

# DINNER

# Smith & Wollensky

America's Steakhouse



## STARTERS

<b>ANGRY SHRIMP</b> crispy battered shrimp, spicy lobster butter sauce	<b>23</b>
<b>BURRATA</b> roasted tomato, balsamic, basil, crostini	<b>17</b>
<b>STEAK TARTARE*</b> capers, onion, dijon, cured egg yolk, crostini	<b>18</b>
<b>PRINCE EDWARD ISLAND MUSSELS*</b> prosciutto, lemon cream sauce	<b>18</b>
<b>PAN SEARED SCALLOPS*</b> oxtail ragu, carrot purée, king trumpet mushrooms	<b>23</b>
<b>CRAB CAKE</b> jumbo lump, cognac mustard and ginger sauces	<b>21</b>
<b>TUNA POKE*</b> charred avocado, pickled watermelon radish, wasabi ginger emulsion, lotus crisps	<b>20</b>
<b>RIB EYE CARPACCIO*</b> dry-aged rib cap, arugula, parmesan, lemon oil	<b>17</b>
<b>BEEF BACON</b> thick cut, bourbon apples, fresno chile	<b>18</b>

## SOUPS & SALADS

<b>CLASSIC SPLIT PEA SOUP</b>	<b>8</b>
<b>SOUP DU JOUR</b>	<b>8</b>
<b>WOLLENSKY SALAD</b> romaine, teardrop tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette	<b>13</b>
<b>CLASSIC CAESAR</b> traditional presentation with garlic croutons & parmesan	<b>12</b>
<b>ICEBERG WEDGE</b> applewood smoked bacon, blue cheese, scallions	<b>12</b>
<b>SPINACH SALAD</b> maple glazed peppered bacon, poached egg, sherry vinaigrette	<b>14</b>

## CHILLED SHELLFISH

<b>OYSTERS ON THE HALF SHELL*</b> - ½ Dozen	<b>21</b>
<b>CLAMS ON THE HALF SHELL*</b> - ½ Dozen	<b>18</b>
<b>JUMBO SHRIMP COCKTAIL</b>	<b>24</b>
<b>COLOSSAL LUMP CRAB MEAT COCKTAIL</b>	<b>23</b>
<b>ALASKAN KING CRAB COCKTAIL</b>	<b>45</b>
<b>CHILLED MAINE LOBSTER</b> - Half / Whole	<b>19 / 38</b>

### SHELLFISH TOWERS\*

FOR TWO - 72 | FOR FOUR - 133 | FOR SIX - 179

lobster, Alaskan king crab, jumbo chilled shrimp, oysters and clams with classic cocktail sauce, cognac mustard, ginger sauce and sherry mignonette

## CHEF INSPIRED FEATURES\*

<b>BEEF TWO WAYS</b> 7 oz. USDA Prime boneless New York strip, braised short rib, pomegranate, black garlic	<b>58</b>
<b>SALMON STEAK</b> Tuscan kale, celery root, roasted scallion oil	<b>39</b>
<b>YELLOWFIN TUNA</b> wasabi ginger sauce, charred cauliflower, shishito peppers	<b>42</b>
<b>COLORADO LAMB CHOPS</b> mint pesto, romesco, toasted panko crumbs	<b>56</b>

### RARE AND 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.



## CLASSIC DRY-AGED CUTS\*

<b>USDA PRIME BONE-IN RIB EYE 24 OZ.</b>	<b>67</b>
<b>USDA PRIME BONE-IN NEW YORK CUT 21 OZ.</b>	<b>65</b>
<b>CAJUN MARINATED USDA PRIME BONE-IN RIB EYE 24 OZ.</b>	<b>68</b>

## STEAKS & FILETS\*

<b>SIGNATURE FILET MIGNON 10 OZ.</b>	<b>50</b>
<b>TWIN FILETS WRAPPED IN BACON</b>	<b>44</b>
<b>USDA PRIME BONELESS NEW YORK STRIP 16 OZ.</b>	<b>58</b>
<b>SNAKE RIVER FARMS AMERICAN WAGYU TENDERLOIN</b> king trumpet mushrooms, asparagus, foie gras truffle butter	<b>68</b>
<b>BONE-IN FILET 16 OZ.</b>	<b>65</b>
<b>FILET OSCAR 10 OZ.</b> jumbo lump crab meat, asparagus, hollandaise	<b>60</b>
<b>COFFEE &amp; COCOA RUBBED FILET 10 OZ.</b> ancho chili butter, angry onions	<b>55</b>
<b>GORGONZOLA CRUSTED FILET 10 OZ.</b> applewood smoked bacon, scallions	<b>55</b>
<b>FILET 10 OZ. &amp; ALASKAN KING CRAB</b>	<b>73</b>

## STEAKS FOR TWO\*

<b>USDA PRIME DRY-AGED PORTERHOUSE 46 OZ.</b> served sliced with roasted vegetables	<b>117</b>
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### SNAKE RIVER FARMS SWINGING TOMAHAWK RIBEYE 149

44 oz. dry-aged American Wagyu, charred tableside, roasted potatoes

<b>CHATEAUBRIAND 24 OZ.</b> tenderloin, red wine demi glace, roasted vegetables	<b>98</b>
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## ENHANCEMENTS

