

LUNCH

Smith & Wollensky

America's Steakhouse



STARTERS & SALADS

CLASSIC SPLIT PEA SOUP	8
SOUP DU JOUR	8
ROASTED BEETS whipped goat cheese, pistachios, truffle honey	18
BURRATA roasted tomato, balsamic, basil, crostini	17
WOLLENSKY SALAD romaine, teardrop tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette	13
CLASSIC CAESAR traditional presentation with garlic croutons & parmesan	12
COBB SALAD avocado, applewood smoked bacon, egg, tomatoes, green beans, bleu cheese, Kalamata olives, citrus vinaigrette	13
ICEBERG WEDGE applewood smoked bacon, bleu cheese, scallions	12

SALAD ADD ONS

GRILLED CHICKEN	10
TENDERLOIN TIPS*	14
JUMBO CHILLED or GARLIC GRILLED SHRIMP	12
PAN SEARED SALMON*	14
PAN SEARED SCALLOPS*	16
PAN SEARED TUNA*	14

CHILLED SHELLFISH

EAST COAST OYSTERS*	21
JUMBO SHRIMP COCKTAIL	24
COLOSSAL LUMP CRAB MEAT COCKTAIL	23
ALASKAN KING CRAB COCKTAIL	45
MAINE LOBSTER	38

SHELLFISH TOWERS*

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

chilled lobster, Alaskan king crab, jumbo shrimp and raw oysters, accompanied by classic cocktail sauce, cognac mustard, ginger sauce and sherry mignonette

STEAKHOUSE SANDWICHES

LOBSTER BLT avocado, Maine lobster, chipotle mayonnaise	32
BBQ SPICED TENDERLOIN SANDWICH* white cheddar, cole slaw, angry onions, pickled red banana pepper, steak sauce mayo	26
CHICKEN CLUB applewood smoked bacon, white cheddar, herb aioli	18
WOLLENSKY'S BUTCHER BURGER* applewood smoked bacon, white cheddar, steak sauce mayo	20

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.



STACKED BURGERS*

DOUBLE STACKED PATTIES, GROUND DAILY	
PIZZA BURGER burrata, olive oil poached tomato, fresh basil	20
BBQ BURGER bbq rib cap, white cheddar, pommes frites	20
BREAKFAST BURGER applewood smoked bacon, fried egg, togarashi hollandaise	20
CAJUN BURGER blackened, bleu cheese, red onion marmalade, chipotle mayo	20
MUSHROOM BURGER balsamic roasted cipollini onions, cremini mushrooms, gruyère, truffle aioli	20

STEAKS & ENTRÉES*

SIGNATURE FILET MIGNON 10 OZ.	52
USDA PRIME BONELESS NEW YORK STRIP 16 OZ.	58
USDA PRIME DRY-AGED BONE-IN RIB EYE 24 OZ.	69
STEAK TIPS grilled portobello, whipped potatoes, brandy peppercorn sauce	26
SALMON STEAK olive dust, garlic caper vinaigrette, crispy yukon potatoes, cured egg yolk	39

Our full selection of steaks is always available

SIDES FOR ONE

TRUFFLED MAC & CHEESE	6
CREAMED SPINACH	6
ASPARAGUS WITH LEMON	6
CREAMY CORN WITH MANCHEGO	6
BUTTERMILK ONION RINGS	6
HASHED BROWN POTATOES	6
HAND CUT FRENCH FRIES	6