

LUNCH

Smith & Wollensky

America's Steakhouse



STARTERS

CLASSIC SPLIT PEA SOUP	8
SOUP DU JOUR	8
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* 15 by the piece spice crusted, romesco, mint and cilantro pesto	
TUNA TARTARE* cucumber, avocado, 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

STEAKHOUSE SANDWICHES

WOLLENSKY'S BUTCHER BURGER* applewood smoked bacon, aged cheddar, steak sauce mayo	18
LOBSTER & AVOCADO TOAST open faced toasted challah, applewood smoked bacon, preserved lemon aioli	32
TENDERLOIN SANDWICH* aged cheddar, angry onions, bacon jam, horseradish aioli	26
CHICKEN CLUB applewood smoked bacon, aged 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 romaine, teardrop tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette	13
CLASSIC CAESAR traditional presentation with garlic croutons and parmesan	12
COBB SALAD avocado, applewood smoked bacon, egg, tomatoes, green beans, bleu cheese, kalamata olives, citrus vinaigrette	14
ICEBERG WEDGE applewood smoked bacon, bleu cheese, scallions	12

SALAD ADD ONS

GRILLED CHICKEN	10
TENDERLOIN TIPS*	14
JUMBO CHILLED or GARLIC GRILLED SHRIMP	12
PAN SEARED SALMON*	18
TOGARASHI RUBBED TUNA*	18

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
FILET DUO, CAJUN & GORGONZOLA 8 OZ.	38
USDA PRIME BONELESS NEW YORK STRIP 16OZ.	58
USDA PRIME DRY-AGED BONE-IN RIB EYE 28 PLUS OZ.	68
COFFEE & COCOA RUBBED FILET 10 OZ. ancho chili butter, angry onions	50
GORGONZOLA CRUSTED FILET 10 OZ. applewood smoked bacon, scallions	50
FILET OSCAR 10 OZ. jumbo lump crab meat, asparagus, hollandaise	60

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
MUSTARD CRUSTED SALMON* farro, crispy brussels sprouts, IrishAmerican Whiskey butter	36
TOGARASHI RUBBED TUNA* charred cauliflower, wasabi ginger sauce	39
CRAB CAKES jumbo lump, cognac mustard and ginger sauces	36

SIDES FOR ONE

TRUFFLED MAC & CHEESE	6
CREAMED SPINACH	6
BRUSSELS SPROUTS, BACON, SHALLOTS	6
CREMINI MUSHROOMS, BALSAMIC ROASTED CIPOLLINI ONIONS	8
CHARRED CAULIFLOWER, SHISHITO PEPPERS, TOGARASHI HOLLANDAISE	6
ROASTED ASPARAGUS, LEMON GREMOLATA	6
BUTTERMILK ONION RINGS	6
HASHED BROWN POTATOES	6
HAND CUT FRENCH FRIES	6

Chef Matt

VP OF CULINARY

SWCH FALL 2019