

# DINNER MENU

# SMITH & WOLLENSKY

Est. 1977  
AMERICA'S STEAKHOUSE

It's Nice  
To See  
You Again!

## STARTERS

<b>ANGRY SHRIMP</b>	<b>25</b>
crispy battered shrimp, spicy lobster butter sauce	
<b>TUNA TARTARE*</b>	<b>23</b>
sesame-crusting sushi rice, wakame, sriracha aioli, ponzu	
<b>LOBSTER &amp; CRAB CAKE</b>	<b>25</b>
Jonah crab, Maine lobster, cognac mustard and ginger sauces	
<b>BBQ RIBS</b>	<b>19</b>
St. Louis style, coffee bbq rub, coleslaw, b&b pickles	
<b>STEAK TARTARE*</b>	<b>21</b>
bone marrow croutons, pickled red onion, kettle chips	
<b>AMERICAN WAGYU CARPACCIO*</b>	<b>22</b>
SRF Wagyu tenderloin, arugula, EVOO, parmesan, grilled ciabatta	

<b>SCALLOPS*</b>	<b>26</b>
pan seared, bone marrow, garlic butter, crostini	

<b>BURRATA</b>	<b>20</b>
roasted cocktail tomatoes, traditional pesto, grilled ciabatta	

## SHELLFISH

<b>JUMBO SHRIMP COCKTAIL</b>	<b>24</b>
<b>EAST COAST OYSTERS*</b>	<b>21</b>
<b>CHILLED MAINE LOBSTER COCKTAIL HALF/WHOLE</b>	market

## SOUP & SALADS

<b>CLASSIC SPLIT PEA SOUP</b>	<b>10</b>
the Smith & Wollensky original recipe	
<b>WOLLENSKY SALAD</b>	<b>13</b>
romaine lettuce, heirloom tomatoes, potato croutons, bacon lardons, marinated mushrooms, Dijon vinaigrette	
<b>CAESAR SALAD</b>	<b>13</b>
romaine lettuce, traditional dressing, croutons, Parmesan frico	
<b>BABY ICEBERG SALAD</b>	<b>14</b>
steakhouse classic, baby heirloom tomatoes, crumbled bleu cheese, bleu cheese dressing, bacon lardons, scallions	

## SHELLFISH TOWERS\*

<b>FOR TWO</b>	<b>72</b>
chilled Jonah crab claws, Maine lobster, jumbo shrimp, oysters & marinated octopus salad	
<b>FOR FOUR</b>	<b>133</b>
chilled Jonah crab claws, Maine lobster, jumbo shrimp and oysters, marinated octopus salad & scallop ceviche	
<b>FOR SIX</b>	<b>179</b>
chilled Jonah crab claws, 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.

## CLASSIC & NEW SIDES

<b>TRUFFLED MAC &amp; CHEESE</b>	<b>15</b>
<b>CREAMED OR SAUTEED SPINACH</b>	<b>12</b>
<b>SAUTEED MUSHROOMS</b>	<b>14</b>
<b>SAUTEED ASPARAGUS WITH HOLLANDAISE</b>	<b>14</b>
<b>WHIPPED POTATOES</b>	<b>9</b>
<b>HAND CUT FRENCH FRIES</b>	<b>9</b>
<b>ONION RINGS</b>	<b>10</b>
<b>CRISPY YUKON GOLD POTATOES</b>	<b>10</b>
<b>ROASTED BRUSSEL SPROUTS</b>	<b>13</b>
caramelized shallots, applewood smoked bacon	
<b>HASH BROWNS</b>	<b>14</b>
<b>ROASTED CAULIFLOWER</b>	<b>13</b>
shishito peppers, togarashi hollandaise	

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.

