

### 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   |     |
| <b>CLASSIC SPLIT PEA SOUP</b>   | 10  |
| the Smith & Wollensky original  |     |

### 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 |

### STEAKHOUSE SALADS

|  |    |
|--|----|
| <b>WOLLENSKY SALAD</b>   | 13 |
| baby gem lettuce, heirloom tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette      |    |
| <b>CAESAR SALAD</b>  | 12 |
| baby gem lettuce, traditional dressing, croutons, Parmesan frico   |    |
| <b>BABY ICEBERG SALAD</b>  | 12 |
| steakhouse classic, baby heirloom tomatoes, crumbled bleu cheese, bleu cheese dressing, bacon lardons, scallions |    |
| <b>GREEK SPINACH SALAD</b>   | 13 |
| baby spinach, olives, red onion, cucumber, heirloom tomatoes, feta, lemon oregano vinaigrette                    |    |

### SALAD ADD ONS

|   |    |
|---|----|
| <b>GRILLED CHICKEN</b>                        | 10 |
| <b>TENDERLOIN TIPS*</b>                       | 14 |
| <b>JUMBO CHILLED OR GARLIC GRILLED SHRIMP</b> | 14 |
| <b>PAN SEARED SALMON*</b>                     | 18 |

### STEAKHOUSE SANDWICHES

|   |    |
|---|----|
| <b>LOBSTER ROLL</b>                                       | 28 |
| traditional Boston-style, buttered Brioche roll           |    |
| <b>WOLLENSKY'S BUTCHER BURGER*</b>                        | 18 |
| applewood smoked bacon, aged cheddar, steak sauce mayo    |    |
| <b>CAJUN BURGER*</b>                                      | 18 |
| blackened, bleu cheese, red onion marmalade               |    |
| <b>TENDERLOIN SANDWICH*</b>                               | 26 |
| aged cheddar, angry onions, bacon jam, horseradish aioli  |    |
| <b>NASHVILLE HOT CHICKEN SANDWICH</b>                     | 17 |
| spicy fried chicken breast, cole slaw, house-made pickles |    |

### 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>USDA PRIME DRY-AGED BONELESS RIB EYE 16 OZ.</b>                     | 52 |
| <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>                 | 66 |
| <b>USDA PRIME BONELESS NEW YORK STRIP 16 OZ.</b>                       | 58 |
| <b>RR RANCH SIGNATURE FILET MIGNON 10 OZ.</b>                          | 46 |

### CHEF'S RECOMMENDATIONS\*

|  |    |
|--|----|
| <b>KUROBUTA PORK PORTERHOUSE</b>   | 48 |
| Uncle Nearest whiskey lacquer, granny smith gastrique, pickled serrano chile           |    |
| <b>PETIT NY STRIP</b>  | 32 |
| 8 oz. Prime NY strip steak, crispy yukon gold potatoes, asparagus, red wine demi-glace |    |
| <b>PETIT FILET</b>   | 32 |
| 6 oz. filet mignon, whipped potato, asparagus, Bernaise sauce                          |    |
| <b>CAJUN BLEU STACKED FILET</b>  | 32 |
| filet medallions, bleu cheese, confit bacon, cajun love                                |    |
| <b>SEARED YELLOWFIN TUNA</b>   | 46 |
| char siu glazed, cucumber kimchi, sushi rice fritters                                  |    |
| <b>HERB CRUSTED SALMON</b>   | 36 |
| poached tomatoes, lemon nage   |    |

### 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 BEETS AND BUTTERNUT SQUASH</b>               | 12 |
| lavender honey, crumbled feta                           |    |

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.

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

*Chef Matt*

VP OF CULINARY

SWCH FALL 2020