

# LUNCH MENU

# SMITH & WOLLENSKY

AMERICA'S STEAKHOUSE | Est. 1977

IT'S NICE  
TO SEE  
YOU AGAIN!

## STARTERS

<b>ANGRY SHRIMP</b>	<b>24</b>
crispy battered shrimp, spicy lobster butter sauce	
<b>TUNA TARTARE*</b>	<b>23</b>
sesame-crusting sushi rice, wakame, sriracha aioli, ponzu	
<b>CRAB CAKE</b>	<b>23</b>
jumbo lump, cognac mustard and ginger sauces	
<b>CONFIT BACON</b>	<b>21</b>
roasted corn puree, corn & pimento salsa, Bourbon glaze	
<b>STEAK TARTARE*</b>	<b>19</b>
bone marrow croutons, pickled red onion, house made kettle chips	
<b>BAKED OYSTERS</b>	<b>21</b>
ancho chili butter, lardo, finger limes	
<b>SCALLOPS</b>	<b>26</b>
bone marrow, garlic butter, toasted crumbs	

## SHELLFISH

<b>JUMBO SHRIMP COCKTAIL</b>	<b>24</b>
<b>EAST COAST OYSTERS*</b>	<b>22</b>
<b>COLOSSAL LUMP CRAB MEAT COCKTAIL</b>	<b>23</b>
<b>CHILLED MAINE LOBSTER - HALF/WHOLE</b>	<b>20/39</b>

## CLASSIC & NEW SIDES

<b>TRUFFLED MAC &amp; CHEESE</b>	<b>14</b>
<b>CREAMED OR SAUTEED SPINACH</b>	<b>12</b>
<b>SAUTEED MUSHROOMS &amp; PEAS</b>	<b>15</b>
<b>SAUTEED ASPARAGUS WITH HOLLANDAISE</b>	<b>13</b>
<b>WHIPPED POTATOES</b>	<b>9</b>
<b>HAND CUT FRENCH FRIES</b>	<b>9</b>
<b>ANGRY ONIONS, HERB-GARLIC AIOLI</b>	<b>8</b>
<b>CRISPY YUKON GOLD POTATOES</b>	<b>10</b>
<b>CREAMED CORN WITH MANCHEGO</b>	<b>12</b>

## SOUP & SALADS

<b>CLASSIC SPLIT PEA SOUP</b>	<b>10</b>
the Smith & Wollensky original recipe	
<b>WOLLENSKY SALAD</b>	<b>13</b>
baby gem lettuce, heirloom tomatoes, potato croutons, bacon lardons, marinated mushrooms, Dijon vinaigrette	
<b>CAESAR SALAD</b>	<b>13</b>
baby gem lettuce, traditional dressing, croutons, Parmesan frico	
<b>GREEK SPINACH SALAD</b>	<b>14</b>
baby spinach, olives, red onion, cucumber, heirloom tomatoes, feta, lemon oregano vinaigrette	
<b>BABY ICEBERG SALAD</b>	<b>14</b>
steakhouse classic, baby heirloom tomatoes, crumbled bleu cheese, bleu cheese dressing, bacon lardons, scallions	
<b>BURRATA</b>	<b>18</b>
roasted cocktail tomatoes, traditional pesto, grilled ciabatta	

## SALAD ADD ONS

<b>GRILLED CHICKEN</b>	<b>10</b>
<b>TENDERLOIN TIPS*</b>	<b>14</b>
<b>JUMBO CHILLED OR GARLIC GRILLED SHRIMP</b>	<b>14</b>
<b>PAN SEARED SALMON*</b>	<b>18</b>

## STEAKHOUSE SANDWICHES

<b>LOBSTER ROLL</b>	<b>MKT</b>
traditional with lemon mayo	
<b>WOLLENSKY'S BUTCHER BURGER*</b>	<b>18</b>
applewood smoked bacon, aged cheddar, steak sauce mayo	
<b>CAJUN BURGER*</b>	<b>18</b>
blackened, bleu cheese, red onion marmalade	
<b>TENDERLOIN SANDWICH*</b>	<b>26</b>
aged cheddar, angry onions, bacon jam, horseradish aioli	
<b>NASHVILLE HOT CHICKEN SANDWICH</b>	<b>17</b>
spicy fried chicken breast, coleslaw, house-made pickles	



<b>SIGNATURE FILET MIGNON 10 OZ.</b>	<b>52</b>
<b>BONE-IN FILET MIGNON 16 OZ.</b>	<b>69</b>
<b>FILET OSCAR 10 OZ.</b>	<b>66</b>
Jumbo lump crab meat, asparagus & hollandaise	
<b>COFFEE &amp; COCOA RUBBED FILET 10 OZ.</b>	<b>57</b>
ancho chili butter, angry onions	
<b>GORGONZOLA CRUSTED FILET 10 OZ.</b>	<b>62</b>
bacon & scallions	
<b>TWIN PETIT FILET MIGNON</b>	<b>50</b>
prosciutto wrapped	
<b>FILET DIANNE 10 OZ.</b>	<b>60</b>
filet, morel & brandy sauce	

## CLASSIC STEAKHOUSE CUTS\*

<b>USDA PRIME DRY-AGED BONELESS RIB EYE 16 OZ.</b>	<b>58</b>
<b>SIGNATURE USDA PRIME DRY-AGED BONE-IN RIB EYE 28 PLUS OZ.</b>	<b>74</b>
<b>CAJUN MARINATED USDA PRIME DRY-AGED BONE-IN RIB EYE 28 PLUS OZ.</b>	<b>74</b>
<b>USDA PRIME BONELESS NEW YORK STRIP 18 OZ.</b>	<b>67</b>

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.

## RARE AND 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 beef, grain fed and humanely raised. Further enhanced through in-house aging for 28 days, the steaks' natural flavor and tenderness are intensified. Both our USDA Prime steaks and signature filets are sourced from a network of small family farms and sustainably produced by Double R Ranch.



## CHEF'S RECOMMENDATIONS\*

<b>SEARED YELLOWFIN TUNA</b>	<b>48</b>
char siu glazed, cucumber kimchi, sushi rice fritters	
<b>PAN SEARED SALMON</b>	<b>38</b>
English pea & herb puree, morels, warm wax beans	
<b>VEGETABLE BOUILLABAISSSE</b>	<b>38</b>
saffron & fennel broth, zucchini, confit mushrooms, romanesco	
<b>PETIT NY STRIP</b>	<b>36</b>
9 oz. Prime NY strip steak, crispy yukon gold potatoes, asparagus, red wine demi-glaze	

## STEAK ENHANCEMENTS

<b>SOUTH AFRICAN LOBSTER TAIL</b>	<b>24</b>
<b>GRILLED SHRIMP, GARLIC &amp; OLIVE OIL</b>	<b>18</b>
<b>OSCAR STYLE</b>	<b>16</b>
<b>MOREL &amp; BRANDY SAUCE</b>	<b>8</b>
<b>BRANDY PEPPERCORN SAUCE</b>	<b>5</b>
<b>RED WINE DEMI-GLACE</b>	<b>5</b>
<b>BEARNAISE SAUCE</b>	<b>5</b>

*Chef Matt*

CHIEF CULINARY OFFICER

SWMI SPRING/SUMMER 2021