

DINNER MENU

SMITH & WOLLENSKY

Est. 1977
AMERICA'S STEAKHOUSE

It's Nice
To See
You Again!

STARTERS

ANGRY SHRIMP	24
crispy battered shrimp, spicy lobster butter sauce	
TUNA TARTARE*	23
sesame-crusting sushi rice, wakame, sriracha aioli, ponzu	
CRAB CAKE	23
jumbo lump, cognac mustard and ginger sauces	
CONFIT BACON	21
roasted corn puree, corn & pimento salsa, Bourbon glaze	
STEAK TARTARE*	19
bone marrow croutons, pickled red onion, house made kettle chips	
BAKED OYSTERS	21
ancho chili butter, lardo, finger limes	
SCALLOPS	26
bone marrow, garlic butter, toasted crumbs	
BURRATA	18
roasted cocktail tomatoes, traditional pesto, grilled ciabatta	
CLASSIC & NEW SIDES	
TRUFFLED MAC & CHEESE	14
CREAMED OR SAUTEED SPINACH	12
SAUTEED MUSHROOMS & PEAS	15
SAUTEED ASPARAGUS WITH HOLLANDAISE	13
WHIPPED POTATOES	9
HAND CUT FRENCH FRIES	9
ANGRY ONIONS, HERB-GARLIC AIOLI	8
CRISPY YUKON GOLD POTATOES	10
CREAMED CORN WITH MANCHEGO	12
BACON & CHEESE POTATO CAKE	14
soft egg, creme fraiche, lemon zest, pickled horseradish	
ROASTED ROMANESCO	12
marcona almond romesco	

SHELLFISH TOWERS*

FOR TWO - 72

chilled colossal crab, Maine lobster, jumbo shrimp, oysters & marinated octopus salad

FOR FOUR - 133

chilled colossal crab, Maine lobster, jumbo shrimp and oysters, marinated octopus salad & scallop ceviche

FOR SIX - 179

chilled colossal crab, Maine lobster, jumbo shrimp, oysters, marinated octopus salad, scallop ceviche & tuna tartare

All towers accompanied by horseradish cocktail sauce, cognac mustard, ginger sauce and green apple mignonette.

SHELLFISH

JUMBO SHRIMP COCKTAIL	24
EAST COAST OYSTERS*	21
COLOSSAL LUMP CRAB MEAT COCKTAIL	23
CHILLED MAINE LOBSTER - HALF/WHOLE	19/38

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	14
steakhouse classic, baby heirloom tomatoes, crumbled bleu cheese, bleu cheese dressing, bacon lardons, scallions	

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.

STEAKS TO SHARE*

USDA PRIME DRY-AGED PORTERHOUSE	139
46 oz., served with roasted vegetables	
SURF & TURF	135
18 oz. filet, twin lobster tails with garlic butter & chimichurri	
SNAKE RIVER FARMS SWINGING TOMAHAWK	185
44 oz., dry-aged American Wagyu, carved tableside, crispy beef-fat potatoes	



SIGNATURE FILET MIGNON 10 OZ.	52
BONE-IN FILET MIGNON 16 OZ.	69
FILET OSCAR 10 OZ.	66
Jumbo lump crab meat, asparagus & hollandaise	
COFFEE & COCOA RUBBED FILET 10 OZ.	57
ancho chili butter, angry onions	
GORGONZOLA CRUSTED FILET 10 OZ.	62
bacon & scallions	
TWIN PETIT FILET MIGNON	50
prosciutto wrapped	
FILET DIANNE 10 OZ.	60
filet, morel & brandy sauce	

CHEF'S RECOMMENDATIONS*

LAMB LOIN	52
wax beans, sumac rub, lemon mint yogurt, lamb jus	
SEARED YELLOWFIN TUNA	48
char siu glazed, cucumber kimchi, sushi rice fritters	
PAN SEARED SALMON	42
English pea & herb puree, morels, warm wax beans, pea tendrils	
VEGETABLE BOUILLABAISSSE	42
saffron & fennel broth, zucchini, confit mushrooms, romanesco	

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 for 28 days, the steaks' natural flavor and tenderness are intensified. Both our USDA Prime steaks and signature filets are sourced from a network of small family farms and sustainably produced by Double R Ranch.



CLASSIC STEAKHOUSE CUTS*

SIGNATURE USDA PRIME DRY-AGED BONE-IN RIB EYE 28 PLUS OZ.	74
CAJUN MARINATED USDA PRIME DRY-AGED BONE-IN RIB EYE 28 PLUS OZ.	74
USDA PRIME DRY-AGED BONE-IN NEW YORK CUT 21 OZ.	69
USDA PRIME DRY-AGED T-BONE 26 OZ.	72
USDA PRIME BONELESS NEW YORK STRIP 18 OZ.	67

STEAK ENHANCEMENTS

SOUTH AFRICAN LOBSTER TAIL	24
GRILLED SHRIMP, GARLIC & OLIVE OIL	18
OSCAR STYLE	16
MOREL & BRANDY SAUCE	8
BRANDY PEPPERCORN SAUCE	5
RED WINE DEMI-GLACE	5
BEARNAISE SAUCE	5

Chef Matt

CHIEF CULINARY OFFICER SWCH SPRING/SUMMER 2021