



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

Montelnini 'Tullia' Prosecco DOC
Treviso, Italy

MAN Family Wines Sauvignon Blanc
Cape Coast, South Africa

Mazzei 'Poggio Badiola' Sangiovese Blend
Tuscany, Italy

Clos de la Siete Malbec
Uco Valley, Argentina

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

PRIME STEAKS & CLASSICS

Strassburger Hanger

Sirloin

S&W Lemon Pepper Chicken

Roasted Veal Chop

Grilled Pork Chop

PREMIUM CUTS

\$25 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

Whipped Potatoes 16

Loaded Baked Potato Gratin 19

Hash Browns 17

Baked Potato 10

VEGETABLES

Jumbo Asparagus 17

Steamed Broccoli 16

Sautéed Spinach 16

Roasted Oyster Mushrooms 18

CLASSICS

Mac & Cheese 19

Creamed Spinach 18

Onion Rings 17