

MIAMI SPICE

DINNER MENU | MONDAY - FRIDAY | \$60 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

BURRATA (+\$3)

basil-cilantro pesto, charred pineapple compote, crostini

ENTREES

MOROCCAN SALMON*

ras el hanout spice, chermoula, chilled couscous salad

SIGNATURE FILET MIGNON*

8 oz. - Double R Ranch filet, whipped potatoes, asparagus

CHICKEN ROULADE

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

USDA PRIME BONELESS NEW YORK STRIP* - 16 oz. (+\$25)

DESSERT

NEW YORK CHEESECAKE

creamy, traditional New York style cheesecake with a sweet graham cracker crust,
served with raspberry coulis

DECADENT CHOCOLATE LAYER CAKE

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

May we suggest pairing with ...

DECOY

CHARDONNAY

\$15 GLASS | \$59 BOTTLE

J. MOREAU & FILLS

VOUVRAY

\$16 GLASS | \$62 BOTTLE

ALVERDI

PINOT GRIGIO

\$14 GLASS | \$51 BOTTLE

S&W PRIVATE RESERVE

SAUVIGNON BLANC

\$18 GLASS | \$68 BOTTLE

BELLACOSA

CABERNET SAUVIGNON

\$18 GLASS | \$70 BOTTLE

BÖEN

PINOT NOIR

\$17 GLASS | \$68 BOTTLE

ZUCCARDI "MOUNTAIN VINEYARDS"

MALBEC

\$17 GLASS | \$68 BOTTLE

S&W PRIVATE RESERVE

MERITAGE

\$24 GLASS | \$92 BOTTLE

S&W