



LUNCH

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

ENTRÉE SALADS

Maine Lobster Salad	42
Cobb Salad	25
Grilled Chicken Caesar Salad	24

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
Wollenskys Burger	25
Roasted Veal Chop	54
Lamb Chops	53/67

FISH

Roasted Branzino	45
Scottish Salmon Waldorf	46
Dover Sole Meuniere	55

POTATOES 13

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

VEGETABLES 14

Jumbo Asparagus
Steamed Broccoli
Sautéed Spinach
Roasted Oyster Mushrooms

CLASSICS 15

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
---	----

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.-Émilion <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

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>	79
---	----

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



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)

Wollensky's Grand Bouquet (For Four)

Our Shrimp Cocktail 3/4

Fresh Colossal Lump Crabmeat Cocktail

The S&W Lobster Cocktail

APPETIZERS

Our Famous Split Pea Soup

Thick Cut Steakhouse Bacon

Maryland Crab Cake

Fried Calamari

SALADS

Mixed Green Salad

Traditional Caesar

Old-Fashioned Wedge

Vine Ripe Tomatoes

& Brooklyn Burrata

& Vidalia Onion

LOBSTERS

Live Maine Lobsters (3 to 13 lbs.)

Cold Water Lobster Tails

SELECTION OF FILET MIGNON

Filet Mignon

Au Poivre

Cajun

Roquefort

Lobster Tail

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