

## DINE OUT BOSTON

AUGUST 4 - 17, 2024

LUNCH MENU | \$36 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)**

*May we suggest pairing with ...*

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

\$35 GLASS | \$175 LITER BOTTLE

S&W