

### STARTERS

<b>SNAKE RIVER FARMS WAGYU RIB CAP</b>	26
seared medium rare, tarragon pistou, braised radish, asparagus, romesco	
<b>FRIED LOBSTER</b>	MKT
Rhode-Island-Style, cherry peppers, shallots, preserved lemon aioli	
<b>ANGRY SHRIMP</b>	24
crispy battered shrimp, spicy lobster butter sauce	
<b>TUNA TARTARE</b>	21
sesame crusted sushi rice, wakame, sriracha aioli, ponzu	
<b>CRAB CAKE</b>	22
jumbo lump, cognac mustard and ginger sauces	
<b>GRILLED BACON</b>	19
chunky peanut butter, jalapeño apple gastrique	
<b>FIRE &amp; ICE*</b>	18
roasted bone marrow and steak tartare, pickled red onion and parsley salad, whole grain mustard	
<b>BURRATA</b>	17
tomato compote, arugula and pistachio pesto, ciabatta	

### SHELLFISH

<b>JUMBO SHRIMP COCKTAIL</b>	24
<b>EAST COAST OYSTERS*</b>	21
<b>COLOSSAL LUMP CRAB MEAT COCKTAIL</b>	23
<b>ALASKAN KING CRAB COCKTAIL</b>	45
<b>CHILLED MAINE LOBSTER - HALF/WHOLE</b>	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

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

### CLASSIC & NEW SIDES

<b>TRUFFLED MAC &amp; CHEESE</b>	14
<b>CREAMED OR SAUTEED SPINACH</b>	11
<b>SAUTEED MUSHROOMS</b>	15
<b>SAUTEED ASPARAGUS WITH HOLLANDAISE</b>	12
<b>WHIPPED POTATOES</b>	9
<b>HAND CUT FRENCH FRIES</b>	9
<b>ANGRY ONIONS, HERB-GARLIC AIOLI</b>	8
<b>CRISPY YUKON GOLD POTATOES</b>	10
roasted garlic butter, fine herbs	
<b>JUMBO TWICE BAKED POTATO</b>	12
aged cheddar, apple smoked bacon, scallions, sour cream	
<b>ROASTED BEET AND BUTTERNUT SQUASH</b>	12
lavender honey, crumbled feta	

### 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\*

<b>SIGNATURE USDA PRIME DRY-AGED BONE-IN RIB EYE 28 PLUS OZ.</b>	69
<b>CAJUN MARINATED USDA PRIME DRY-AGED BONE-IN RIB EYE 28 PLUS OZ.</b>	70
<b>USDA PRIME DRY-AGED BONE-IN NEW YORK CUT 21 OZ.</b>	67
<b>USDA PRIME DRY-AGED T-BONE 26 OZ.</b>	68
<b>USDA PRIME BONELESS NEW YORK STRIP 16 OZ.</b>	58
<b>RR RANCH SIGNATURE FILET MIGNON 10 OZ.</b>	52

### STEAKS TO SHARE\*

<b>USDA PRIME DRY-AGED PORTERHOUSE 46 OZ.</b>	129
served with roasted vegetables	

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

### CHEF'S RECOMMENDATIONS\*

<b>KUROBUTA PORK PORTERHOUSE</b>	55
Uncle Nearest whiskey lacquer, granny smith gastrique, pickled serrano chile	
<b>FILET OSCAR 10 OZ.</b>	66
jumbo lump crab meat, asparagus, hollandaise	
<b>COFFEE &amp; COCOA RUBBED FILET 10 OZ.</b>	57
ancho chili butter, angry onions	
<b>FILET MIGNON 10 OZ. &amp; FRIED LOBSTER</b>	72
half 1 1/4# Rhode-Island-Style, cherry peppers, shallots, preserved lemon aioli	
<b>CAJUN BLEU STACKED FILET</b>	48
filet medallions, bleu cheese, confit bacon, cajun love	
<b>SEARED YELLOWFIN TUNA</b>	48
char siu glazed, cucumber kimchi, sushi rice fritters	
<b>HERB CRUSTED SALMON</b>	38
poached tomatoes, lemon nage	

### STEAK ENHANCEMENTS

<b>OSCAR STYLE, CRABMEAT, ASPARAGUS, HOLLANDAISE</b>	15
<b>FRIED LOBSTER, RHODE-ISLAND-STYLE, PRESERVED LEMON BUTTER</b>	19
<b>GRILLED SHRIMP, GARLIC &amp; OLIVE OIL</b>	18
<b>BLEU CHEESE CRUSTED, BACON &amp; SCALLIONS</b>	10
<b>COFFEE &amp; COCOA CRUSTED, ANCHO CHILE BUTTER &amp; ANGRY ONIONS</b>	8
<b>BRANDY PEPPERCORN SAUCE</b>	5
<b>RED WINE DEMI GLACE</b>	5

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.

*Hot Matt*

VP OF CULINARY

SWCH FALL 2020

Full menu available for Take Out  
Order ahead online for curbside or restaurant pick up  
smithandwollensky.com OR call ☎ 617.778.2200