

# DINNER

# Smith & Wollensky

America's Steakhouse



## STARTERS

|   |    |
|---|----|
| <b>ANGRY SHRIMP</b>   | 24 |
| crispy battered shrimp, spicy lobster butter sauce                              |    |
| <b>GRILLED SHORT RIB</b>  | 23 |
| soy ginger glaze, watermelon radish, popcorn shoots                             |    |
| <b>BURRATA</b>  | 17 |
| roasted tomato, balsamic, basil, crostini                                       |    |
| <b>ROASTED BEETS</b>  | 18 |
| whipped goat cheese, pistachios, truffle honey                                  |    |
| <b>STEAK TARTARE*</b>   | 18 |
| capers, onion, dijon, cured egg yolk, crostini                                  |    |
| <b>LAMB CHOPS*</b>  | 26 |
| roasted corn purée, mint and cilantro pesto                                     |    |
| <b>TUNA POKE*</b>   | 21 |
| charred avocado, ponzu, wasabi ginger emulsion, lotus crisps                    |    |
| <b>SEARED SCALLOPS*</b>   | 23 |
| "St. Jacques", tarragon and pistachio pistou, maitake mushrooms, gruyère crisp  |    |
| <b>CRAB CAKE</b>  | 22 |
| jumbo lump, cognac mustard and ginger sauces                                    |    |
| <b>GRILLED BACON*</b>   | 19 |
| burnt orange bourbon gastrique, pickled red banana pepper, green and opal basil |    |

## CHILLED SHELLFISH

|   |    |
|---|----|
| <b>EAST COAST OYSTERS*</b>              | 21 |
| <b>JUMBO SHRIMP COCKTAIL</b>            | 24 |
| <b>COLOSSAL LUMP CRAB MEAT COCKTAIL</b> | 23 |
| <b>ALASKAN KING CRAB COCKTAIL</b>       | 45 |
| <b>MAINE LOBSTER</b>                    | 38 |

|   |     |
|---|-----|
| <b>OSETRA CAVIAR*</b>   | 150 |
| traditional accompaniments, kettle chips  |     |
| <b>SHELLFISH TOWERS*</b>  |     |
| <b>FOR TWO - 72   FOR FOUR - 133   FOR SIX - 179</b>  |     |
| chilled lobster, Alaskan king crab, jumbo shrimp and raw oysters, accompanied by classic cocktail sauce, cognac mustard, ginger sauce and sherry mignonette |     |

## SOUPS & SALADS

|  |    |
|--|----|
| <b>CLASSIC SPLIT PEA SOUP</b>  | 8  |
| <b>SOUP DU JOUR</b>  | 8  |
| <b>WOLLENSKY SALAD</b>   | 13 |
| romaine, teardrop tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette |    |
| <b>CLASSIC CAESAR</b>  | 12 |
| traditional presentation with garlic croutons & parmesan   |    |
| <b>ICEBERG WEDGE</b>   | 12 |
| applewood smoked bacon, bleu cheese, scallions   |    |

## CHEF INSPIRED FEATURES\*

|   |    |
|---|----|
| <b>SALMON STEAK</b>   | 41 |
| olive dust, garlic caper vinaigrette, crispy yukon potatoes, cured egg yolk |    |
| <b>YELLOWFIN TUNA</b>   | 44 |
| wasabi ginger sauce, charred cauliflower, shishito peppers                  |    |
| <b>TWIN STUFFED LOBSTER TAILS</b>   | 68 |
| jumbo lump crab meat, fine herbs, drawn butter                              |    |
| <b>LAMB CHOPS</b>   | 56 |
| roasted corn purée, mint and cilantro pesto                                 |    |

## 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 for 28 days, the steaks' natural flavor and tenderness are intensified. Both our USDA Prime steaks and signature filets are sourced from a network of small family farms and sustainably produced by Double R Ranch.



