



RAW BAR

Smith's Bouquet (For Two)	89
Wollensky's Grand Bouquet (For Four)	148
Fresh Shucked Oysters	4
Littleneck Clams	3
Our Shrimp Cocktail 3/4	23/29
Fresh Colossal Lump Crabmeat Cocktail	26
The S&W Lobster Cocktail	28

APPETIZERS

Our Famous Split Pea Soup	16
New England Clam Chowder	18
Thick Cut Steakhouse Bacon	24
Clams Casino	19
Line-Caught Tuna Tartare	24
Maryland Crab Cake	28
Fried Calamari	23

SALADS

Mixed Green Salad	16
Traditional Caesar	19
Old-Fashioned Wedge	18
Wollensky's Salad	19
Vine Ripe Tomatoes	
& Brooklyn Burrata	21
& Vidalia Onion	17

LOBSTERS

Live Maine Lobsters (2 to 13 lbs.)	30/lb
Cold Water Lobster Tails (10 & 15 oz)	48/72

SELECTION OF FILET MIGNON

Filet Mignon	59/65
Au Poivre	4
Cajun	4
Roquefort	6
Lobster Tail	15

PRIME STEAKS

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

NY Cut Sirloin	64/72
Bone-In Rib Steak	78
The Cajun Rib Steak	82
Porterhouse (For Two)	140
Our Classic Prime Rib	78

OTHER CLASSICS

S&W Lemon Pepper Chicken	29
Roasted Branzino	48
Scottish Salmon Waldorf	46
Dover Sole Meuniere	65
Strassburger Hanger	45
Roasted Veal Chop	54
Colorado Lamb Chops (4)	65

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.