



Our dinner menu is always available.
Executive Chef: Jim Bline

WEEKEND BRUNCH

Pastrami Salmon Benedict* <i>sliced house-cured salmon with poached eggs and Dijon hollandaise on marble rye toast</i>	21	Braised Rib Hash & Poached Eggs* <i>with au poivre sauce</i>	24
Benedict Oscar Style* <i>poached eggs, sauteed colossal crab meat, asparagus and béarnaise sauce on marble rye toast</i>	21	Cinnamon French Toast <i>thick cut Brioche bread, soaked in sweet cinnamon custard, topped with dark rum flamed bananas and caramel</i>	19
Steak & Eggs* <i>two 4 oz. filet medallions, roasted wild mushrooms, hashed brown potatoes and two poached eggs</i>	32	Broiled Cauliflower Steak <i>Smith & Wollensky steak sauce mayonnaise, roasted winter vegetables, smoked tomato sauce and buttermilk onion rings</i>	21
Beef Tenderloin Duo* <i>foie gras mushroom ragout and roasted cipollini onion & garlic</i>	35	Scallops & Cider Braised Prime Beef* <i>Oyster mushrooms, roasted butternut squash with spinach and bleu cheese fondue</i>	36

STARTERS

Soup du Jour	7
Wollensky's Famous Split Pea Soup	7
Heirloom Tomatoes & Bufala Mozzarella	16
Beef Carpaccio on Himalayan Salt Block* <i>USDA Prime thinly sliced sirloin</i>	18
Tuna Crudo on Himalayan Salt Block*	17
Pastrami Salmon* <i>on marble rye with whole grain mustard crème fraîche</i>	18
Prince Edward Island Mussels <i>prosciutto and lemon cream sauce</i>	15
Crab Cake <i>Cognac mustard and ginger sauces</i>	17
Asparagus & Crab Meat Salad	16

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 \$7 • Sliced Tenderloin \$12 • Grilled Wild Shrimp \$12
Spicy Ahi Tuna \$12 • Chilled Crab Meat \$10 • Pan Seared Salmon \$10

Spinach, Peppered Bacon & Poached Egg* <i>with thick-cut peppered bacon and warm sherry vinaigrette</i>	15
Wollensky Salad <i>romaine, teardrop tomatoes, potato croutons, bacon lardons and mushrooms with house vinaigrette</i>	9
Caesar Salad <i>traditional presentation with crostini tapenade</i>	9
Chilled Iceberg Wedge <i>with bacon lardons and bleu cheese</i>	10

SANDWICHES

Wollensky's Butcher Burger*	13
Foie Gras Mushroom Burger*	19
Spicy Ahi Tuna Steak*	18
Lobster BLT	22

FILET MIGNON*

Charbroiled	35
Au Poivre	36
Roasted Cipollini Onion & Garlic	38
Gorgonzola Crusted	38
Cajun Seasoned	36
Foie Gras Mushroom Ragout	39
Oscar Style	40

CLASSICS

Dry-Aged Sirloin* 14 oz.	45
Bone-In Rib Eye* 24 oz.	45
Marinated Cajun Rib Eye* 24 oz.	45

OCEAN CURRENTS

Any of our seafood selections can be simply grilled and served with your choice of mango chutney or cilantro pesto.

Atlantic Swordfish Steak Au Poivre* <i>pan-seared line-caught, pepper-crusted swordfish</i>	28
Pan Seared Salmon* <i>caramelized leek and mushroom risotto with a smoky tomato sauce</i>	28
Wasabi Crusted Tuna* <i>bok choy, baby carrots and pomegranate black garlic sauce</i>	28

SIDES FOR TWO

*half portion not available

Thick Cut Peppered Bacon	12
French Fries	10
Buttermilk Onion Rings	10
Hashed Brown Potatoes	10
Truffled Macaroni & Cheese*	12
Roasted Asparagus	12
Creamed Spinach	10
Roasted Wild Mushrooms	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

Brunch Cocktails – 13

Frozen Bellini

Absolut Peach, Funkin White Peach Purée and Ruffino Prosecco

Blood Orange Mimosa

Thatcher's Blood Orange Liqueur and Ruffino Prosecco

Gazpacho Bloody Mary

Effen Cucumber Vodka, Absolut Peppar and Gazpacho

Strawberry Hinny

Russian Standard Platinum, Domaine de Canton Ginger Liqueur and Gosling's Ginger Beer

Spicy Blood Orange Margarita

Tanteo Jalapeño Tequila, Thatcher's Blood Orange Liqueur and Agave Nectar

Bacardi Limón Ice Pick

Bacardi Limón, Iced Tea and Agave Nectar

JoJo's Red Sunshine

Absolut Ruby Red, St. Germain Elderflower Liqueur, fresh lime and Ruby Red Grapefruit juices

Engine Starter

Svedka Vodka and Cintron Tropical Azul Liquid Energy

Wines by the Glass - *Our full list of wines is always available.*

Sparkling / Whites

Ruffino Prosecco	11
Roederer "Estate" Brut	15
Nicolas Feuillatte Rosé Brut (187ml)	22
Cantina di Casteggio Moscato	9
Sartori Pinot Grigio	10
Saint M (Ste. Michelle & Dr. Loosen) Riesling	10
Giesen Sauvignon Blanc	9
Smith & Wollensky "Private Reserve" Sauvignon Blanc	13
Rodney Strong Chardonnay	10
J. Lohr "Riverstone" Chardonnay	12
Cuvaison Chardonnay	16
Conundrum White Blend	14
Château d'Esclans "Whispering Angel" Dry Rosé	12

Reds

Mark West Pinot Noir	14
Belle Glos "Meiomi" Pinot Noir	16
Souverain Merlot	13
St. Clement Merlot	15
B.R. Cohn "Silver Label" Cabernet	14
Mt. Veeder Cabernet	18
Blue Rock "Baby Blue" Red Blend	16
Smith & Wollensky "Private Reserve" Meritage	18
Col Solare Meritage	19
Stags' Leap Winery Petite Sirah	15
Caballero de la Cepa "Reserva" Malbec	14
Château Tanunda Shiraz	12
Ferrari-Carano "Siena" Red Blend	15
Gérard Bertrand "Grand Terroir" GSM	13
Ravenswood "Old Vine" Zinfandel	12



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