

STARTERS & SHELLFISH

ANGRY SHRIMP26 crispy battered shrimp, spicy lobster butter sauce	CRAB CAKE28 lump crab meat, cognac mustard, ginger sauce
GRILLED BACON24 Banh Mi style, pickled vegetables, fresno pepper, crispy baguette	SEARED SCALLOPS24 potato and chorizo hash, acorn squash puree, red wine demi
TUNA TARTARE*25 cucumber salad, avocado mousse, gochujang, crispy rice crackers	JUMBO SHRIMP COCKTAIL (3 PIECE)19
SMOKED SALMON TARTARE*26 Hackleback caviar, lemon-herb aioli, apple, soft-boiled quail egg	CHILLED MAINE LOBSTER TAIL (EACH)18
	OCTOPUS COCKTAIL22
	EAST COAST OYSTERS* (HALF DOZEN)22
	COLOSSAL CRAB COCKTAIL24

SOUP

CLASSIC SPLIT PEA SOUP10 the Smith & Wollensky original recipe	FRENCH ONION & OXTAIL SOUP17 braised oxtail, caramelized onions, beef broth, gruyere cheese, crouton
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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 SALAD16 romaine lettuce, heirloom tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette
TOMATO & ONION SALAD16 whipped feta, Marcona almonds
CAESAR SALAD16 romaine lettuce, traditional dressing, croutons
ROASTED BEET SALAD16 red and yellow beets, charred onion cream, herbed pink peppercorn vinaigrette
BABY ICEBERG SALAD17 heirloom tomatoes, crumbled bleu cheese, bleu cheese dressing, bacon lardons, scallions
GREEK SPINACH SALAD17 baby spinach, olives, red onion, cucumber, heirloom tomatoes, feta, lemon oregano vinaigrette
BURRATA19 basil and cilantro pesto, tomato chutney, crostini add prosciutto5

— **SALAD ADD ONS** —

GRILLED CHICKEN12
TENDERLOIN TIPS*18
JUMBO CHILLED OR GARLIC SHRIMP19
PAN-SEARED SALMON*18
PAN-SEARED SCALLOPS20

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	TENDERLOIN SANDWICH*28 aged cheddar, angry onions, horseradish aioli, bacon jam
CAJUN BURGER*21 blackened, bleu cheese, red onion marmalade	CORNED BEEF SANDWICH22 sauerkraut, gruyere, whole grain mustard and horseradish aioli, rye bread
TRUFFLE BURGER*26 portabello mushroom, gruyere cheese, black truffle aioli	CHICKEN SANDWICH19 grilled chicken breast, bacon, cheddar, avocado, chipotle aioli, brioche
COFFEE & COCOA BURGER*22 our signature rub, topped with ancho chili butter and angry onions	MAINE LOBSTER ROLL44 half pound Gulf of Maine lobster meat with lemon mayo, on traditional buttered roll

ENTRÉES

STEAK TIPS AU POIVRE*30 brandy peppercorn sauce, roasted portabella mushrooms, whipped potatoes	WAGYU NY STRIP*98 9 oz. gold grade Wagyu, coffee and cocoa rub, roasted corn puree, chimichurri, smoked tableside
PETIT NY STRIP*39 8 oz. Prime NY strip steak, crispy Yukon gold potatoes, asparagus, red wine demi-glace	DOMESTIC LAMB CHOP*38 two herb crusted chops, sweet potato puree, kohlrabi, apple and radish salad
SIGNATURE FILET MIGNON 10 OZ*65	MOROCCAN SALMON*42 ras el hanout spice, chermoula, chilled couscous salad
COFFEE & COCOA RUBBED FILET 10 OZ* .68 ancho chili butter, angry onions	SEARED YELLOWFIN TUNA*48 nori and gochugaru crusted, cucumber kimchi, coconut fried rice
BONE-IN RIB EYE AU POIVRE 26 OZ*75 wet-aged, peppercorn crusted, brandy peppercorn sauce	TWIN PETIT FILET MIGNON*58 prosciutto wrapped

CLASSIC & NEW SIDES

TRUFFLED MAC & CHEESE19
CREAMED OR SAUTEED SPINACH14
SAUTEED MUSHROOMS15
ASPARAGUS WITH HOLLANDAISE15
WHIPPED POTATOES12
HAND CUT FRENCH FRIES10
TRUFFLE FRENCH FRIES14
ONION RINGS12
HASH BROWNS15
SZECHUAN SNOW PEAS WITH ALMONDS15
ROASTED ROOT VEGETABLES14 duck fat, bourbon glaze, candied pecans
BRUSSELS SPROUTS15 crispy fried prosciutto

DID SOMEONE SAY PARTY?!

Host your next event at Smith & Wollensky in Wellesley! For over-the-top steak and wine experiences and unparalleled hospitality, contact our team today, and we'll take care of all the details to create an unforgettable event.

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.