



LUNCH

Smith & Wollensky serves USDA Prime beef, dry-aged for up to 28 days, then hand-cut by our master butchers on premises in the quintessential New York Steakhouse tradition.

RAW BAR

Smith's Bouquet (for two)	89
Wollensky's Grand Bouquet (for four)	139
Fresh Shucked Oysters	3.50
Littleneck Clams	2
Our Shrimp Cocktail 3/4	18/24
Fresh Colossal Lump Crabmeat Cocktail	24
The S&W Lobster Cocktail	24
Florida Colossal Stone Crabs	Seasonal

APPETIZERS

Maryland Crab Cake	24/46
Clams Casino	17
Our Famous Split Pea Soup	9
Fried Calamari	18
New England Clam Chowder	16
Line-Caught Tuna Tartare	21

SALADS

Mixed Green Salad	15
Traditional Caesar Salad	17
Wollensky's Salad	17
Ugly Ripe Tomato & Brooklyn Burrata	19
& Vidalia Onion	14

ENTRÉE SALADS

Maine Lobster Salad	39
Cobb Salad	25
Grilled Chicken Caesar Salad	23

LOBSTERS

Live Lobsters (3 to 13 lbs.)	Market
Cold Water Lobster Tails (10oz/15oz)	39/59

SELECTION OF FILET MIGNON

Filet Mignon (10 oz / 14 oz)	49/55
Au Poivre	2.00
Cajun	2.00
Roquefort	3.00
Oscar	6.00

PRIME STEAKS & CLASSICS

Sirloin (14oz/ 18 oz)	49/53
NY Cut Sirloin (On the Bone)	58
Colorado Rib Steak	59
The Cajun Rib Steak	59
Lamb Chops	54

Our Classic 26oz Prime Rib	59
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Roasted Veal Chop <i>Lemon & Thyme Marmalade</i>	54
S&W Lemon Pepper Chicken <i>Since 1987</i>	25
Wollensky's Burger	22

FISH

Branzino <i>Slow Roasted Tomato, Basil</i>	36
Scottish Salmon <i>a la Waldorf</i>	36
Tuna Au Poivre	35
Dover Sole Meuniere	52

All fish can be simply grilled

Potatoes 13

Cajun Baby Potatoes
Loaded Baked Potato Gratin
Whipped Potatoes
Baked Potato (6)

Vegetables 14

Jumbo Asparagus
Steamed Broccoli
Sautéed Spinach
Roasted Oyster Mushrooms

Classics 15

Hash Browns
Mac & Cheese
Creamed Spinach
Onion Rings

Chef Elman Gallardo | Pastry Chef Sajid Hussein

A suggested gratuity of 20% has been added to your party of 6 or more. If you do not find this convenient, please inform a manager for assistance adjusting the amount