

SMITH & WOLLENSKY

| Est. 1977

AMERICA'S STEAKHOUSE

STARTERS

SNAKE RIVER FARMS WAGYU RIB CAP	26
sauteed radish, asparagus, tarragon pistou and romesco	
ANGRY SHRIMP	24
crispy battered shrimp, spicy lobster butter sauce	
TUNA CRUDO	21
elderflower & botanical compressed golden watermelon, pistachio gremolata, marigold petals	
CRAB CAKE	22
jumbo lump, cognac mustard and ginger sauces	
GRILLED BACON	19
chunky peanut butter, jalapeño apple gastrique	
FRIED LOBSTER	19
Rhode-Island-Style, cherry peppers, shallots, preserved lemon aioli	
FIRE & ICE*	18
roasted bone marrow and steak tartare, pickled red onion and parsley salad, whole grain mustard	
BURRATA	17
baby heirloom tomatoes, arugula and pistachio pesto	
SHELLFISH	
JUMBO SHRIMP COCKTAIL	24
EAST COAST OYSTERS*	21
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

chilled Alaskan king crab, lobster, jumbo shrimp and oysters accompanied by classic horseradish cocktail sauce, cognac mustard, ginger sauce and green apple mignonette

SOUP & SALADS

CLASSIC SPLIT PEA SOUP	10
the Smith & Wollensky original recipe	
WOLLENSKY SALAD	13
baby gem lettuce, heirloom tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette	
CAESAR SALAD	13
baby gem lettuce, traditional dressing, croutons, Parmesan frico	
BABY ICEBERG SALAD	13
steakhouse classic, baby heirloom tomatoes, crumbled bleu cheese, bleu cheese dressing, bacon lardons, scallions	

CLASSIC & NEW SIDES

TRUFFLED MAC & CHEESE	14
CREAMED OR SAUTEED SPINACH	11
SAUTEED MUSHROOMS	15
SAUTEED ASPARAGUS WITH HOLLANDAISE	12
WHIPPED POTATOES	9
HAND CUT FRENCH FRIES	9
TRUFFLE PARMESAN TATER TOTS	10
SZECHUAN GREEN BEANS	10
ANGRY ONIONS, HERB-GARLIC AIOLI	8
CREAMED CORN WITH MANCHEGO	12

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.

SUMMER STEAK-ATION DINNER MENU

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, the steaks' natural flavor and tenderness are intensified. Some of our cuts have been aged for extended periods of time. Please ask your server about the aging varieties available today. Both our USDA Prime steaks and signature filets are sourced from a network of small family ranches and sustainably produced to our quality standards.



CLASSIC STEAKHOUSE CUTS*

SIGNATURE USDA PRIME DRY-AGED BONE-IN RIB EYE 28 PLUS OZ.	69
CAJUN MARINATED USDA PRIME DRY-AGED BONE-IN RIB EYE 28 PLUS OZ.	69
USDA PRIME DRY-AGED BONE-IN NEW YORK CUT 21 OZ.	67
USDA PRIME DRY-AGED T-BONE 26 OZ.	67
USDA PRIME BONELESS NEW YORK STRIP 16 OZ.	58
RR RANCH SIGNATURE FILET MIGNON 10 OZ.	52

STEAKS TO SHARE*

USDA PRIME DRY-AGED PORTERHOUSE 46 OZ.	129
served with roasted vegetables	

SNAKE RIVER FARMS SWINGING TOMAHAWK RIB EYE 44 OZ.	175
dry-aged American Wagyu, carved tableside, crispy beef-fat potatoes	

CHEF'S RECOMMENDATIONS*

WAGYU & LOBSTER STEAK-ATION FEATURE	60
cocoa & coffee rubbed Wagyu hanger steak with chimichurri and summer corn relish paired with our Rhode Island-style fried lobster	
FILET OSCAR 10 OZ.	66
jumbo lump crab meat, asparagus, hollandaise	
COFFEE & COCOA RUBBED FILET 10 OZ.	57
ancho chili butter, angry onions	
FILET MIGNON 10 OZ. & SAUTEED MAINE LOBSTER	69
half 1 1/4# lobster sauteed in preserved lemon butter	
CAJUN BLEU STACKED FILET	48
filet medallions, bleu cheese, confit bacon, cajun love	
CHILEAN SEA BASS	44
miso glaze, Szechuan green beans, cashews	
HERB CRUSTED SALMON	42
warm tomato compote, lemon nage	

STEAK ENHANCEMENTS

OSCAR STYLE, CRABMEAT, ASPARAGUS, HOLLANDAISE	15
SAUTEED LOBSTER, PRESERVED LEMON BUTTER	19
GRILLED SHRIMP, GARLIC & OLIVE OIL	18
BLEU CHEESE CRUSTED, BACON & SCALLIONS	10
COFFEE & COCOA CRUSTED, ANCHO CHILE BUTTER & ANGRY ONIONS	8
BRANDY PEPPERCORN SAUCE	5
RED WINE DEMI GLACE	5



Connect to Complimentary WIFI from Smith & Wollensky



VP OF CULINARY

SWCH SUMMER 2020

Full menu available for Take Out
Order ahead online for curbside or restaurant pick up
smithandwollensky.com OR call 📞 312.670.9900