



STARTERS

ANGRY SHRIMP crispy battered shrimp, spicy lobster butter sauce	24
CRAB CAKE jumbo lump, cognac mustard and ginger sauces	22
GRILLED BACON chunky peanut butter, jalapeño apple gastrique	19
FRIED LOBSTER Rhode-Island-Style, cherry peppers, shallots, preserved lemon aioli	19
FIRE & ICE* roasted bone marrow and steak tartare, pickled red onion and parsley salad, whole grain mustard	18
BURRATA baby heirloom tomatoes, arugula and pistachio pesto	17

SHELLFISH

JUMBO SHRIMP COCKTAIL	24
EAST COAST OYSTERS*	21
COLOSSAL LUMP CRAB MEAT COCKTAIL	23
ALASKAN KING CRAB COCKTAIL	45
CHILLED MAINE LOBSTER - HALF/WHOLE	19/38

SHELLFISH TOWERS*

FOR TWO - 72 | FOR FOUR - 133 | FOR SIX - 179

chilled Alaskan king crab, lobster, jumbo shrimp and oysters accompanied by classic horseradish cocktail sauce, cognac mustard, ginger sauce and green apple mignonette

SOUP & SALADS

CLASSIC SPLIT PEA SOUP the Smith & Wollensky original recipe	10
WOLLENSKY SALAD baby gem lettuce, heirloom tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette	13
CAESAR SALAD baby gem lettuce, traditional dressing, croutons, Parmesan frico	13
BABY ICEBERG SALAD steakhouse classic, baby heirloom tomatoes, crumbled bleu cheese, bleu cheese dressing, bacon lardons, scallions	13

CLASSIC & NEW SIDES

TRUFFLED MAC & CHEESE	14
CREAMED OR SAUTEED SPINACH	11
SAUTEED MUSHROOMS	15
SAUTEED ASPARAGUS WITH HOLLANDAISE	12
WHIPPED POTATOES	9
HAND CUT FRENCH FRIES	9
TRUFFLE PARMESAN TATER TOTS	10
SZECHUAN GREEN BEANS	10
ANGRY ONIONS, HERB-GARLIC AIOLI	8
CREAMED CORN WITH MANCHEGO	12

Before placing your order, please inform your server if anyone in your party has a food allergy. Items may be cooked to order. *NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

RARE AND WELL DONE

Our hand cut steaks are chosen from the top 2% of all beef in America and selected for rich, even marbling. Our primal cuts are USDA Prime beef, grain fed and humanely raised. Further enhanced through in-house aging, the steaks' natural flavor and tenderness are intensified. Some of our cuts have been aged for extended periods of time. Please ask your server about the aging varieties available today. Both our USDA Prime steaks and signature filets are sourced from a network of small family ranches and sustainably produced to our quality standards.



CLASSIC STEAKHOUSE CUTS*

SIGNATURE USDA PRIME BONE-IN RIB EYE 28 PLUS OZ.	70
CAJUN MARINATED USDA PRIME BONE-IN RIB EYE 28 PLUS OZ.	69
USDA PRIME BONE-IN NEW YORK CUT 21 OZ.	67
USDA PRIME T-BONE 26 OZ.	67
USDA PRIME BONELESS NEW YORK STRIP 16 OZ.	58
RR RANCH SIGNATURE FILET MIGNON 10 OZ.	52

STEAKS TO SHARE*

USDA PRIME DRY-AGED PORTERHOUSE 46 OZ. served with roasted vegetables	129
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SNAKE RIVER FARM'S SWINGING TOMAHAWK RIB EYE 44 OZ. dry-aged American Wagyu, carved tableside, crispy beef-fat potatoes	178
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CHEF'S RECOMMENDATIONS*

FILET OSCAR 10 OZ. jumbo lump crab meat, asparagus, hollandaise	66
COFFEE & COCOA RUBBED FILET 10 OZ. ancho chili butter, angry onions	57
FILET MIGNON 10 OZ. & SAUTEED MAINE LOBSTER half 1 1/4# lobster sauteed in preserved lemon butter	69
CAJUN BLEU STACKED FILET filet medallions, bleu cheese, confit bacon, cajun love	48
CHILEAN SEA BASS miso glaze, Szechuan green beans, cashews	44
HERB CRUSTED SALMON warm tomato compote, lemon nage	42

STEAK ENHANCEMENTS

OSCAR STYLE, CRABMEAT, ASPARAGUS, HOLLANDAISE	15
SAUTEED LOBSTER, PRESERVED LEMON BUTTER	19
GRILLED SHRIMP, GARLIC & OLIVE OIL	18
BLEU CHEESE CRUSTED, BACON & SCALLIONS	10
COFFEE & COCOA CRUSTED, ANCHO CHILE BUTTER & ANGRY ONIONS	8
BRANDY PEPPERCORN SAUCE	5
RED WINE DEMI GLACE	5



Connect to Complimentary WIFI from Smith & Wollensky

Full menu available for Take Out
Order ahead online for curbside or restaurant pick up
smithandwollensky.com OR call ☎ 702.637.1515

