

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	22
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	
CLASSIC SPLIT PEA SOUP	10
the Smith & Wollensky original	

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

STEAKHOUSE SALADS

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

SALAD ADD ONS

GRILLED CHICKEN	10
TENDERLOIN TIPS*	14
JUMBO CHILLED OR GARLIC GRILLED SHRIMP	14
PAN SEARED SALMON*	18

STEAKHOUSE SANDWICHES

LOBSTER ROLL	28
traditional Boston-style, buttered Brioche roll	
WOLLENSKY'S BUTCHER BURGER*	18
applewood smoked bacon, aged cheddar, steak sauce mayo	
CAJUN BURGER*	18
blackened, bleu cheese, red onion marmalade	
TENDERLOIN SANDWICH*	26
aged cheddar, angry onions, bacon jam, horseradish aioli	
NASHVILLE HOT CHICKEN SANDWICH	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*

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

CHEF'S RECOMMENDATIONS*

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

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 BEETS AND BUTTERNUT SQUASH	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 pickup
smithandwollensky.com OR call ☎ 305.673.2800

Chef Matt

VP OF CULINARY

SWMI FALL 2020