

LUNCH



STARTERS

ANGRY SHRIMP	23
crispy battered shrimp, spicy lobster butter sauce	
BURRATA	17
roasted tomato, balsamic, basil, crostini	
STEAK TARTARE*	16
capers, onion, Dijon, cured egg yolk, crostini	
PRINCE EDWARD ISLAND MUSSELS*	18
prosciutto, lemon cream sauce	
TUNA POKE*	19
charred avocado, pickled watermelon radish, wasabi ginger emulsion, lotus crisps	
BEEF BACON	14
house cured and smoked, bleu cheese dip	
RIB EYE CARPACCIO*	16
dry aged Prime rib cap, arugula, Parmesan, lemon oil	
JUMBO SHRIMP COCKTAIL	24
CHILLED MAINE LOBSTER HALF/WHOLE	19/38
CLASSIC SPLIT PEA SOUP	8
SOUP DU JOUR	8

STEAKHOUSE SANDWICHES

WOLLENSKY'S BUTCHER BURGER*	17
applewood smoked bacon, aged cheddar, steak sauce mayo	
LOBSTER BLT	25
avocado, Maine lobster, chipotle mayonnaise	
SIGNATURE STEAK SANDWICH*	19
white cheddar, angry onions, bacon jam, horseradish aioli	
CHICKEN CLUB	17
house cured beef bacon, white cheddar, herb aioli	
FRENCH DIP*	19
horseradish cream, white cheddar, au jus	
SMOKED PASTRAMI REUBEN	17
sauerkraut, Swiss, Thousand Island dressing, grilled pumpernickel	

STEAKHOUSE SALADS

WOLLENSKY SALAD	13
romaine, teardrop tomatoes, potato croutons, bacon lardons, marinated mushrooms, Dijon vinaigrette	
CLASSIC CAESAR	12
traditional presentation with garlic croutons & Parmesan	
COBB SALAD	13
avocado, applewood smoked bacon, egg, tomato, green beans, bleu cheese, Kalamata olives, citrus vinaigrette	
CHOPPED SALAD	12
frisée, radicchio, summer fruits, citrus vinaigrette	
SPINACH SALAD	14
maple glazed peppered bacon, poached egg, sherry vinaigrette	
ROASTED BEET SALAD	15
red and yellow beets, aged goat cheese, arugula, truffle honey, toasted pistachios, mustard chive vinaigrette	
ICEBERG WEDGE	12
applewood smoked bacon, bleu cheese, scallions	

SALAD ADD ONS

GRILLED CHICKEN	10
TENDERLOIN TIPS*	14
JUMBO CHILLED OR GARLIC GRILLED SHRIMP	12
PAN SEARED SALMON*	14
PAN SEARED SCALLOPS*	14
PAN SEARED TUNA*	14

ROTISSERIE*

Daily features roasted on our custom designed French rotisserie by Rotisol. Fine meats, poultry and fish turning over open flames. Ask for Chef's daily feature.

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 are 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.



STEAKS & FILETS*

SIGNATURE FILET MIGNON 8 OZ.	39
TWIN FILETS WRAPPED IN BACON	37
USDA PRIME BONELESS NEW YORK STRIP 12 OZ.	42
COFFEE & COCOA RUBBED FILET 8 OZ.	44
ancho chili butter, angry onions	
GORGONZOLA CRUSTED FILET 8 OZ.	44
applewood smoked bacon, scallions	
FILET OSCAR 8 OZ.	49
jumbo lump crab meat, asparagus, hollandaise	

OUR FULL SELECTION OF SIGNATURE CUTS ARE ALWAYS AVAILABLE

ENTRÉES

STEAK TIPS*	24
grilled portobello, whipped potatoes, brandy peppercorn sauce	
STEAK FRITES*	34
skirt steak, garlic butter, hand cut fries	
SALMON STEAK*	31
harissa, mint yogurt, quinoa tabbouleh	
TRUFFLE ROTISSERIE 1/2 CHICKEN	18
organic slow roasted, black truffle, natural jus	
BBQ YELLOWFIN TUNA*	39
wakame seaweed salad	
CRAB CAKES	36
jumbo lump, cognac mustard and ginger sauces	

SIDES FOR ONE

TRUFFLED MAC & CHEESE	6
CREAMED OR SAUTÉED SPINACH	6
BROCCOLINI, SUN DRIED TOMATOES, PECORINO	6
ROASTED MUSHROOMS	7
CREAMY CORN WITH MANCHEGO	6
ZUCCHINI AGRODOLCE	6
ASPARAGUS WITH LEMON	6
BUTTERMILK ONION RINGS	6
HASHED BROWN POTATOES	6
HAND CUT FRENCH FRIES	6

DINNER

Smith & Wollensky
America's Steakhouse



STARTERS

ANGRY SHRIMP	23
crispy battered shrimp, spicy lobster butter sauce	
BURRATA	17
roasted tomato, balsamic, basil, crostini	
STEAK TARTARE*	18
capers, onion, Dijon, cured egg yolk, crostini	
PRINCE EDWARD ISLAND MUSSELS*	18
prosciutto, lemon cream sauce	
PAN SEARED SCALLOPS*	21
roasted corn succotash, pea purée, bacon tuile	
CRAB CAKE	21
jumbo lump, cognac mustard and ginger sauces	
TUNA POKE*	20
charred avocado, pickled watermelon radish, wasabi ginger emulsion, lotus crisps	
RIB EYE CARPACCIO*	17
dry-aged Prime rib cap, arugula, Parmesan, lemon oil	
BEEF BACON	15
house cured and smoked, bleu cheese dip	

