



Smith & Wollensky Wine Dinner: \$85pp
Three-course dinner accompanied by copious amounts of wine.

WINE

Anne-Brigitte Rosé
Languedoc, FR

Quality Wine Bordeaux
Château de Fonbadet, Pauillac

APPETIZERS

Fresh Shucked Oysters
Littleneck Clams
Shrimp Cocktail
Line-Caught Tuna Tartare
Our Famous Split Pea Soup
Thick Cut Steakhouse Bacon
Maryland Crab Cake*
New England Clam Chowder
Clams Casino
Fried Calamari

**\$5 Additional Per Person*

SALADS

Mixed Green Salad
Traditional Caesar
Old-Fashioned Wedge
Wollensky's Salad
Vine Ripe Tomatoes
& Brooklyn Burrata
& Vidalia Onion

SELECTION OF FILET MIGNON

Classic

Au Poivre Sauce

Cajun Style

Roquefort Cheese

PRIME STEAKS & CLASSICS

Strassburger Hanger
Sirloin
Bone-In Rib Steak*
The Cajun Rib Steak*
Porterhouse (For Two)*
Our Classic Prime Rib *
S&W Lemon Pepper Chicken
Roasted Veal Chop
Grilled Pork Chop

** \$15 Additional Per Person*

FISH

Roasted Branzino
Scottish Salmon Waldorf
Dover Sole Meuniere

POTATOES 13

Whipped Potatoes
Loaded Baked Potato Gratin
Hash Browns
Baked Potato

VEGETABLES 14

Jumbo Asparagus
Steamed Broccoli
Sautéed Spinach
Roasted Oyster Mushrooms

CLASSICS 15

Mac & Cheese
Creamed Spinach
Onion Rings