



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	24/32
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	28
Maryland Crab Cake	32
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	65/72
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	82
The Cajun Rib Steak	85
Porterhouse (For Two)	155
Our Classic Prime Rib	82

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
Grilled Pork Chop	35

POTATOES

Whipped Potatoes	16
Loaded Baked Potato Gratin	19
Hash Browns	17
Baked Potato	10

VEGETABLES

Jumbo Asparagus	17
Steamed Broccoli	16
Sautéed Spinach	16
Roasted Oyster Mushrooms	18

CLASSICS

Mac & Cheese	19
Creamed Spinach	18
Onion Rings	17

Chef Joseph Lopez | 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.