## CLASSIC DRY-AGED CUTS\*

|  |    |
|--|----|
| <b>USDA PRIME BONE-IN RIB EYE 24 OZ.</b>                 | 69 |
| <b>USDA PRIME BONE-IN NEW YORK CUT 21 OZ.</b>            | 67 |
| <b>CAJUN MARINATED USDA PRIME BONE-IN RIB EYE 24 OZ.</b> | 69 |

## STEAKS & FILETS\*

|  |    |
|--|----|
| <b>SIGNATURE FILET MIGNON 10 OZ.</b>                         | 52 |
| <b>TWIN FILETS WRAPPED IN BACON</b>                          | 44 |
| <b>SNAKE RIVER FARMS AMERICAN WAGYU TENDERLOIN</b>           | 69 |
| roasted cipollini onion, asparagus, foie gras truffle butter |    |
| <b>USDA PRIME BONELESS NEW YORK STRIP 16 OZ.</b>             | 58 |
| <b>BONE-IN FILET 16 OZ.</b>                                  | 65 |
| <b>FILET OSCAR 10 OZ.</b>                                    | 64 |
| jumbo lump crab meat, asparagus, hollandaise                 |    |
| <b>COFFEE &amp; COCOA RUBBED FILET 10 OZ.</b>                | 55 |
| ancho chili butter, angry onions                             |    |
| <b>GORGONZOLA CRUSTED FILET 10 OZ.</b>                       | 55 |
| applewood smoked bacon, scallions                            |    |
| <b>FILET 10 OZ. &amp; UNI BUTTER</b>                         | 58 |

## STEAKS TO SHARE\*

|   |     |
|---|-----|
| <b>USDA PRIME DRY-AGED PORTERHOUSE 46 OZ.</b> | 129 |
| served with roasted vegetables                |     |
| <b>CHÂTEAUBRIAND 24 OZ.</b>                   | 110 |
| red wine demi glace, roasted vegetables       |     |

## AMERICAN WAGYU

|  |     |
|--|-----|
| <b>SNAKE RIVER FARMS SWINGING TOMAHAWK RIB EYE</b>                       | 175 |
| 44 oz. dry-aged, charred tableside, crispy yukon potatoes                |     |
| <b>SNAKE RIVER FARMS WHOLE ROASTED PORTERHOUSE</b>                       | 300 |
| 64 oz. dry-aged, crispy yukon potatoes, served on a Himalayan salt block |     |

## ENHANCEMENTS

|                                 |    |                          |    |
|---------------------------------|----|--------------------------|----|
| <b>OSCAR STYLE</b>              | 14 | <b>UNI BUTTER</b>        | 8  |
| <b>LOBSTER TAIL</b>             | 25 | <b>ALASKAN KING CRAB</b> | 45 |
| <b>BRANDY PEPPERCORN SAUCE</b>  |    |                          | 5  |
| <b>FOIE GRAS TRUFFLE BUTTER</b> |    |                          | 8  |

## SIDES

|  |         |
|--|---------|
| <b>MAC &amp; CHEESE</b>                      |         |
| Truffled Lobster                             | 14 / 20 |
| <b>VEGETABLES</b>                            |         |
| Creamy Corn with Manchego                    | 10      |
| Green Beans, Bleu Cheese, Spiced Cashews     | 10      |
| Charred Cauliflower, Shishito Peppers        | 10      |
| Roasted Asparagus, Lemon                     | 12      |
| <b>POTATOES</b>                              |         |
| Whipped                                      | 9       |
| Crispy Yukon, Garlic Butter, Prosciutto      | 10      |
| Hashed Brown Potatoes                        | 11      |
| Hand Cut French Fries                        | 9       |
| <b>CLASSICS</b>                              |         |
| Creamed Spinach                              | 11      |
| Sautéed Spinach, Red Chili Pepper, Garlic    | 11      |
| Buttermilk Onion Rings                       | 10      |
| Cremini Mushrooms, Balsamic Cipollini Onions | 13      |

*Chef Matt*

VP OF CULINARY

SWLV SPRING 2019