

**LUNCH STARTERS & SHELLFISH**

- ANGRY SHRIMP** ..... 19  
two crispy battered shrimp, spicy lobster butter sauce
- GRILLED BACON** ..... 21  
Banh Mi style, pickled vegetables, fresno pepper, crispy baguette
- TUNA TARTARE\*** ..... 23  
cucumber salad, avocado mousse, gochujang, crispy rice crackers
- SMOKED SALMON TARTARE\*** ..... 23  
Hackleback caviar, lemon-herb aioli, apple, soft-boiled quail egg

- CHILLED MAINE LOBSTER TAIL (EACH)** ..... 18
- JUMBO SHRIMP COCKTAIL (3 PIECES)** ..... 19
- OCTOPUS COCKTAIL** ..... 19
- EAST COAST OYSTERS\* (HALF DOZEN)** ..... 22
- COLOSSAL CRAB COCKTAIL** ..... 24
- SEARED SCALLOPS** ..... 24  
potato and chorizo hash, acorn squash puree, red wine demi
- CRAB CAKE** ..... 28  
lump crab meat, cognac mustard, ginger sauce

**SOUP**

- CLASSIC SPLIT PEA SOUP** ..... 10  
the Smith & Wollensky original recipe
- FRENCH ONION & OXTAIL SOUP** ..... 17  
braised oxtail, caramelized onions, beef broth, gruyere cheese, crouton

**LET US KNOW IF YOU ARE IN A HURRY..**

And we will do our best to provide you with an exceptional experience ... quickly!

Alternatively, if you are able to join us for longer, ask your server for our Dinner Menu for additional USDA Prime Classic Steakhouse Cuts, American Wagyu Selections, Steak Enhancements and more!

**SALADS**

- WOLLENSKY SALAD** ..... 16  
romaine lettuce, heirloom tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette
- TOMATO & ONION SALAD** ..... 16  
whipped feta, Marcona almonds
- CAESAR SALAD** ..... 16  
romaine lettuce, traditional dressing, croutons
- ROASTED BEET SALAD** ..... 16  
red and yellow beets, charred onion cream, herbed pink peppercorn vinaigrette
- BABY ICEBERG SALAD** ..... 17  
heirloom tomatoes, crumbled bleu cheese, bleu cheese dressing, bacon lardons, scallions
- GREEK SPINACH SALAD** ..... 17  
baby spinach, olives, red onion, cucumber, heirloom tomatoes, feta, lemon oregano vinaigrette
- BURRATA** ..... 19  
basil and cilantro pesto, tomato chutney, crostini  
add prosciutto ..... 5

— **SALAD ADD ONS** —

- GRILLED CHICKEN** ..... 12
- TENDERLOIN TIPS\*** ..... 18
- JUMBO CHILLED OR GARLIC SHRIMP** .... 19
- PAN-SEARED SALMON\*** ..... 18
- PAN-SEARED SCALLOPS** ..... 20

**STEAKHOUSE BURGERS & SANDWICHES**

SERVED WITH HAND CUT FRENCH FRIES, COLE SLAW, HOUSE-MADE PICKLES

- WOLLENSKY'S BUTCHER BURGER\*** ..... 21  
applewood smoked bacon, aged cheddar, steak sauce mayo
- CAJUN BURGER\*** ..... 21  
blackened, bleu cheese, red onion marmalade
- TRUFFLE BURGER\*** ..... 26  
portabella mushroom, gruyere cheese, black truffle aioli
- COFFEE & COCOA BURGER\*** ..... 22  
our signature rub, topped with ancho chili butter and angry onions

- TENDERLOIN SANDWICH\*** ..... 28  
aged cheddar, angry onions, horseradish aioli, bacon jam
- CORNED BEEF SANDWICH** ..... 22  
sauerkraut, gruyere, whole grain mustard and horseradish aioli, rye bread
- CHICKEN SANDWICH** ..... 19  
grilled chicken breast, bacon, cheddar, avocado, chipotle aioli, brioche
- MAINE LOBSTER ROLL** ..... 44  
half pound Gulf of Maine lobster meat with lemon mayo, on traditional buttered roll

**ENTRÉES**

AT LUNCH, ALL STEAKS ARE ACCOMPANIED BY ONE HALF ORDER OF ANY SIDE

- STEAK TIPS AU POIVRE\*** ..... 30  
brandy peppercorn sauce, roasted portabella mushrooms, whipped potatoes
- PETIT NY STRIP\*** ..... 39  
8 oz. Prime NY strip steak, crispy Yukon gold potatoes, asparagus, red wine demi-glace
- SIGNATURE FILET MIGNON 10 OZ\*** ..... 65
- COFFEE & COCOA RUBBED FILET 10 OZ\*** ..... 68  
ancho chili butter, angry onions
- DOMESTIC LAMB CHOP\*** ..... 38  
two herb crusted chops, sweet potato puree, kohlrabi, apple and radish salad
- MOROCCAN SALMON\*** ..... 38  
ras el hanout spice, chermoula, chilled couscous salad
- SEARED YELLOWFIN TUNA\*** ..... 42  
nori and gochugaru crusted, cucumber kimchi, coconut fried rice
- TWIN PETIT FILET MIGNON\*** ..... 58  
prosciutto wrapped

**DID SOMEONE SAY HAPPY HOUR?!**

Join us at the bar, here in Burlington for S&W BAR BITES including \$2 East Coast Oysters, Confit Bacon Bites, House-Made Potato Chips & Onion Dip, and more. Bring some friends, we'll see you at the bar!

**CLASSIC & NEW SIDES**

- TRUFFLED MAC & CHEESE** ..... 9.5/19
- CREAMED OR SAUTEED SPINACH** ..... 7/14
- SAUTEED MUSHROOMS** ..... 7.5/15
- ASPARAGUS WITH HOLLANDAISE** .. 7.5/15
- WHIPPED POTATOES** ..... 6/12
- HAND CUT FRENCH FRIES** ..... 5/10
- TRUFFLE FRENCH FRIES** ..... 7/14
- ONION RINGS** ..... 6/12
- HASH BROWNS** ..... 7.5/15
- SZECHUAN SNOW PEAS WITH ALMONDS** ..... 7.5/15
- ROASTED ROOT VEGETABLES** ..... 7/14  
duck fat, bourbon glaze, candied pecans
- BRUSSELS SPROUTS** ..... 7.5/15  
crispy fried prosciutto

*Prices and availability are subject to change.*

Before placing your order, please inform your server if a person in your party has a food allergy. \*Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.