<b>OSCAR STYLE</b>	<b>14</b>	<b>ANGRY SHRIMP</b>	<b>13</b>
<b>LOBSTER TAIL</b>	<b>25</b>	<b>ALASKAN KING CRAB</b>	<b>45</b>
<b>BRANDY PEPPERCORN SAUCE</b>			<b>5</b>
<b>FOIE GRAS TRUFFLE BUTTER</b>			<b>8</b>

## SIDES

<b>MAC &amp; CHEESE</b>	
Truffled Lobster	<b>11 / 20</b>
<b>VEGETABLES</b>	
Shaved Brussels Sprouts, Bacon, Banyuls Vinegar	<b>10</b>
Green Beans, Blue Cheese, Spiced Cashews	<b>10</b>
Charred Cauliflower, Shishito Peppers	<b>10</b>
Asparagus, Lemon	<b>12</b>
<b>POTATOES</b>	
Whipped Au Gratin	<b>9</b>
Hand Cut French Fries	<b>11</b>
<b>CLASSICS</b>	
Sautéed or Creamed Spinach	<b>11</b>
Hashed Brown Potatoes	<b>11</b>
Buttermilk Onion Rings	<b>10</b>
Roasted King Trumpet Mushrooms	<b>15</b>

*Chef Matt*

EXECUTIVE CHEF

SWCO FALL 2018

# LIQUID ASSETS

# Smith & Wollensky

America's Steakhouse



## SPECIALTY COCKTAILS - 16

### WINTER SPRITZ

Aperol, prosecco, spiced port syrup, club soda, orange

### MOSCOW MULE

Russian Standard Platinum, Gosling's Ginger Beer, fresh lime

### RASPBERRY FIZZ

Sobieski Vodka, raspberries, club soda, fresh lemon

### EDYN ELYXER

Absolut Elyx, Mumm Napa Rosé Brut, lavender and thyme simple syrup, fresh lemon

### OLD CUBAN

Bacardi Superior Rum, prosecco, fresh lime, mint

### BEES KNEES

Gunpowder Irish Gin, fresh lemon, honey syrup

### ON HOLIDAY

Aviation Gin, grapefruit, pineapple, fresh mint

### PALOMA ROSA

Bribon Blanco Tequila, grapefruit, club soda, fresh lime, salt

### HIGH TEA

West Cork Bourbon Cask Irish Whiskey, apricot brandy, fresh lemon, orange tea

### KENTUCKY SIDE CAR

Redemption Bourbon, Martell Blue Swift Cognac, triple sec, fresh lemon

### RUM OLD FASHIONED #2

Mt Gay Black Barrel Rum, cinnamon syrup, orange bitters, club soda

### ESPRESSO MARTINI

Sobieski Vodka, Three Olives Vanilla, Bailey's, Kahlua, espresso, cream

### BARREL-AGED VANILLA MANHATTAN - 18

vanilla-infused Maker's Mark Bourbon, sweet vermouth, walnut bitters, aged in American oak casks

UP | ROCKS | FROZEN

## MARTINIS - 17

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

AVIATION | HENDRICK'S | GUNPOWDER

## MANHATTANS - 17

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

MICHTER'S BOURBON & RYE | REDEMPTION RYE

WOODFORD RESERVE BOURBON & RYE | LOT 40 RYE

### 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 16 | BOTTLE 58

#### MERITAGE

Shades of plum and spice mingle with a hint of French oak to complement the intense flavor of our USDA 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 22 | BOTTLE 84

### PREMIUM WINES BY THE GLASS

Ask your server to see our featured premium wines by the glass, offered in partnership with Coravin Wine Systems. These wines are ever-changing and typically only available in bottle format, carefully selected for their unique characteristics, exceptional quality and excellent steak and seafood pairing.

## SPARKLING & WHITES (BY THE GLASS)

LALUCA	Prosecco	Veneto	14
PIPER-HEIDSIECK	Brut	Reims	22
MUMM NAPA	Rosé Brut	Napa	18
PIERRE SPARR	Pinot Gris	Alsace	15
BERTANI	Pinot Grigio	Veneto	13
THE CROSSINGS	Sauv. Blanc	Marlborough	14
S&W "PRIVATE RESERVE"	Sauv. Blanc	Sonoma	16
PASCAL JOLIVET	Sancerre	Loire Valley	18
LOUIS LATOUR MACON-LUGNY "LES GENIEVRES"	Chardonnay	Burgundy	15
DUCKHORN	Chardonnay	Napa	19
EROICA	Riesling	Columbia Valley	17
FLEURS DE PRAIRE	Rosé	Provence	15

## REDS (BY THE GLASS)

BÖEN	Pinot Noir	California	15
BR COHN "SILVER LABEL"	Pinot Noir	North Coast	17
SIDURI	Pinot Noir	Williamette Valley	19
IL BRUCIATO	Super Tuscan	Tuscany	20
NINE HATS	Red Blend	Columbia Valley	16
BELLACOSA	Cabernet	North Coast	16
JOSEPH CARR	Cabernet	Paso Robles	17
HESS "ALLOMI"	Cabernet	Napa	21
COLOMÉ "ESTATE"	Malbec	Salta	15
CLINE "ANCIENT VINES"	Zinfandel	Contra Costa	13
J LOHR	Syrah	Paso Robles	14
DUCKHORN	Merlot	Napa	18
S&W "PRIVATE RESERVE"	Meritage	Napa	22