

STARTERS & SHELLFISH

- ANGRY SHRIMP** 26
crispy battered shrimp, spicy lobster butter sauce
- GRILLED BACON** 24
Banh Mi style, pickled vegetables, fresno pepper, crispy baguette
- TUNA TARTARE*** 25
cucumber salad, avocado mousse, gochujang, crispy rice crackers
- CRAB CAKE** 28
lump crab meat, cognac mustard, ginger sauce
- SEARED SCALLOPS** 24
aguachile sauce, lime tostada crumb, avocado

- SMOKED SALMON TARTARE*** 26
Hackleback caviar, lemon-herb aioli, apple, soft-boiled quail egg
- AMERICAN WAGYU CARPACCIO*** 26
SRF Wagyu tenderloin, pickled mushrooms, black truffle aioli, shaved Parmesan
- JUMBO SHRIMP COCKTAIL (3 PIECE)** 19
- CHILLED MAINE LOBSTER TAIL (EACH)** 18
- OCTOPUS COCKTAIL** 22
- EAST COAST OYSTERS* (HALF DOZEN)** 22
- CRAB COCKTAIL** MKT

SOUP

- CLASSIC SPLIT PEA SOUP** 10
the Smith & Wollensky original recipe
- CLAM CHOWDER** 14
New England style

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
portabello 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** 9
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

BUTCHER'S TABLE*

- SIGNATURE FILET MIGNON 10 OZ.** 65
- COFFEE & COCOA RUBBED FILET 10 OZ.** 68
ancho chili butter, angry onions
- GORGONZOLA CRUSTED FILET 10 OZ** 75
bacon and scallions
- TWIN PETIT FILET MIGNON** 58
prosciutto wrapped
- 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
- DOMESTIC LAMB CHOP*** 38
pistachio crust, pea puree, mint, cilantro, pickled radish
- BONE-IN RIB EYE AU POIVRE 26 OZ.** 75
wet-aged, peppercorn crusted, brandy peppercorn sauce

USDA PRIME CLASSIC STEAKHOUSE CUTS*

- SIGNATURE USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ** 99
- CAJUN MARINATED USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ** 105
- USDA PRIME DRY-AGED T-BONE 26 OZ** 90
- USDA PRIME DRY-AGED BONE-IN NEW YORK CUT 21 OZ.** 86
- USDA PRIME BONELESS NEW YORK STRIP 16 OZ** 72

AMERICAN WAGYU*

- WAGYU NY STRIP** 99
9 oz. gold grade Wagyu, coffee and cocoa rub, roasted corn puree, chimichurri, smoked tableside
- WAGYU FILET MIGNON** 96
9 oz. black grade Wagyu, roasted shallot, asparagus, bone marrow butter
- WAGYU FLAT IRON** 78
12 oz. gold grade Wagyu, carne asada marinade, Marcona almond romesco sauce, crispy shallots

LIMITED AVAILABILITY ON ALL WAGYU CUTS

STEAK ENHANCEMENTS

- CAJUN RUB** 3
- COFFEE & COCOA RUB** 3
- BERNAISE SAUCE** 5
- HOLLANDAISE SAUCE** 5
- BRANDY PEPPERCORN SAUCE** 8
- GORGONZOLA CRUSTED** 10
- ROASTED BONE MARROW** 12
- MAINE LOBSTER TAIL (EACH)** 18

SALADS

- WOLLENSKY SALAD** 16
romaine lettuce, 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
tomatoes, crumbled bleu cheese, bleu cheese dressing, bacon lardons, scallions
- GREEK SPINACH SALAD** 17
baby spinach, olives, red onion, cucumber, tomatoes, feta, lemon oregano vinaigrette
- BURRATA** 19
basil-cilantro pesto, charred pineapple compote, crostini
add prosciutto 5

— SALAD ADD ONS —

- GRILLED CHICKEN** 12
- TENDERLOIN TIPS*** 18
- JUMBO CHILLED OR GARLIC GRILLED SHRIMP** 19
- PAN-SEARED SALMON*** 22

FRESH CATCH*

- SEARED YELLOWFIN TUNA** 50
nori and gochugaru crusted, cucumber kimchi, coconut fried rice
- MOROCCAN SALMON** 44
ras el hanout spice, chermoula, chilled couscous salad

CLASSIC & NEW SIDES

- TRUFFLED MAC & CHEESE** 19
- CREAMED OR SAUTEED SPINACH** 14
- SAUTEED MUSHROOMS** 15
- ASPARAGUS WITH HOLLANDAISE** 15
- WHIPPED POTATOES** 12
- HAND CUT FRENCH FRIES** 10
- TRUFFLE FRENCH FRIES** 14
- FRIED ONIONS** 12
- CREAMY CORN MANCHEGO** 16
- POTATO ROSTI*** 16
crème fraiche, fresh horseradish, Hackleback caviar
- CHARRED CIPOLLINI ONION & PEAS** 14
preserved lemon butter



Prices and availability are subject to change.

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.

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.