

DINNER

Smith & Wollensky

America's Steakhouse



STARTERS

ANGRY SHRIMP crispy battered shrimp, spicy lobster butter sauce	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
LAMB CHOPS* spice crusted, romesco, mint and cilantro pesto	15 by the piece
TUNA TARTARE* avocado, cucumber, ponzu, wasabi ginger emulsion, lotus crisps	22
SEARED SCALLOPS* bacon, garlic butter, preserved lemon	23
CRAB CAKE jumbo lump, cognac mustard and ginger sauces	21
GRILLED BACON* macadamia butter, jalapeño apple gastrique	19

SOUPS & SALADS

CLASSIC SPLIT PEA SOUP	8
SOUP DU JOUR	8
WOLLENSKY SALAD romaine, teardrop tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette	13
CLASSIC CAESAR garlic croutons and parmesan	12
ICEBERG WEDGE applewood smoked bacon, bleu cheese, scallions	12

CHILLED SHELLFISH

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

CHEF INSPIRED FEATURES*

MUSTARD CRUSTED SALMON farro, crispy brussels sprouts, IrishAmerican Whiskey butter	42
TOGARASHI RUBBED TUNA charred cauliflower, wasabi ginger sauce	42
TWIN STUFFED LOBSTER TAILS colossal lump crab meat, fine herbs, drawn butter	68
LAMB CHOPS spice crusted, romesco, mint and cilantro pesto	60

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*

SIGNATURE PRIME BONE-IN RIB EYE 28 PLUS OZ.	69
USDA PRIME BONE-IN NEW YORK CUT 21 OZ.	66
CAJUN MARINATED USDA PRIME BONE-IN RIB EYE 28 PLUS OZ.	69

STEAKS & FILETS*

SIGNATURE FILET MIGNON 10 OZ.	50
FILET DUO, CAJUN & GORGONZOLA 8 OZ.	44
SNAKE RIVER FARMS AMERICAN WAGYU TENDERLOIN 9 OZ. roasted cipollini onion, asparagus, foie gras truffle butter	68
USDA PRIME BONELESS NEW YORK STRIP 16 OZ.	58
BONE-IN FILET 16 OZ.	65
FILET OSCAR 10 OZ. jumbo lump crab meat, asparagus, hollandaise	64
COFFEE & COCOA RUBBED FILET 10 OZ. ancho chili butter, angry onions	55
GORGONZOLA CRUSTED FILET 10 OZ. applewood smoked bacon, scallions	55

STEAKS TO SHARE*

USDA PRIME DRY-AGED PORTERHOUSE 46 OZ. served with roasted vegetables	129
CHÂTEAUBRIAND 24 OZ. red wine demi glace, roasted vegetables	110

SNAKE RIVER FARMS SWINGING TOMAHAWK RIB EYE 44 OZ.

dry-aged American Wagyu, charred tableside, crispy yukon potatoes

ENHANCEMENTS

OSCAR STYLE	14	LOBSTER TAIL	25
ALASKAN KING CRAB			45
BRANDY PEPPERCORN SAUCE			5
FOIE GRAS TRUFFLE BUTTER			8

SIDES

MAC & CHEESE Truffled Lobster	14 20
VEGETABLES Brussels Sprouts, Bacon, Shallots, Banyuls Green Beans, Bleu Cheese, Spiced Cashews Charred Cauliflower, Shishito Peppers Roasted Asparagus, Lemon Gremolata	10 10 10 12
POTATOES Whipped Crispy Yukon, Garlic Butter, Prosciutto Hashed Brown Potatoes Hand Cut French Fries	9 10 11 9
CLASSICS Creamed Spinach Sautéed Spinach, Crushed Red Pepper, Garlic Buttermilk Onion Rings Cremini Mushrooms, Balsamic Cipollini Onions	11 11 10 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

VP OF CULINARY

SWCH FALL 2019