



Smith & Wollensky

Dinner Menu

CHILLED SHELLFISH*

| | |
|--|---------|
| Oysters on the Halfshell - 1/2 Dozen | 18 |
| Little Neck Clams on the Halfshell - 1/2 Dozen | 16 |
| Jumbo Shrimp Cocktail | 22 |
| Alaskan King Crab Cocktail | MKT |
| Colossal Lump Crab Meat Cocktail | 21 |
| Chilled Maine Lobster - Half / Whole | 16 / 32 |

Shellfish Towers*

Lobster, Alaskan King Crab, Jumbo Shrimp, Oysters & Clams paired with Classic Cocktail Sauce, Cognac Mustard Sauce, Ginger Sauce & Sherry Mignonette

For Two - 68 | For Four - 124 | For Six - 170

STARTERS

| | |
|---|---------|
| Clams Casino* | 19 |
| <i>applewood smoked bacon, oregano, Parmesan bread crumbs</i> | |
| Oysters Rockefeller* | 21 |
| <i>spinach, Pernod, Parmesan bread crumbs</i> | |
| Steak Tartare* | 16 |
| <i>capers, onion, dijon, crostini</i> | |
| Rib Eye Carpaccio* | 16 |
| <i>dry aged Prime rib cap, arugula, Parmesan, lemon oil</i> | |
| Crab Cake | 19 |
| <i>jumbo lump, cognac mustard and ginger sauces</i> | |
| Garlic Roasted Alaskan King Crab Legs | MKT |
| Tuna Tartare* | 20 |
| <i>avocado, cucumber, ponzu, lotus root chip</i> | |
| Angry Shrimp | 19 |
| <i>crispy battered shrimp, spicy lobster butter sauce</i> | |
| Beef Bacon | 15 |
| <i>house cured and smoked, bleu cheese dip</i> | |
| Burrata / with Speck Ham | 17 / 24 |
| <i>vine ripe tomatoes, balsamic, crostini</i> | |

SOUPS & SALADS

| | |
|---|----|
| Classic Split Pea Soup | 7 |
| Soup Du Jour | 7 |
| Wollensky Salad | 12 |
| <i>romaine, teardrop tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette</i> | |
| Classic Caesar | 11 |
| <i>traditional presentation with garlic croutons & Parmesan</i> | |
| Iceberg Wedge | 11 |
| <i>bleu cheese, applewood smoked bacon</i> | |

SIDES

MAC & CHEESE

| | |
|----------------------|----|
| Truffled | 12 |
| Lobster | 22 |
| Braised Beef Rib Cap | 14 |

VEGETABLES

| | |
|------------------------------|----|
| Szechuan Green Beans | 11 |
| Mushrooms & Porcini Butter | 14 |
| Duck Fat Roasted Vegetables | 11 |
| Roasted Cauliflower Parmesan | 11 |

POTATOES

| | |
|--------------|----|
| Whipped | 10 |
| Au Gratin | 11 |
| Loaded Baked | 10 |
| French Fries | 10 |

CLASSICS

| | |
|------------------------|----|
| Sautéed Spinach | 11 |
| Creamed Spinach | 11 |
| Hashed Brown Potatoes | 11 |
| Buttermilk Onion Rings | 10 |

Rare & Well Done

Our hand cut steaks are chosen from the top 2% of all beef in America and selected for rich, even marbling. Our primal cuts are USDA Prime Black Angus beef, corn fed and humanely raised. Further enhanced through in house dry aging for 28 days, the steaks' natural flavor and tenderness is intensified. Both our USDA Prime Steaks and Black Angus Filets are sourced from a network of small family feeder farms and sustainably produced by Iowa Premium.

STEAKS, FILETS and CHOPS*

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|---|----|
| Black Angus Filet Mignon 10 oz. | 48 |
| Twin Petite Filets Wrapped in Bacon | 42 |
| Black Angus Bone-In Filet 16 oz. | 63 |
| USDA Prime Boneless New York Strip 14 oz. | 52 |
| USDA Prime Bone-In Kansas City Cut Sirloin 21 oz. | 58 |
| USDA Prime Bone-In Rib Eye 24 oz. | 58 |
| Cajun Marinated USDA Prime Bone-In Rib Eye 24 oz. | 59 |
| Family Farmed Veal Rib Eye - lemon fennel rub | 51 |
| Colorado Lamb Chops | 52 |

Enhancements

Preparations and complements for steaks, chops or fish

| | | | |
|---------------------|----|--------------------------|-----|
| Roasted Bone Marrow | 10 | Lobster Tail | MKT |
| Oscar Style | 10 | Cipollini Onion & Garlic | 8 |
| Angry Shrimp | 11 | Alaskan King Crab | MKT |

Chef Inspired Features*

| | |
|---|-----|
| Coffee & Cocoa Rubbed Filet | 53 |
| <i>ancho chili butter, angry onions</i> | |
| Filet Oscar | 58 |
| <i>colossal lump crab meat, asparagus & hollandaise</i> | |
| Gorgonzola Crusted Filet | 53 |
| <i>applewood smoked bacon, scallions</i> | |
| Prime New York Strip Au Poivre | 57 |
| Salmon Steak - cauliflower purée, shitakes & kale | 39 |
| BBQ Yellowfin Tuna - wakame seaweed salad | 41 |
| Black Angus Filet & Lobster Tail | MKT |
| Chef's Blackboard Special | MKT |

STEAKS FOR TWO*

| | |
|--|-----|
| Châteaubriand 24 oz | 98 |
| <i>black angus tenderloin, red wine demi-glace</i> | |
| Porterhouse 46 oz | 110 |
| <i>dry aged corn fed USDA Prime</i> | |
| Double Cut Cowboy Rib Eye 44 oz | 115 |
| <i>dry aged corn fed USDA Prime</i> | |

