

LUNCH

Smith & Wollensky

America's Steakhouse



STARTERS

ANGRY SHRIMP crispy battered shrimp, spicy lobster butter sauce	23
BURRATA roasted tomato, balsamic, basil, crostini	17
STEAK TARTARE* capers, onion, dijon, cured egg yolk, crostini	16
PRINCE EDWARD ISLAND MUSSELS* prosciutto, lemon cream sauce	18
PAN SEARED SCALLOPS* oxtail ragu, carrot purée, king trumpet mushrooms	23
TUNA POKE* charred avocado, pickled watermelon radish, wasabi ginger emulsion, lotus crisps	19
BEEF BACON thick cut, bourbon apples, fresno chile	18
RIB EYE CARPACCIO* dry-aged rib cap, arugula, parmesan, lemon oil	16
CLASSIC SPLIT PEA SOUP	8
SOUP DU JOUR	8

STEAKHOUSE SANDWICHES

WOLLENSKY'S BUTCHER BURGER* applewood smoked bacon, aged cheddar, steak sauce mayo	17
LOBSTER BLT avocado, Maine lobster, chipotle mayonnaise	25
SIGNATURE STEAK SANDWICH* white cheddar, angry onions, bacon jam, horseradish aioli	19
CHICKEN CLUB house cured beef bacon, white cheddar, herb aioli	17

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*

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

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, blue cheese, Kalamata olives, citrus vinaigrette	
SPINACH SALAD	14
maple glazed peppered bacon, poached egg, sherry vinaigrette	
ICEBERG WEDGE	12
applewood smoked bacon, blue 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

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.



STEAKS & FILETS*

SIGNATURE FILET MIGNON 10 OZ.	44
TWIN FILETS WRAPPED IN BACON	37
USDA PRIME BONELESS NEW YORK STRIP 16 OZ.	58
USDA PRIME DRY-AGED BONE-IN RIB EYE 24 OZ.	68
COFFEE & COCOA RUBBED FILET 10 OZ. ancho chili butter, angry onions	47
GORGONZOLA CRUSTED FILET 10 OZ. applewood smoked bacon, scallions	47
FILET OSCAR 10 OZ. jumbo lump crab meat, asparagus, hollandaise	53

Our full selection of steaks is always available.

ENTRÉES

STEAK TIPS* grilled portobello, whipped potatoes, brandy peppercorn sauce	24
STEAK FRITES* skirt steak, garlic butter, hand cut fries	34
SALMON STEAK* Tuscan kale, celery root, roasted scallion oil	31
YELLOWFIN TUNA* wasabi ginger sauce, charred cauliflower, shishito peppers	39
CRAB CAKES jumbo lump, cognac mustard and ginger sauces	36

SIDES FOR ONE

TRUFFLED MAC & CHEESE	6
CREAMED OR SAUTÉED SPINACH	6
SHAVED BRUSSELS SPROUTS, BACON, BANYULS VINEGAR	6
ROASTED KING TRUMPET MUSHROOMS	7
GREEN BEANS, BLUE CHEESE, SPICED CASHEWS	6
CHARRED CAULIFLOWER, SHISHITO PEPPERS, TOGARASHI HOLLANDAISE	6
ASPARAGUS WITH LEMON	6
BUTTERMILK ONION RINGS	6
HASHED BROWN POTATOES	6
HAND CUT FRENCH FRIES	6

LIQUID ASSETS

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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