

SMITH & WOLLENSKY®

AMERICA'S STEAKHOUSE | Est. 1977

DINE OUT BOSTON

AUGUST 4 - 17, 2024

DINNER MENU | \$55 PER PERSON

Please choose one dish from each section below. Does not include tax or gratuity.

No substitutions or shared courses please.

STARTERS

CLASSIC SPLIT PEA SOUP

the Smith & Wollensky original recipe

WOLLENSKY SALAD

romaine lettuce, tomatoes, potato croutons, bacon lardons,
marinated mushrooms, dijon vinaigrette

ENTREES

SERVED WITH WHIPPED POTATOES & CHARRED CIPOLLINI PEAS

MOROCCAN SALMON*

ras el hanout spice, chermoula, chilled couscous salad

SIGNATURE FILET MIGNON*

8 oz. - Double R Ranch filet

CHICKEN ROULADE

boneless breast and thigh rolled with mushroom duxelle, truffle butter and truffle jus

USDA PRIME DRY-AGED BONE-IN RIB EYE* - 28 oz. (+\$47)

USDA PRIME BONELESS NEW YORK STRIP* - 16 oz. (+\$22)

DESSERT

VANILLA BEAN CRÈME BRÛLÉE

vanilla bean custard topped with caramelized sugar crust

DECADENT CHOCOLATE LAYER CAKE

chocolate layer cake brushed with Baileys Irish Cream, chocolate mousse, covered with ganache

May we suggest pairing with ...

**CAYMUS 50TH ANNIVERSARY
NAPA VALLEY CABERNET SAUVIGNON**

\$35 GLASS | \$175 LITER BOTTLE

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.

S&W