SOUPS & SALADS

CLASSIC SPLIT PEA SOUP	8
SOUP DU JOUR	8
WOLLENSKY SALAD	13
romaine, teardrop tomatoes, potato croutons, bacon lardons, marinated mushrooms, Dijon vinaigrette	
CLASSIC CAESAR	12
traditional presentation with garlic croutons & Parmesan	
ICEBERG WEDGE	12
applewood smoked bacon, bleu cheese, scallions	
CHOPPED SALAD	12
frisée, radicchio, summer fruits, citrus vinaigrette	
SPINACH SALAD	14
maple glazed peppered bacon, poached egg, sherry vinaigrette	
ROASTED BEET SALAD	15
red and yellow beets, aged goat cheese, arugula, truffle honey, toasted pistachios, mustard chive vinaigrette	

ROTISSERIE*

Daily features roasted on our custom designed French rotisserie by Rotisol. Fine meats, poultry and fish turning over open flames. Ask for Chef's daily feature.

CHILLED SHELLFISH

OYSTERS ON THE HALF SHELL* - ½ DOZEN	21
CLAMS ON THE HALF SHELL* - ½ DOZEN	18
JUMBO SHRIMP COCKTAIL	24
COLOSSAL LUMP CRAB MEAT COCKTAIL	23
ALASKAN KING CRAB COCKTAIL	45
CHILLED MAINE LOBSTER - HALF / WHOLE	19 / 38
SHELLFISH TOWERS*	MKT
for two, four or six	

CHEF INSPIRED FEATURES

STEAK FRITES*	34
skirt steak, garlic butter, hand cut fries	
SALMON STEAK*	39
harissa, mint yogurt, quinoa tabbouleh	
BBQ YELLOWFIN TUNA*	42
wakame seaweed salad	
WOLLENSKY'S BUTCHER BURGER*	17
applewood smoked bacon, cheddar, steak sauce mayo	
TRUFFLE ROTISSERIE CHICKEN	31
organic and slow roasted, black truffle, natural jus	
SIGNATURE STEAK SANDWICH*	19
cheddar, angry onions, bacon jam, horseradish aioli	

RARE & WELL DONE

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CLASSIC DRY-AGED CUTS*

USDA PRIME BONE-IN RIB EYE 24 OZ.	66
USDA PRIME BONE-IN NEW YORK CUT 21 OZ.	63
CAJUN MARINATED USDA PRIME BONE-IN RIB EYE 24 OZ.	67

STEAKS & FILETS*

SIGNATURE FILET MIGNON 8 OZ. OR 10 OZ.	39/46
USDA PRIME BONELESS NEW YORK STRIP 12 OZ. OR 16 OZ.	42/55
SIGNATURE SMOKED RIB EYE 16 OZ.	52
blistered shishito peppers, chimichurri	
SNAKE RIVER FARMS AMERICAN WAGYU TENDERLOIN	68
king trumpet mushrooms, asparagus, foie gras truffle butter	
TWIN FILETS WRAPPED IN BACON	44
FILET OSCAR 10 OZ.	59
jumbo lump crab meat, asparagus, hollandaise	
COFFEE & COCOA RUBBED FILET 10 OZ.	54
ancho chili butter, angry onions	
GORGONZOLA CRUSTED FILET 10 OZ.	54
applewood smoked bacon, scallions	
FILET 10 OZ. & KING CRAB	72

STEAKS FOR TWO*

USDA PRIME DRY-AGED PORTERHOUSE 46 OZ. 117
served sliced with roasted vegetables

SNAKE RIVER FARMS SWINGING TOMAHAWK RIBEYE 148
44 oz. dry-aged American Wagyu, charred tableside, roasted potatoes

CHÂTEAUBRIAND 24 OZ. 98
tenderloin, red wine demi glace, roasted vegetables

ENHANCEMENTS

OSCAR STYLE	13	ANGRY SHRIMP	13
LOBSTER TAIL	43	ALASKAN KING CRAB	45
BRANDY PEPPERCORN SAUCE			5
FOIE GRAS TRUFFLE BUTTER			8
STEAKHOUSE BUTTER			5

SIDES

MAC & CHEESE	
Truffled	11
Lobster	20
VEGETABLES	
Broccoli, Sun Dried Tomatoes, Pecorino	10
Creamy Corn with Manchego	10
Asparagus with Lemon	12
Zucchini Agrodolce	10
POTATOES	
Whipped	9
Au Gratin	11
Hand Cut French Fries	9
CLASSICS	
Sautéed or Creamed Spinach	11
Hashed Brown Potatoes	11
Buttermilk Onion Rings	10
Roasted King Trumpet Mushrooms	15

Connect to Complimentary WIFI from Smith & Wollensky

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.

Chef Matt

EXECUTIVE CHEF

SWL 2018