



**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	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	18
Thick Cut Steakhouse Bacon	21
Clams Casino	19
Line-Caught Tuna Tartare	24
Maryland Crab Cake	28
Fried Calamari	19

**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	57/64
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	59/68
Bone-In Rib Steak	78
The Cajun Rib Steak	78
Porterhouse (For Two)	140
Our Classic Prime Rib	78

**OTHER CLASSICS**

Roasted Branzino	45
Scottish Salmon Waldorf	46
Dover Sole Meuniere	65
Strassburger Hanger	45
S&W Lemon Pepper Chicken	29
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.*