

LUNCH MENU

SMITH & WOLLENSKY

Est. 1977
AMERICA'S STEAKHOUSE

It's Nice
To See
You Again!

STARTERS

ANGRY SHRIMP	25
crispy battered shrimp, spicy lobster butter sauce	
TUNA TARTARE*	23
sesame-crusting sushi rice, wakame, sriracha aioli, ponzu	
LOBSTER & CRAB CAKE	25
Jonah crab, Maine lobster, cognac mustard and ginger sauces	
BBQ RIBS	19
St. Louis style, coffee bbq rub, coleslaw, b&b pickles	
STEAK TARTARE*	21
bone marrow croutons, pickled red onion, kettle chips	
AMERICAN WAGYU CARPACCIO*	22
SRF Wagyu tenderloin, arugula, EVOO, parmesan, grilled ciabatta	
SCALLOPS*	26
pan seared, bone marrow, garlic butter, crostini	
BURRATA	20
roasted cocktail tomatoes, traditional pesto, grilled ciabatta	
STEAKHOUSE SANDWICHES	
LOBSTER ROLL	MKT
traditional with lemon mayo	
WOLLENSKY'S BUTCHER BURGER*	20
applewood smoked bacon, aged cheddar, steak sauce mayo	
CAJUN BURGER*	20
blackened, bleu cheese, red onion marmalade	
TENDERLOIN SANDWICH*	26
aged cheddar, angry onions, bacon jam, horseradish aioli	
NASHVILLE HOT CHICKEN SANDWICH	18
spicy fried chicken breast, coleslaw, house-made pickles	

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.

SHELLFISH

JUMBO SHRIMP COCKTAIL	24
EAST COAST OYSTERS*	21
CHILLED MAINE LOBSTER COCKTAIL HALF/WHOLE	market
SOUP & SALADS	
CLASSIC SPLIT PEA SOUP	10
the Smith & Wollensky original recipe	
WOLLENSKY SALAD	13
Romaine lettuce, heirloom tomatoes, potato croutons, bacon lardons, marinated mushrooms, Dijon vinaigrette	
CAESAR SALAD	13
Romaine lettuce, traditional dressing, croutons, Parmesan frico	
GREEK SPINACH SALAD	14
baby spinach, olives, red onion, cucumber, heirloom tomatoes, feta, lemon oregano vinaigrette	

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

SALAD ADD ONS

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

FRESH CATCH

SEARED YELLOWFIN TUNA*	48
char siu glaze, cucumber kimchi, sushi rice fritters	
ORGANIC SALMON*	42
black garlic romesco, brussels sprouts	
VEGETABLE BOUILLABAISSSE	40
saffron & fennel broth, zucchini, confit mushrooms, cauliflower	

BUTCHER'S TABLE*

SIGNATURE FILET MIGNON 10 OZ.	59
GORGONZOLA CRUSTED FILET 10 OZ.	68
bacon & scallions	
COFFEE & COCOA RUBBED FILET 10 OZ.	62
ancho chili butter, angry onions	
TWIN PETIT FILET MIGNON	55
prosciutto wrapped	
STEAK TIP AU POIVRE	30
brandy peppercorn sauce, roasted portabella mushrooms, whipped potatoes	
PETIT NY STRIP	38
9 oz. Prime NY strip steak, crispy yukon gold potatoes, asparagus, red wine demi-glace	

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.

MANHATTAN CUT STRIP	90
9 oz., gold grade Wagyu, cremini mushroom sugo	
WAGYU FILET MIGNON	85
9 oz., black grade, roasted shallot, asparagus, marrow butter	

** LIMITED AVAILABILITY ON ALL WAGYU CUTS

USDA PRIME STEAKHOUSE CUTS*

SIGNATURE USDA PRIME DRY-AGED BONE-IN RIB EYE 28 PLUS OZ.	89
CAJUN MARINATED USDA PRIME DRY-AGED BONE-IN RIB EYE 28 PLUS OZ.	89
USDA PRIME DRY-AGED T-BONE 26 OZ.	84
USDA PRIME DRY-AGED BONE-IN NEW YORK CUT 21 OZ.	79
USDA PRIME BONELESS NEW YORK STRIP 18 OZ.	69

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.



STEAK ENHANCEMENTS

BRANDY PEPPERCORN SAUCE	5
RED WINE DEMI-GLACE	5
BEARNAISE OR HOLLANDAISE SAUCE	3
CAJUN OR COFFEE & COCOA RUB	3

CLASSIC & NEW SIDES

TRUFFLED MAC & CHEESE	15
CREAMED OR SAUTEED SPINACH	12
SAUTEED MUSHROOMS	14
SAUTEED ASPARAGUS WITH HOLLANDAISE	14
WHIPPED POTATOES	9
HAND CUT FRENCH FRIES	9
ONION RINGS	10
CRISPY YUKON GOLD POTATOES	10
ROASTED BRUSSELS SPROUTS	13
caramelized shallots, applewood smoked bacon	

Chef Matt

CHIEF CULINARY OFFICER

SWCH FALL / WINTER 2021 V1