



Smith & Wollensky serves USDA Prime beef, dry-aged for up to 28 days, then hand-cut by our master butchers on premises in the quintessential New York Steakhouse tradition.

RAW BAR

Smith's Bouquet (for two)	89
Wollensky's Grand Bouquet (for four)	139
Fresh Shucked Oysters`	3.50
Littleneck Clams	2
Our Shrimp Cocktail 3/4	18/24
Fresh Colossal Lump Crabmeat Cocktail	24
The S&W Lobster Cocktail	24
Florida Colossal Stone Crabs	Seasonal

APPETIZERS

Line-Caught Tuna Tartare	21
Maryland Crab Cake	24/46
Clams Casino	17
Our Famous Split Pea Soup	9
Fried Calamari	18
New England Clam Chowder	16

SALADS

Mixed Green Salad	15
Traditional Caesar	17
Old-Fashioned Wedge	15
Wollensky's Salad	17
Ugly Ripe Tomatoes & Brooklyn Burrata	19
& Vidalia Onion	14

LOBSTERS

Live Maine Lobsters (3 to 13 lbs.)	Market
Cold Water Lobster Tails (10oz/15oz)	39/59

SELECTION OF FILET MIGNON

Filet Mignon (10 oz / 14 oz)	49/55
Au Poivre	2.00
Cajun	2.00
Roquefort	3.00
Oscar	6.00

PRIME STEAKS & CLASSICS

Sirloin (14 oz / 18 oz)	49/53
NY Cut Sirloin (24 oz On the Bone)	58
Colorado Rib Steak (32 oz)	59
The Cajun Rib Steak	59
Porterhouse (44 oz for two)	Per Person 59
Double Sirloin (36 oz for two)	Per Person 57
Lamb Chops	54

Our Classic 26oz Prime Rib	59
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S&W Lemon Pepper Chicken	25
<i>Since 1987</i>	
Roasted Veal Chop	54
<i>Lemon & Rosemary Marmalade</i>	

FISH

Branzino	36
<i>Slow Roasted Tomato, Basil</i>	
Scottish Salmon	36
<i>a la Waldorf</i>	
Tuna Au Poivre	35
Dover Sole Meuniere	52

All fish can be simply grilled

Potatoes 13

Cajun Baby Potatoes
Loaded Baked Potato Gratin
Whipped Potatoes
Baked Potato (8)

Vegetables 14

Jumbo Asparagus
Steamed Broccoli
Sautéed Spinach
Roasted Oyster Mushrooms

Classics 15

Hash Browns
Mac & Cheese
Creamed Spinach
Onion Rings

Chef Elman Gallardo | Pastry Chef Sajid Hussein

A suggested gratuity of 20% has been added to your party of 6 or more. If you do not find this convenient, please inform a manager for assistance adjusting the amount