



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
SPLIT PEA SOUP the Smith & Wollensky original	10

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

STEAKHOUSE SALADS

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	12
BABY ICEBERG SALAD steakhouse classic, baby heirloom tomatoes, crumbled bleu cheese, bleu cheese dressing, bacon lardons, scallions	12
GREEK SPINACH SALAD baby spinach, olives, red onion, cucumber, heirloom tomatos, feta, lemon oregano vinaigrette	13

SALAD ADD ONS

GRILLED CHICKEN	10
TENDERLOIN TIPS*	12
JUMBO CHILLED OR GARLIC GRILLED SHRIMP	12
PAN SEARED SALMON*	18

STEAKHOUSE SANDWICHES

LOBSTER ROLL traditional Boston-style, buttered Brioche roll	28
WOLLENSKY'S BUTCHER BURGER* applewood smoked bacon, aged cheddar, steak sauce mayo	16
CAJUN BURGER* blackened, bleu cheese, red onion marmalade	16
TENDERLOIN SANDWICH* aged cheddar, angry onions, bacon jam, horseradish aioli	24
NASHVILLE HOT CHICKEN SANDWICH spicy fried chicken breast, cole slaw, house-made pickles	17

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*

USDA PRIME BONELESS RIB EYE 16 OZ.	52
SIGNATURE USDA PRIME BONE-IN RIB EYE 28 PLUS OZ.	70
CAJUN MARINATED USDA PRIME BONE-IN RIB EYE 28 PLUS OZ.	70
USDA PRIME BONE-IN NEW YORK CUT 21 OZ.	66
USDA PRIME BONELESS NEW YORK STRIP 16 OZ.	58
RR RANCH SIGNATURE FILET MIGNON 10 OZ.	52

CHEF'S RECOMMENDATIONS*

STRIP TEASE 8 oz. Prime NY strip steak, truffle parmesan tater tots, asparagus, red wine demi-glace	32
PETIT FILET 6 oz. filet mignon, whipped potato, asparagus, Bernaise sauce	32
CAJUN BLEU STACKED FILET filet medallions, bleu cheese, confit bacon, cajun love	32
CHILEAN SEA BASS miso glaze, Szechuan green beans, cashews	39
HERB CRUSTED SALMON warm tomato compote, lemon nage	36

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.



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

