

LUNCH



STARTERS

CLASSIC SPLIT PEA SOUP	8
SOUP DU JOUR	8
ANGRY SHRIMP crispy battered shrimp, spicy lobster butter sauce	23
GRILLED SHORT RIB soy ginger glaze, watermelon radish, popcorn shoots	23
BURRATA roasted tomato, balsamic, basil, crostini	17
ROASTED BEETS whipped goat cheese, pistachios, truffle honey	18
STEAK TARTARE* capers, onion, dijon, cured egg yolk, crostini	18
TUNA POKE* charred avocado, ponzu, wasabi ginger emulsion, lotus crisps	20
SEARED SCALLOPS* "St. Jacques", tarragon and pistachio pistou, maitake mushrooms, gruyère crisp	23
CRAB CAKE jumbo lump, cognac mustard and ginger sauces	21
GRILLED BACON* burnt orange bourbon gastrique, pickled red banana pepper, green and opal basil	19
STEAKHOUSE SANDWICHES	
WOLLENSKY'S BUTCHER BURGER* applewood smoked bacon, aged cheddar, steak sauce mayo	18
LOBSTER BLT avocado, Maine lobster, chipotle mayonnaise	32
BBQ SPICED TENDERLOIN SANDWICH* white cheddar, cole slaw, angry onions, pickled red banana pepper, steak sauce mayo	26
CHICKEN CLUB applewood smoked bacon, white cheddar, herb aioli	17

CHILLED SHELLFISH

EAST COAST OYSTERS*	21
JUMBO SHRIMP COCKTAIL	24
COLOSSAL LUMP CRAB MEAT COCKTAIL	23
ALASKAN KING CRAB COCKTAIL	45
MAINE LOBSTER Half / Whole	19 / 38

SHELLFISH TOWERS*

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

chilled lobster, Alaskan king crab, jumbo shrimp and raw oysters, accompanied by 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, bleu cheese, Kalamata olives, citrus vinaigrette	
ICEBERG WEDGE	12
applewood smoked bacon, bleu cheese, scallions	
ASIAN SALAD	14
napa cabbage, edamame, popcorn shoots, sprouts, watermelon radish, spicy cashews, crispy wonton, peanut vinaigrette	
SALAD ADD ONS	
GRILLED CHICKEN	10
TENDERLOIN TIPS*	14
JUMBO CHILLED or GARLIC GRILLED SHRIMP	12
PAN SEARED SALMON*	14
PAN SEARED SCALLOPS*	16
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.	46
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	26
WAGYU FLAT IRON* garlic butter, pommes frites	38
SALMON STEAK* olive dust, garlic caper vinaigrette, crispy yukon potatoes, cured egg yolk	33
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 SPINACH	6
SAUTÉED SPINACH, RED CHILI PEPPER, GARLIC	6
CREAMY CORN WITH MANCHEGO	6
CREMINI MUSHROOMS, BALSAMIC ROASTED CIPOLLINI ONIONS	6
GREEN BEANS, BLEU 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

Chef Matt

VP OF CULINARY

SWCH SPRING 2019

LIQUID ASSETS

Smith & Wollensky

America's Steakhouse



SPECIALTY COCKTAILS - 17

VANILLA PEAR SPARKLER

Licor 43, prosecco, fresh pear purée

APEROL SPRITZ

Aperol, prosecco, club soda, orange

MOSCOW MULE

Sobieski Vodka, ginger beer, fresh lime

STRAWBERRY SIPPER

Sobieski Vodka, strawberries, pink peppercorn syrup, club soda

OLD CUBAN

Bacardi Superior Rum, prosecco, fresh lime, mint

CABLE CAR

Captain Morgan Spiced Rum, orange curacao, lemon juice, simple syrup

BLUEBERRY GIN SOUR

Gunpowder Gin, fresh blueberry syrup, lemon juice, club soda

BEES KNEES

Gunpowder Gin, lemon juice, honey syrup

TEQUILA MOCKINGBIRD

Bribon Tequila, Licor 43, ruby red grapefruit, pink peppercorns

MEXICAN OLD FASHIONED

1800 Reposado Tequila, Vida del Maguey Mezcal, agave, bitters

SUMMER SIDECAR

Redemption Bourbon, Martell Blue Swift Cognac, crème de pêche, lemon juice

ESPRESSO MARTINI

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

SEASONAL BATCHED COCKTAILS

Please ask your server about today's batched cocktail. Batched out for the perfect drink every time. Drinks will feature fresh seasonal fruits, purées and intricate blends.

MARTINIS - 18

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

STOLI ELIT | GREY GOOSE | KETEL ONE

HENDRICK'S | GUNPOWDER IRISH | AVIATION

MANHATTANS - 18

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

MICHTER'S RYE | REDEMPTION BOURBON & RYE

WOODFORD RESERVE BOURBON & RYE | MAKER'S MARK

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 today's featured premium wines by the glass, available from our Coravin Wine System. These featured wines are typically only available in bottle format, selected and offered by the glass for their unique characteristics.

SPARKLING & WHITES (BY THE GLASS)

LALUCA	Prosecco	Veneto	14
PIPER-HEIDSIECK	Brut	Reims	22
KENTIA	Albarino	Rias Baixas	13
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
EROICA	Riesling	Columbia Valley	17
FLEURS DE PRAIRIE	Rosé	Provence	15
JORDAN	Chardonnay	Russian River Valley	19
LOUIS LATOUR MACON-LUGNY "LES GENIEVRES"	Chardonnay	Burgundy	15

REDS (BY THE GLASS)

BÖEN	Pinot Noir	California	15
RAPTOR RIDGE	Pinot Noir	Willamette Valley	17
PAUL HOBBS "CROSSBARN"	Pinot Noir	Sonoma Coast	19
LA CHENADE	Bordeaux	Pomerol	20
CHRONOLOGY	Red Blend	California	16
S&W "PRIVATE RESERVE"	Meritage	Napa	22
BELLACOSA	Cabernet	North Coast	16
JUSTIN	Cabernet	Paso Robles	18
SABOTAGE	Cabernet	Napa	20
ZUCCARDI Q	Malbec	Uco Valley	15
CLINE "ANCIENT VINES"	Zinfandel	Contra Costa	15
J LOHR	Syrah	Paso Robles	14
DUCKHORN	Merlot	Napa	18