

STARTERS AND SMALL PLATES

SNAKE RIVER FARMS WAGYU RIB CAP seared medium rare, tarragon pistou, braised radish, asparagus, romesco	26
FRIED LOBSTER Rhode-Island-Style, cherry peppers, shallots, preserved lemon aioli	MKT
ANGRY SHRIMP crispy battered shrimp, spicy lobster butter sauce	23
TUNA TARTARE sesame crusted sushi rice, wakame, sriracha aioli, ponzu	21
CRAB CAKE jumbo lump, cognac mustard and ginger sauces	21
GRILLED BACON chunky peanut butter, jalapeño apple gastrique	19
FIRE & ICE* roasted bone marrow and steak tartare, pickled red onion and parsley salad, whole grain mustard	18
BURRATA tomato compote, arugula and pistachio pesto, ciabatta	17
STUFFIES quahog, andouille, herbs, butter and more butter	6
CLASSIC MEATBALL full pound, housemade ricotta, parmesan and pomodoro sauce	15
PETIT NY STRIP 8 oz. Prime NY strip steak, crispy yukon gold potatoes, asparagus, red wine demi-glace	28
NASHVILLE CHICKEN chicken thigh, bacon jam, house bread and butter pickles	15
SHELLFISH	
JUMBO SHRIMP COCKTAIL	24
EAST COAST OYSTERS*	21
COLOSSAL LUMP CRAB MEAT COCKTAIL	23
SOUP & SALADS	
CLASSIC SPLIT PEA SOUP the Smith & Wollensky original recipe	10
WOLLENSKY SALAD baby gem lettuce, heirloom tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette	13
CAESAR SALAD baby gem lettuce, traditional dressing, croutons, Parmesan frico	13
BABY ICEBERG SALAD steakhouse classic, baby heirloom tomatoes, crumbled bleu cheese, bleu cheese dressing, bacon lardons, scallions	13
GREEK SPINACH SALAD baby spinach, olives, red onion, cucumber, heirloom tomatoes, feta, lemon oregano vinaigrette	13
CLASSIC & NEW SIDES	
TRUFFLED MAC & CHEESE	14
CREAMED OR SAUTEED SPINACH	10
SAUTEED MUSHROOMS	12
SAUTEED ASPARAGUS WITH HOLLANDAISE	12
WHIPPED POTATOES	9
HAND CUT FRENCH FRIES	8
ANGRY ONIONS, HERB-GARLIC AIOLI	8
CRISPY YUKON GOLD POTATOES roasted garlic butter, fine herbs	10
JUMBO TWICE BAKED POTATO aged cheddar, apple smoked bacon, scallions, sour cream	12
ROASTED BEET AND BUTTERNUT SQUASH lavender honey, crumbled feta	12

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.	68
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.	66
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.	50

STEAKS TO SHARE*

USDA PRIME DRY-AGED PORTERHOUSE 46 OZ. served with roasted vegetables	129
SNAKE RIVER FARMS SWINGING TOMAHAWK RIBEYE 44 OZ. dry-aged American wagyu, carved tableside, crispy beef-fat potatoes	175

ROTISSERIE

PRIME RIB popovers, au jus	45
THREE PEPPERCORN AND LEMON CHICKEN organic, slow roasted	33

CHEF'S RECOMMENDATIONS*

KUROBUTA PORK PORTERHOUSE Uncle Nearest whiskey lacquer, granny smith gastrique, pickled serrano chile	48
FILET OSCAR 10 OZ. jumbo lump crab meat, asparagus, hollandaise	64
COFFEE & COCOA RUBBED FILET 10 OZ. ancho chili butter, angry onions	55
CAJUN BLEU STACKED FILET filet medallions, bleu cheese, confit bacon, cajun love	48
SEARED YELLOWFIN TUNA char siu glazed, cucumber kimchi, sushi rice fritters	48
HERB CRUSTED SALMON poached tomatoes, lemon nage	38
STEAK ENHANCEMENTS	
OSCAR STYLE, CRABMEAT, ASPARAGUS, HOLLANDAISE	15
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.

Full menu available for Take Out
Order ahead online for curbside or restaurant pick up
smithandwollensky.com OR call 📞 781.992.5150

Hot Matt

VP OF CULINARY

SWL FALL 2020