## FILET MIGNON\*

<b>SURF &amp; TURF FOR TWO</b>	<b>150</b>
18 oz. filet, twin lobster tails with garlic butter & chimichurri	
<b>SIGNATURE FILET MIGNON 10 OZ.</b>	<b>59</b>
<b>COFFEE &amp; COCOA RUBBED FILET 10 OZ.</b>	<b>62</b>
ancho chili butter, angry onions	
<b>FILET LOBSTER OSCAR 10 OZ.</b>	<b>79</b>
Maine lobster, asparagus & hollandaise	
<b>GORGONZOLA CRUSTED FILET 10 OZ.</b>	<b>68</b>
bacon & scallions	
<b>TWIN PETIT FILET MIGNON</b>	<b>55</b>
prosciutto wrapped	

## AMERICAN SRF | 極 WAGYU\*

In partnership with the Pioneers of American Wagyu - an unrivaled steak eating experience. The unique taste & tenderness originates from Japanese foundation sire Fukutsuru, once ranked the highest marbling bull in the U.S.

<b>SWINGING TOMAHAWK RIB EYE</b>	<b>225</b>
44 oz. black grade Wagyu, carved tableside, crispy beef-fat potatoes - great to share.	
<b>WAGYU PORTERHOUSE FOR TWO</b>	<b>210</b>
38+ oz., gold grade, fondant potatoes, roasted brussel sprouts	
<b>LONG BONE WAGYU FILET</b>	<b>150</b>
18 oz., gold grade, arugula, EVOO, lemon, crispy garlic	
<b>MANHATTAN CUT STRIP</b>	<b>90</b>
9 oz., gold grade Wagyu, cremini mushroom sugo	
<b>WAGYU FILET MIGNON</b>	<b>85</b>
9 oz., black grade, roasted shallot, asparagus, marrow butter	

## STEAK ENHANCEMENTS

<b>BRANDY PEPPERCORN SAUCE OR RED WINE DEMI-GLACE</b>	<b>5</b>
<b>BEARNAISE OR HOLLANDAISE SAUCE</b>	<b>3</b>
<b>CAJUN OR COFFEE &amp; COCOA RUB</b>	<b>3</b>

## NOTE FROM OUR BUTCHER

Our beef is chosen from the top 2% of cattle in America and selected for rich, even marbling. Our classic steakhouse cuts are USDA Prime, grain fed, and humanely raised. Further enhanced through in-house aging for a minimum of 28 days, the steaks' natural flavor and tenderness are intensified. Our USDA Prime steaks, signature filets, and American Wagyu are sourced from a network of small family farms and sustainably produced by our partners at Double R Ranch & Snake River Farms.



## USDA PRIME STEAKHOUSE CUTS\*

<b>USDA PRIME DRY-AGED PORTERHOUSE FOR TWO - 46 OZ.</b>	<b>180</b>
<b>SIGNATURE USDA PRIME DRY-AGED BONE-IN RIB EYE 28 PLUS OZ.</b>	<b>89</b>
<b>CAJUN MARINATED USDA PRIME DRY-AGED BONE-IN RIB EYE 28 PLUS OZ.</b>	<b>89</b>
<b>USDA PRIME DRY-AGED T-BONE 26 OZ.</b>	<b>84</b>
<b>USDA PRIME DRY-AGED BONE-IN NEW YORK CUT 21 OZ.</b>	<b>79</b>
<b>USDA PRIME BONELESS NEW YORK STRIP 18 OZ.</b>	<b>69</b>

## FRESH CATCH

<b>CHILEAN SEA BASS*</b>	<b>52</b>
fondant potatoes, lobster bisque, shaved fennel	
<b>SEARED YELLOWFIN TUNA*</b>	<b>48</b>
char siu glaze, cucumber kimchi, sushi rice fritters	
<b>ORGANIC SALMON*</b>	<b>42</b>
black garlic romesco, brussel sprouts	
<b>VEGETABLE BOUILLABAISSE</b>	<b>40</b>
saffron & fennel broth, zucchini, confit mushrooms, cauliflower	

*Chef Matt*

CHIEF CULINARY OFFICER

SWCH FALL / WINTER 2021 V1