

STARTERS

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

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
ANGRY ONIONS, HERB-GARLIC AIOLI	8
CRISPY YUKON GOLD POTATOES	10
roasted garlic butter, fine herbs	
JUMBO TWICE BAKED POTATO	12
aged cheddar, apple smoked bacon, scallions, sour cream	
ROASTED BEET AND BUTTERNUT SQUASH	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*

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.	70
USDA PRIME DRY-AGED BONE-IN NEW YORK CUT 21 OZ.	67
USDA PRIME DRY-AGED T-BONE 26 OZ.	68
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*

KUROBUTA PORK PORTERHOUSE	55
Uncle Nearest whiskey lacquer, granny smith gastrique, pickled serrano chile	
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. & FRIED LOBSTER	72
half 1 1/4# Rhode-Island-Style, cherry peppers, shallots, preserved lemon aioli	
CAJUN BLEU STACKED FILET	48
filet medallions, bleu cheese, confit bacon, cajun love	
SEARED YELLOWFIN TUNA	48
char siu glazed, cucumber kimchi, sushi rice fritters	
HERB CRUSTED SALMON	38
poached tomatoes, lemon nage	

STEAK ENHANCEMENTS

OSCAR STYLE, CRABMEAT, ASPARAGUS, HOLLANDAISE	15
FRIED LOBSTER, RHODE-ISLAND-STYLE, 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

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.

	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 ☎ 312.670.9900