SMITH & WOLLENSKY

AMERICA'S STEAKHOUSE

LAS VEGAS RESTAURANT WEEK

JUNE 6-17, 2022
DINNER MENU | $80 PER PERSON

Please choose one dish from each section below. Does not include tax or gratuity.
No substitutions or shared courses please.

STARTERS

Iceberg Wedge - bleu cheese, bacon lardons

Burrata - mint infused compressed melons, prosciutto, sherry gastrique, grilled ciabatta

Steak Tartare* - croutons, pickled red onion, house made kettle chips

Beef Negimaki*- charred scallion wrapped in beef tenderloin, soba noodle salad, snow peas, radish

ENTREES*

USDA Prime Dry-Aged Boneless New York Strip - 14 oz.

Filet Mignon - 10 oz., brandy peppercorn sauce

Organic Salmon - black garlic romesco, brussels sprouts

Crispy Pork Shank - creamy sauerkraut, apple chutney, bourbon gastrique *(*limited availability*)*

DESSERT

New York Style Cheesecake - graham cracker crust, raspberry sauce

Chocolate Cake - chocolate mousse, ganache, Bailey's Irish Cream

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.

GRAND CANAL SHOPPES | THE VENETIAN RESORT LAS VEGAS
3377 LAS VEGAS BOULEVARD SOUTH | @SMITHWOLLENSKY

LAS VEGAS Restaurant Week three square