Before placing your order, please inform your server if anyone in your party has a food allergy. Items may be cooked to order.
*NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Liquid Assets

American Steakhouse Classics 16

Martinis

Dry, Dirty, Gibson, Gimlet, Shaken, Stirred, Up
Lemon Twist | Cocktail Onions | English Cucumber
Olives: Spanish, Bleu Cheese, Smoked Marcona Almond
Stoli Elit | Grey Goose | Belvedere Unfiltered
Bombay Sapphire | Death's Door | Hendrick's

Manhattans

Dry, Sweet, Perfect
Orange Twist | Luxardo Cherry
Twist & Cherry
Bulleit Rye | Gentleman Jack | Maker's Mark
Tincup Colorado Whiskey

SMITH & WOLLENSKY SPECIALTY COCKTAILS

15

Red Hook

Bulleit Rye, maraschino liqueur, Carpano Antica Vermouth

Moscow Mule

Russian Standard Platinum, Gosling's Ginger Beer, lime

Old Cuban

Bacardi Rum, lime juice, simple syrup, mint, prosecco

Aviation

Death's Door Gin, crème de violette, Luxardo, fresh lemon juice

Blood & Sand

Glenlivet 12 Year Scotch, Cherry Heering, Carpano Antica Vermouth, fresh orange juice, lemon

Kentucky Side Car

Eagle Rare Bourbon, Remy Martin Cognac, Cointreau, lemon, simple syrup

Toronto

Crown Royal Canadian Whisky, simple syrup, Fernet Branca, orange bitters

Negroni

Hendrick's Gin, Campari, Carpano Antica Vermouth

Sage Advice

Tanqueray Gin, green chartreuse, lemon juice, sage simple syrup

Vieux Carré

Bulleit Rye, Carpano Antica Vermouth, B&B, Angostura Bitters

Ol' Log Cabin

Bulleit Rye, rosemary infused maple simple syrup, Angostura Bitters

Raspberry Fizz

Russian Standard Vodka, fresh raspberries, soda, lemon, simple syrup

Pear Ginger Martini

Grey Goose La Poire, Domaine de Canton Ginger Liqueur, elderflower liqueur

Castle Dew

West Cork Original Irish Whiskey, Laird's Applejack, lemon, honey, basil, Angostura Bitters

Stormy Morning

Crème de violette, elderflower liqueur, lemon juice, prosecco

Cranberry Bog

West Cork Original Irish Whiskey, Crème Yvette, cranberry liqueur, Domaine de Canton Ginger, Ocean Spray

Smith & Wollensky Private Reserve

Sauvignon Blanc

A crisp, elegant and fresh wine with citrus, ripe mango and melon notes. Handcrafted by Kunde Family Estate in the Sonoma Valley, this special wine has a great balance and extremely long finish. It pairs nicely with our fresh seafood and Signature Shellfish Towers.

Glass 15 | Bottle 55

Meritage

Shades of plum and spice mingle with a hint of French oak to complement the intense flavor of our Prime beef. The lengthy, warm finish lingers on the palate. An excellent Meritage comprised of Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot and Malbec.

Glass 21 | Bottle 80

WINES BY THE GLASS

Sparkling & Whites

| | | | |
|--------------------------------------|-----------------|-------------------|----|
| LaLuca | Prosecco | Veneto | 12 |
| Pommery 187 ml | Brut | Reims | 24 |
| Nicolas Feuillatte 187 ml | Rosé Brut | Épernay | 25 |
| Chateau d'Esclans "Whispering Angel" | | | |
| | Rosé | Provence | 12 |
| Ponzi | Rosé | Willamette Valley | 14 |
| King Estate | Pinot Gris | Willamette Valley | 13 |
| Whitehaven | Sauvignon Blanc | Marlborough | 14 |
| Smith & Wollensky "Private Reserve" | | | |
| | Sauvignon Blanc | Sonoma | 15 |
| J. Lohr "Arroyo Vista" | Chardonnay | Arroyo Seco | 14 |
| Landmark "Overlook" | Chardonnay | Sonoma | 15 |
| Gary Farrell | Chardonnay | Russian River | 20 |
| Eroica | Riesling | Columbia Valley | 16 |

Reds

| | | | |
|--|--------------------|-----------------|----|
| Erath | Pinot Noir | Oregon | 14 |
| BR Cohn "Silver Label" | Pinot Noir | North Coast | 16 |
| Migration by Duckhorn | Pinot Noir | Russian River | 18 |
| Swanson "Cygnet" | Merlot | Napa | 14 |
| Marchesi de' Frescobaldi "Nipozzano" | | | |
| | Chianti Rufina | Pelago Firenze | 14 |
| North by Northwest | Red Blend | Columbia Valley | 12 |
| Stag's Leap Wine Cellars "Hands of Time" | | | |
| | Cabernet/Merlot | Napa | 17 |
| Smith & Wollensky "Private Reserve" | | | |
| | Meritage | Napa | 21 |
| Educated Guess | Cabernet Sauvignon | Napa | 15 |
| J. Lohr "Hilltop" | Cabernet Sauvignon | Paso Robles | 18 |
| Hess "Allomi" | Cabernet Sauvignon | Napa | 20 |
| Colomé "Estate" | Malbec | Salta | 14 |
| Decoy by Duckhorn | Zinfandel | Sonoma | 12 |
| Stags' Leap Winery | Petite Sirah | Napa | 22 |
| Paraduxx by Duckhorn | Red Blend | Napa | 18 |