



Smith & Wollensky®

Lunch Menu

STARTERS

Clams Casino*	19
<i>applewood smoked bacon, oregano, Parmesan bread crumbs</i>	
Oysters Rockefeller*	21
<i>spinach, Pernod, Parmesan bread crumbs</i>	
Rib Eye Carpaccio*	16
<i>dry aged Prime rib cap, arugula, Parmesan, lemon oil</i>	
Steak Tartare*	14
<i>capers, onion, dijon and crostini</i>	
Tuna Tartare*	18
<i>avocado, cucumber, ponzu, lotus root chip</i>	
Beef Bacon	14
<i>house cured and smoked, bleu cheese dip</i>	
Burrata / with Speck Ham	17 / 24
<i>vine-ripe tomatoes, balsamic, crostini</i>	
Classic Split Pea Soup	7
Soup Du Jour	7

CHILLED SHELLFISH*

Oysters on the Halfshell - ½ Dozen	18
Little Neck Clams on the Halfshell - ½ Dozen	16
Jumbo Shrimp Cocktail	22
Alaskan King Crab Cocktail	MKT
Colossal Lump Crab Meat Cocktail	21
Chilled Maine Lobster - Half / Whole	16 / 32

STEAKHOUSE SANDWICHES

Wollensky's Butcher Burger*	16
<i>applewood smoked bacon, white cheddar, steak sauce mayo</i>	
Cajun Burger*	16
<i>gorgonzola, red onion marmalade</i>	
Lobster BLT	25
<i>avocado, Maine lobster, chipotle mayonnaise</i>	
Signature Steak Sandwich*	19
<i>white cheddar, angry onions, bacon jam, horseradish aioli</i>	
Chicken Club	17
<i>house cured beef bacon, white cheddar, herb aioli</i>	

STEAKHOUSE SALADS

All of our salads may be finished with your choice of:

Grilled Chicken - 8 | Tenderloin Tips - 10

Jumbo Chilled Shrimp - 11 | Pan Seared Salmon - 10

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>	
Cobb Salad	12
<i>avocado, applewood smoked bacon, egg, tomato, green beans, bleu cheese, Kalamata olives, citrus vinaigrette</i>	
Iceberg Wedge	11
<i>bleu cheese, applewood smoked bacon, scallions</i>	

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 and FILETS*

Black Angus Filet Mignon 10 oz.	42
Twin Petite Filets Wrapped in Bacon	36
USDA Prime Boneless New York Strip 14 oz.	51
USDA Prime Bone-In Kansas City Cut Sirloin 21 oz.	55
USDA Prime Bone-In Rib Eye 24 oz.	55

Chef Inspired Features*

Coffee & Cocoa Rubbed Filet	46
<i>ancho chili butter, angry onions</i>	
Filet Oscar	52
<i>colossal lump crab meat, asparagus & hollandaise</i>	
Gorgonzola Crusted Filet	46
<i>applewood smoked bacon, scallions</i>	

ENTRÉES

Steak Frites*	32
<i>marinated skirt steak, hand cut french fries</i>	
Steak Tips Au Poivre*	24
<i>brandy peppercorn sauce, hand cut french fries</i>	
Chicken Paillard	24
<i>olive oil poached tomatoes, arugula, garlic chips</i>	
Salmon Steak	29
<i>cauliflower purée, shitake mushrooms, kale</i>	
BBQ Yellowfin Tuna	37
<i>wakame seaweed salad</i>	
Crab Cakes	30
<i>jumbo lump, cognac mustard and ginger sauces</i>	
Angry Shrimp	26
<i>crispy battered shrimp, whipped potatoes, spicy lobster butter sauce</i>	

SIDES

Truffled Mac & Cheese	10
Creamed Spinach	10
Szechuan Green Beans	10
Sautéed Spinach	10
Buttermilk Onion Rings	10
Hashed Brown Potatoes	10
Hand Cut French Fries	10
Roasted Cauliflower Parmesan	10

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