



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*

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

Chicago Carré

FEW 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
Villa Rosa	Moscato d'Asti	Piedmont	10
Pommery 187 ml	Brut	Reims	24
Nicolas Feuillatte 187 ml	Rosé Brut	Épernay	25
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