STARTERS

Jumbo Shrimp Cocktail	23
Colossal Lump Crab Meat Cocktail	23
Chilled Lobster Cocktail	24
Soup du Jour	10
Wollensky's Famous Split Pea Soup	8
Tomato Carpaccio with Burrata	17
Steak Tartare* *house made potato chips*	18
Rib Eye Carpaccio* *lemon oil, arugula, parmesan*	18
Tuna Tartare* *avocado, cucumber, ponzu, lotus root chip*	19
Prince Edward Island Mussels *prosciutto and lemon cream sauce*	16
Signature Crab Cake *cognac mustard and ginger sauces*	19
Fritto Misto *fried calamari and shrimp with jalapeño peppers and garlic butter*	16

LIQUID LUNCH $33

Get in and out with our fast-flowing, prix fixe meal.
Enjoy any draft beer with your entrée combination below:

Choose One:
Mixed Greens • Chilled Iceberg Wedge • Today's Soup

Choose One:

Steak Frites*
with garlic butter and pommes frites

Chicken Paillard
marinated chicken breast, poached tomatoes, grilled vidalia onions, preserved lemon and garlic chips

Roasted Beet Salad & Pan Seared Scallops
with goat cheese and toasted pistachios

Available daily until 4pm. Beer can be substituted for any soda or iced tea.

THE SALAD MIX

Any of our fresh mixed salads below can be enjoyed as is or finished with your choice of the following:

Grilled Chicken $8•Sliced Tenderloin $12•Jumbo Chilled Shrimp $15
Spicy Ahi Tuna $14•Colossal Lump Crab $11•Pan Seared Salmon $10

Wollensky Salad *romaine, teardrop tomatoes, potato croutons, bacon lardons and mushrooms with house vinaigrette*	9
Caesar Salad *traditional presentation with crostini tapenade*	9
Cobb Salad *avocado, tomato, bacon, egg, green beans, bleu cheese, kalamata olives and citrus vinaigrette*	9
Mixed Greens *with fennel, orange, kalamata olives, capers, onions and citrus vinaigrette*	9
Chilled Iceberg Wedge *with bacon lardons and bleu cheese*	11

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

RARE & WELL DONE

Hand-cut on premise. Our USDA Prime steaks are a rarity in the world of steakhouses. Chosen from the top 2% of all beef in America and hand selected for rich, even marbling - each of our primal cuts are designated by the USDA as "Prime." These cuts are further enhanced through careful dry-aging for 28 days, intensifying the natural flavor and tenderness of the beef.
A truly unique steak experience.

FILET MIGNON*

	10oz.
Charbroiled	40
Au Poivre	41
Cajun Seasoned	41
Gorgonzola Crusted	42
Coffee & Cocoa Rubbed Filet *ancho chili butter and angry onions*	46
Crusted Beef Tenderloin Duo *gorgonzola and bone marrow butter*	38
Filet Oscar *colossal lump crab meat, asparagus and hollandaise*	48

DRY-AGED STEAKS*

Cajun Marinated Bone-In Rib Eye 24 oz.	51
Sirloin 14 oz.	50
Signature Bone-In Rib Eye 24 oz.	51

ENTREES

S&W Veal Chop Rib Eye* *fennel pollen and citrus olive oil*	47
Pan Seared Salmon* *garlic kale, foraged mushrooms, cipollini onions, beurre rouge*	33
Pink Peppercorn Crusted Tuna* *asian slaw, ponzu, wasabi cream*	35
Roasted Chicken *semi-boneless, herb and leek stuffing, natural pan jus*	31

SANDWICHES

Wollensky's Butcher Burger*	15
Cajun Seasoned Gorgonzola Burger*	16
Lobster BLT	25
Signature Steak*	20
Pesto Chicken	17

SIDES FOR TWO

Cup O' Beef Bacon	12
Hashed Brown Potatoes	11
Creamed Spinach	11
Truffled Macaroni & Cheese	13
Pan Roasted Wild Mushrooms	13
Duck Fat Roasted Root Vegetables	11
Grilled Asparagus	13
Buttermilk Onion Rings	11
Whipped Potatoes	11
French Fries	11

Liquid Assets

Enjoy our premium Cocktails and Wines.

Classic Cocktails - *14*

Manhattan
Gentleman Jack, Carpano Antica Sweet Vermouth, Angostura Orange Bitters, Luxardo Cherry

Old-Fashioned
Tincup Colorado Whiskey, Angostura Bitters, sugar cube, orange

Golden Margarita
Cuervo Gold, Cointreau, Solerno Blood Orange Liqueur, agave nectar

Mojito
Don Q Cristal Rum, early mint, cane syrup, fresh lime juice, club soda

Daiquiri
Flor de Caña Seven Year Old Rum, simple syrup, fresh lime

Ralph Wollensky "Signature" Martini 18
Stoli Elit Vodka, hint of citrus, black peppercorns, 24K gold flakes

Charlie Smith's "Ultimat" Martini 16
Ultimat Vodka, smoked Marcona almond-stuffed olives

