

STARTERS & SHELLFISH

ANGRY SHRIMP	26	SEARED JUMBO SCALLOPS.	28
crispy battered shrimp, spicy lobster butter sauce		confit bacon, pepitas mole verde, lime corn tortilla	
CRAB CAKE.	28	GRILLED THAI CURRY SHRIMP.	26
lump crab meat, cognac mustard, ginger sauce		red Thai curry sauce, scallion & radish	
TUNA TARTARE*.	25	AMERICAN WAGYU CARPACCIO*.	27
orange, jalapeno, cucumber, coconut vinaigrette, sesame tuile		SRF Wagyu tenderloin, pickled mushrooms, black truffle aioli, croutons, shaved Parmesan, crostini	
CONFIT BACON	24	BURRATA	19
tomatillo salsa, mole, pickled fresno		basil and cilantro pesto, tomato chutney, crostini	
GRILLED OCTOPUS	30	ADD PROSCIUTTO.	6
Marcona almond romesco sauce, peppadew peppers, romanesco		JUMBO SHRIMP COCKTAIL (3 PIECE).	19
FRITTO MISTO.	23	CHILLED MAINE LOBSTER TAIL (EACH).	21
calamari, shrimp, zucchini, fennel, calabrian aioli		OCTOPUS COCKTAIL.	22
TABLESIDE STEAK TARTARE*	29	EAST COAST OYSTERS* (HALF DOZEN).	22
roasted bone marrow, grilled crostini		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
white bean cassoulet, frisée salad	
BRAISED SHORT RIB.	48
roasted garlic whipped potato, root vegetables	
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 NY STRIP*	130
14 oz. gold grade Wagyu, romesco sauce, chimichurri, smoked tableside	
WAGYU FILET MIGNON*	98
9 oz. black grade Wagyu, parsnip puree, broccolini, red wine demi-glace	

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
GRILLED SHRIMP	19
MAINE LOBSTER TAIL (EACH)	21
SCALLOPS.	24

Prices and availabilty are subject to change.

SOUP & SALADS

CLASSIC SPLIT PEA SOUP.	10
the Smith & Wollensky original recipe	
FRENCH ONION SOUP	17
braised oxtail, crostini, gruyere	
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, green beans, 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	22
duck confit, carrots, cucumber, quinoa, poached egg, frisée, tomatoes, 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

YELLOWFIN TUNA*.	52
coconut carrot puree, wild rice, vegetable medley, tamarind sauce	
NORWEGIAN SALMON*	45
seasonal squash, spiced honey, sweet potato puree	

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
CHARRED BROCCOLINI	15
BRUSSELS SPROUTS WITH BACON.	15
POTATO GRATIN.	14
roasted tomato leek sauce	
ROASTED CAULIFLOWER STEAK	14
angry onions, steak sauce mayo	

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.