



RAW BAR

Smith's Bouquet (For Two)	89
Wollensky's Grand Bouquet (For Four)	139
Fresh Shucked Oysters	4
Littleneck Clams	3
Our Shrimp Cocktail 3/4	19/26
Fresh Colossal Lump Crabmeat Cocktail	26
The S&W Lobster Cocktail	28

APPETIZERS

Our Famous Split Pea Soup	14
New England Clam Chowder	16
Thick Cut Steakhouse Bacon	21
Clams Casino	17
Line-Caught Tuna Tartare	24
Maryland Crab Cake	28
Fried Calamari	19

SALADS

Mixed Green Salad	15
Traditional Caesar	19
Old-Fashioned Wedge	17
Wollensky's Salad	19
Vine Ripe Tomatoes	
& Brooklyn Burrata	21
& Vidalia Onion	17

LOBSTERS

Live Maine Lobsters (3 to 13 lbs.)	30/lb
Cold Water Lobster Tails	39/59

SELECTION OF FILET MIGNON

Filet Mignon	55/61
Au Poivre	2
Cajun	2
Roquefort	3
Lobster Tail	12

PRIME STEAKS

Dry-aged for up to 28 days, then hand-cut by our master butchers on premises.

NY Cut Sirloin	58/66
Bone-In Rib Steak	74
The Cajun Rib Steak	74
Porterhouse (For Two)	65pp
Our Classic Prime Rib	74

OTHER CLASSICS

Roasted Branzino	45
Scottish Salmon Waldorf	46
Dover Sole Meuniere	55
Strassburger Hanger	45
S&W Lemon Pepper Chicken	25
Roasted Veal Chop	54
Colorado Lamb Chops (4)	58
Grilled Pork Chop	35

POTATOES 15

Whipped Potatoes
Loaded Baked Potato Gratin
Hash Browns
Baked Potato (\$10)

VEGETABLES 16

Jumbo Asparagus
Steamed Broccoli
Sautéed Spinach
Roasted Oyster Mushrooms

CLASSICS 17

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.