries     | 10 |
| Creamy Corn with Manchego | 10 |

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.