

Smith & Wollensky®

— America's Steakhouse —

LAS VEGAS RESTAURANT WEEK

JUNE 17-JULY 5, 2019

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

Grilled Bacon - burnt orange bourbon basting

Iceberg Wedge - bleu cheese, bacon lardons

Burrata - roasted tomatoes, aged balsamic

Steak Tartare - capers, dijon, cured egg yolk, crostini

ENTREES

USDA Prime Dry-Aged Rib Eye 16 oz.

USDA Prime New York Strip - 16 oz.

Filet Mignon 10 oz. - brandy peppercorn sauce

Pan Seared Salmon Niçoise - olive dust, garlic caper vinaigrette,
crispy yukon potatoes, cured egg yolk

DESSERTS

New York Style Cheesecake - graham cracker crust, raspberry sauce

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

LAS VEGAS
Restaurant Week
— three square —

GRAND CANAL SHOPPES
THE VENETIAN RESORT LAS VEGAS
#LVRW2019 @SMITHWOLLENSKY