Horse's Neck
Tullamore Dew Irish Whiskey, ginger ale, Angostura Bitters, lemon peel

Sazerac
Templeton Rye, Pernod Absinthe rinse, Peychaud's Bitters, cane syrup

Moscow Mule
Russian Standard Platinum, Gosling's Ginger Beer, lime

Dark & Stormy
Gosling's Black Seal Rum, Gosling's Ginger Beer

Negroni
Hendrick's Gin, Campari, Carpano Antica Sweet Vermouth

Mixology Selections - *14*

Razz-tini
Three Olives Raspberry, Bols Peach Liqueur, Chambord, fresh raspberries

On the Boulevardier
Buffalo Trace Rye Whiskey, Campari, Carpano Antica Sweet Vermouth, Luxardo Cherry

Maestro of Ceremonies
Maestro Dobel Tequila, Cointreau, pineapple, Sprite

Old Hollywood
Three Olives Marilyn, Moët & Chandon, Chambord, splash of Bols Yogurt Liqueur

Pear-Ginger Martini
Grey Goose La Poire, Bols Elderflower Liqueur, Domaine de Canton Ginger Liqueur

Bourbon Ball
Woodford Reserve, Fireball Cinnamon Whisky, Galliano Ristretto, RumChata

South Beach Mojito
Shellback Spiced Rum, Fragoli Wild Strawberry Liqueur

Vegas T 'n' T
Boodles London Dry Gin, Jack Rudy Small Batch Tonic, soda

Iced Chata
Brinley Gold Shipwreck Vanilla, RumChata, Godiva, cream

Golden Scotsman
Macallan 12, Cointreau, agave nectar, orange twist

Reduced Calorie Cocktails - *14*

Dark & Skinny
Gosling's Black Seal Rum, Gosling's Diet Ginger Beer

Skinny Mojito
Don Q Limón, mint leaves, club soda

Skinny Collins
Deep Eddy Cranberry Vodka, Jack Rudy Small Batch Tonic, club soda

WINES BY THE GLASS *Our full list of wines is always available.*

Sparkling & Whites

Bocelli	*Prosecco*	Valdobbiadene	*11*
Villa Rosa	*Moscato d'Asti*	Piedmont	*10*
Gloria Ferrer	*Brut*	Sonoma	*18*
Moët & Chandon Imperial	*Brut*	Épernay	*26*
Nicolas Feuillatte	*Rosé Brut*	Épernay	*24*
Château d'Esclans Whispering Angel	*Rosé*	Provence	*12*
Ca' Donini	*Pinot Grigio*	Veneto	*11*
King Estate	*Pinot Gris*	Willamette Valley	*14*
Whitehaven	*Sauvignon Blanc*	Marlborough	*14*
Smith & Wollensky "Private Reserve"	*Sauvignon Blanc*	Sonoma	*14*
Domaine de la Perrière	*Sancerre*	Loire Valley	*18*
J. Lohr Arroyo Vista	*Chardonnay*	Arroyo Seco	*14*
Sonoma-Cutrer "RRR"	*Chardonnay*	Russian River Valley	*15*
Chalk Hill	*Chardonnay*	Sonoma	*16*
Blindfold	*White Blend*	Napa	*16*
Eroica	*Riesling*	Columbia Valley	*16*
Pacific Rim	*Gewürztraminer*	Columbia Valley	*11*

Reds

Lyric by Etude	*Pinot Noir*	Santa Barbara	*14*
La Crema	*Pinot Noir*	Willamette Valley	*15*
The Calling	*Pinot Noir*	Napa	*20*
Yangarra Old Vine	*Grenache*	Napa	*18*
Marqués de Riscal Reserva	*Tempranillo*	Rioja	*15*
Clos du Val	*Merlot*	Napa	*18*
Casa Lapostolle	*Merlot*	Colchagua Valley	*15*
Marchesi de' Frescobaldi Nipozzano	*Chianti Rufina*	Pelago Firenze	*14*
Farrier "Presshouse"	*Meritage*	Alexander Valley	*19*
Smith & Wollensky "Private Reserve"	*Meritage*	Napa	*19*
Hess 19 Block Mountain Cuvée	*Meritage*	Mt. Veeder	*22*
Liberty School	*Cabernet Sauvignon*	Paso Robles	*12*
Educated Guess	*Cabernet Sauvignon*	Napa	*14*
Beringer Knights Valley	*Cabernet Sauvignon*	Sonoma	*18*
Stags' Leap Winery	*Petite Sirah*	Napa	*22*
Trapiche Broquel	*Malbec*	Mendoza	*12*
Boneshaker	*Zinfandel*	Lodi	*14*
La Colombaia	*Amarone*	Veneto	*26*
The Prisoner	*Red Blend*	Napa	*22*
Paraduxx Proprietary Red	*Red Blend*	Napa	*24*

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 Bouquet.

Glass 14 | Bottle 51

Meritage - A rich, aromatic cuvée handcrafted in Napa Valley, this Private Reserve is our best yet. 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 19 | Bottle 79

Smith & Wollensky™
YOU'VE ARRIVED.™

SWLV-01/15