



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	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	19
Clams Casino	17
Line-Caught Tuna Tartare	24
Maryland Crab Cake	26
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
Au Poivre	2
Cajun	2
Roquefort	3
Lobster Tail	12

PRIME STEAKS & CLASSICS

Strassburger Hanger	45
Sirloin	57
Bone-In Rib Steak	69
The Cajun Rib Steak	69
Porterhouse (For Two)	65pp
Our Classic Prime Rib	67
S&W Lemon Pepper Chicken	25
Roasted Veal Chop	54
Lamb Chops	53/67
Grilled Pork Chop	35

FISH

Roasted Branzino	45
Scottish Salmon Waldorf	46
Dover Sole Meuniere	55

POTATOES 14

Whipped Potatoes
Loaded Baked Potato Gratin
Hash Browns
Baked Potato (\$2)

VEGETABLES 15

Jumbo Asparagus
Steamed Broccoli
Sautéed Spinach
Roasted Oyster Mushrooms

CLASSICS 16

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.

BY THE GLASS**BY THE BOTTLE****SPARKLING**

Pasqua Prosecco, <i>Vento, IT</i>	14
Ruinart Blanc de Blancs <i>Champagne, FR (375ml)</i>	30

WHITE & ROSÉ

Barone Fini Pinot Grigio <i>Alto Adige, IT</i>	14
Anne-Brigitte Rosé <i>Languedoc, FR</i>	15
Qupé Chardonnay <i>Santa Barbara, CA</i>	17
Pascal Balland Sauvignon Blanc <i>Sancerre, FR</i>	19

RED

Barossa Valley Shiraz <i>Barossa Valley, Australia</i>	12
Contour Pinot Noir <i>California</i>	14
The Seeker Cabernet Sauvignon <i>Central Valley, Chile</i>	16
Ridge "Three Valleys" Zinfandel <i>Sonoma Valley, CA</i>	18

Smith & Wollensky "Private Reserve" <i>Napa Valley, CA</i> <i>Made for us by Girard in Napa Valley.</i> <i>A Cabernet blend that's a perfect</i> <i>pairing for your steak.</i>	19
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Ruffino "Modus" Tuscan Blend <i>Tuscany, IT</i>	20
Quilt by Caymus Cabernet Sauvignon <i>Napa Valley, CA</i>	29

SPARKLING

Schramsberg Blanc de Blancs <i>California 2016</i>	85
Taittinger "La Française" Brut <i>Champagne</i>	125
Moët & Chandon, "Impérial" Brut Rosé <i>Champagne</i>	140
Krug "Grande Cuvée" <i>Champagne</i>	350
Veuve Clicquot "La Grande Dame" Brut <i>Champagne 2006</i>	425

WHITE

Louis Jadot, Mâcon-Villages <i>Burgundy 2018</i>	55
Kim Crawford Sauvignon Blanc <i>Marlborough 2018</i>	59
Terlato Pinot Grigio <i>Friuli 2016</i>	62
Stonestreet Sauvignon Blanc <i>Alexander Valley 2017</i>	70
Château d'Esclans "Whispering Angel" <i>Côtes de Provence Rosé, Provence 2018</i>	75
Flowers Chardonnay <i>Sonoma Coast 2016</i>	88
Cakebread Sauvignon Blanc <i>Napa Valley 2018</i>	90
Rombauer Chardonnay <i>Carneros 2017</i>	100
DuMol "Estate" Chardonnay <i>Sonoma Coast 2014</i>	120
Rochioli Chardonnay <i>Russian River Valley 2015</i>	135
Peter Michael "L'Après-Midi" <i>Sauvignon Blanc, Knights Valley 2018</i>	158

BY THE BOTTLE**FRENCH REDS**

Domaine Belle Crozes-Hermitage <i>Rhône 2016</i>	75
Fortia Châteauneuf-du-Pape <i>Rhône 2016</i>	96
Château Cantemerle Haut-Médoc <i>Bordeaux 2012</i>	120
Claude Dugat Gevrey-Chambertin <i>Burgundy 2014</i>	145
Beaucastel Châteauneuf-du-Pape <i>Rhône 2016</i>	170
Château Larcis-Ducasse St.-Émilien <i>Bordeaux 2011</i>	190
Croix de Beaucaillou St.-Julien <i>Bordeaux 2014</i>	215

ITALIAN REDS

Brancaia Chianti Classico Riserva <i>Tuscany 2015</i>	90
Mirafiore Barolo <i>Piedmont 2014</i>	98
Michele Chiarlo Barbaresco <i>2015</i>	112
Gaja "Magari" <i>Tuscany 2015</i>	153
Renzo Seghesio "Ginestra" Barolo <i>2011</i>	168
Banfi Brunello di Montalcino <i>Tuscany 2014</i>	175
Pio Cesare Barolo <i>Piedmont 2015</i>	180
Antinori "Tignanello" <i>Tuscany 2016</i>	275

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BY THE BOTTLE**U.S. PINOTS**

Robert Sinskey <i>Carneros 2015</i>	96
Belle Glos "Las Altura" <i>Santa Lucia Highlands 2017</i>	110
Patz & Hall <i>Sonoma Coast 2016</i>	118
Beaux Frères <i>Willamette Valley 2017</i>	149
Kistler <i>Sonoma Coast 2017</i>	165
Kosta Browne "Gap's Crown Vineyard" <i>Sonoma Coast 2017</i>	275

U.S. CABERNET SAUVIGNON & BLENDS

Duckhorn "Decoy" <i>Sonoma County 2017</i>	72
Hess "Allomi" <i>Napa Valley 2017</i>	85
Chappellet "Mountain Cuvée" <i>Napa Valley 2018</i>	90
Mount Veeder <i>Napa Valley 2017</i>	98
Stonestreet <i>Alexander Valley 2017</i>	103
Quilceda Creek "CVR" <i>Columbia Valley 2016</i>	115
Orin Swift "Palermo" <i>Napa Valley 2017</i>	125
Faust <i>Napa Valley 2017</i>	126
Hall <i>Napa Valley 2016</i>	133
Frank Family <i>Napa Valley 2016</i>	135
Heitz <i>Napa Valley 2014</i>	140
Double Diamond by Schrader <i>Napa Valley 2017</i>	145
Jordan <i>Alexander Valley 2015</i>	158
Silver Oak <i>Alexander Valley 2015</i>	195
Chimney Rock <i>Stag's Leap District 2017</i>	245
Mayacamas <i>Mount Veeder 2013</i>	285
Quintessa <i>Napa Valley 2015</i>	375
Caymus "Special Selection" <i>Napa Valley 2015</i>	450



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Au Poivre

Cajun

Roquefort

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PRIME STEAKS & CLASSICS

Strassburger Skirt

Sirloin

Bone-In Rib Steak

The Cajun Rib Steak

Porterhouse

Our Classic Prime Rib

S&W Lemon Pepper Chicken

Colorado Lamb Chops

FISH

Roasted Branzino

Scottish Salmon Waldorf

POTATOES

Whipped Potatoes

Hash Browns

Baked Potato

VEGETABLES

Jumbo Asparagus

Steamed Broccoli

Sautéed Spinach

CLASSICS

Mac & Cheese

Creamed Spinach

Onion Rings