LUNCH

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

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

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
Wollenskys Burger 25
Roasted Veal Chop 54
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.