

STARTERS & SHELLFISH

ANGRY SHRIMP	26	TABLESIDE STEAK TARTARE*	29
crispy battered shrimp, spicy lobster butter sauce		roasted bone marrow, grilled crostini	
CRAB CAKE.	28	AMERICAN WAGYU CARPACCIO*	27
lump crab meat, cognac mustard, ginger sauce		SRF Wagyu tenderloin, pickled mushrooms, black truffle aioli, croutons, shaved Parmesan, crostini	
TUNA TARTARE*	25	BURRATA	19
orange, jalapeno, cucumber, coconut vinaigrette, sesame tuile		herb pesto, heirloom tomato, Marcona almond	
CONFIT BACON	24	ADD PROSCIUTTO.	6
sweet soy glazed, red cabbage and fresno pepper slaw, pickled vegetables		JUMBO SHRIMP COCKTAIL (3 PIECE).	19
GRILLED OCTOPUS	30	CHILLED MAINE LOBSTER TAIL (EACH).	21
Marcona almond romesco sauce, peppadew peppers, romanesco		OCTOPUS COCKTAIL.	22
		EAST COAST OYSTERS* (HALF DOZEN).	22
		CRAB COCKTAIL.	MKT

STEAKHOUSE BURGERS & SANDWICHES

SERVED WITH HAND CUT FRENCH FRIES, COLE SLAW, HOUSE-MADE PICKLES

WOLLENSKY'S BUTCHER BURGER*	21	AMERICAN WAGYU BEEF HOT DOG.	17
applewood smoked bacon, aged cheddar, steak sauce mayo		ketchup, mustard, calabrian chili relish	
CAJUN BURGER*	21	CORNED BEEF SANDWICH	22
blackened, bleu cheese, red onion marmalade		sauerkraut, gruyere, whole grain mustard and horseradish aioli, rye bread	
TENDERLOIN SANDWICH*	28	CHICKEN SANDWICH	19
aged cheddar, angry onions, horseradish aioli, bacon jam		grilled chicken breast, bacon, cheddar, avocado, chipotle aioli, brioche	
COFFEE & COCOA BURGER*	22	MAINE LOBSTER ROLL	44
our signature rub, ancho chili butter, angry onions		half pound Gulf of Maine lobster meat with lemon mayo, on traditional buttered roll	

BUTCHER'S TABLE

SIGNATURE FILET MIGNON 10 OZ*	68
COFFEE & COCOA RUBBED FILET 10 OZ*	70
ancho chili butter, angry onions	
GORGONZOLA CRUSTED FILET 10 OZ*	75
bacon and scallions	
TWIN PETIT FILET MIGNON*	60
mushrooms, brandy peppercorn sauce	
STEAK TIPS AU POIVRE*	32
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	
HALF CHICKEN.	38
semi-boneless chicken, prosciutto, spinach, crispy Yukon gold potatoes, lemon chicken jus	
DUCK CONFIT	36
cherry glaze, carrot orange puree, potato gratin	
BONE-IN RIB EYE AU POIVRE 26 OZ*	78
wet-aged, peppercorn crusted, brandy peppercorn sauce	

USDA PRIME CLASSIC STEAKHOUSE CUTS*

SIGNATURE USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ	105
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	78

AMERICAN WAGYU*

WAGYU RIBEYE	145
16 oz. black grade Wagyu, bone marrow bordelaise, blistered tomato	
WAGYU MANHATTAN CUT	99
9 oz. gold grade Wagyu, coffee and cocoa rub, roasted corn puree, chimichurri, smoked tableside	
WAGYU FILET MIGNON.	98
9 oz. black grade Wagyu, roasted shallot, asparagus, bone marrow butter	

In partnership with Snake River Farms, the Pioneers of American Wagyu, the selection above presents an unrivaled steak eating experience. The unique taste and tenderness of American Wagyu originates from the Japanese foundation sire Fukutsuru, once ranked the highest marbling bull in the U.S.

LIMITED AVAILABILITY ON ALL WAGYU CUTS

STEAK ENHANCEMENTS

CAJUN RUB	3
COFFEE & COCOA RUB	3
BEARNAISE SAUCE	5
HOLLANDAISE SAUCE.	5
BRANDY PEPPERCORN SAUCE.	8
GORGONZOLA CRUSTED	10
ROASTED BONE MARROW	12
MAINE LOBSTER TAIL (EACH)	21

Prices and availabilty are subject to change.

SOUP & SALADS

CLASSIC SPLIT PEA SOUP	10
the Smith & Wollensky original recipe	
CLAM CHOWDER	14
New England style	
TOMATO & ONION SALAD.	16
whipped feta, Marcona almonds	
WOLLENSKY SALAD	16
romaine lettuce, tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette	
CAESAR SALAD	16
romaine lettuce, traditional dressing, croutons	
CLASSIC COBB SALAD.	16
avocado, olives, bleu cheese, tomatoes, bacon lardons, hard boiled egg, ranch dressing	
ICEBERG SALAD.	17
classic: bleu cheese, bacon lardons, tomatoes, scallions, bleu cheese dressing	
modern: bleu cheese, bacon lardons, tomatoes, red onion, radish, red wine vinaigrette	
GREEK SPINACH SALAD	17
baby spinach, olives, red onion, cucumber, feta, tomatoes, lemon oregano vinaigrette	
DUCK CONFIT SALAD	19
duck confit, carrots, cucumber, quinoa, poached egg, frisee, red onion, dijon vinaigrette	

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	52
coconut carrot puree, wild rice, vegetable medley, tamarind sauce	
SEARED NORWEGIAN SALMON.	45
spring vegetable ragu, morel mushroom, braised leeks, chicken jus	

CLASSIC & NEW SIDES

TRUFFLE MAC & CHEESE	22
SAUTEED SPINACH	14
CREAMED SPINACH	16
SAUTEED MUSHROOMS	16
ASPARAGUS WITH HOLLANDAISE	15
WHIPPED POTATOES.	12
HAND CUT FRENCH FRIES.	10
TRUFFLE FRENCH FRIES	14
FRIED ONIONS.	12
CORN MANCHEGO.	17
CHARRED BROCCOLINI	15
CHARRED ROMANESCO.	14
Marcona almond romesco sauce, lemon aioli	
ROAST BEEF HASH	15
fried egg, horseradish gremolata	

DID SOMEONE SAY PARTY?!

Host your next event at Smith & Wollensky! 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.