



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.

WINE

Pasqua Prosecco
Veneto, IT

Smith & Wollensky Sauvignon Blanc
Sonoma, CA

Paul Jaboulet "Parallele 45" Rosé
Rhone, FR

Hess 'Shirrtail Ranches' Cabernet Sauvignon
North Coast, California

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

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

Truffle Au Poivre Flambé (+ \$5)

PRIME STEAKS & CLASSICS

Strassburger Hanger

Sirloin

S&W Lemon Pepper Chicken

Roasted Veal Chop

Grilled Pork Chop

PREMIUM CUTS

\$15 Additional Per Person

Bone-In Rib Steak, or Cajun-style

Porterhouse (For Two)

Our Classic Prime Rib

FISH

Roasted Branzino

Scottish Salmon Waldorf

Dover Sole Meuniere

POTATOES 15

Whipped Potatoes

Loaded Baked Potato Gratin

Hash Browns

Baked Potato

VEGETABLES 16

Jumbo Asparagus

Steamed Broccoli

Sautéed Spinach

Roasted Oyster Mushrooms

CLASSICS 17

Mac & Cheese

Creamed Spinach

Onion Rings