



Our dinner menu is always available.  
Executive Chef: Brian Christman

## 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 &amp; 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 &amp; 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	9
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>	16
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*	19
Lobster BLT	22

### FILET MIGNON\*

Charbroiled	34
Au Poivre	35
Roasted Cipollini Onion & Garlic	36
Gorgonzola Crusted	36
Cajun Seasoned	35
Foie Gras Mushroom Ragout	39
Oscar Style	41

### 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>	27
Pan Seared Salmon* <i>caramelized leek and mushroom risotto with a smoky tomato sauce</i>	27
Wasabi Crusted Tuna* <i>bok choy, baby carrots and pomegranate black garlic sauce</i>	27

### 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

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### 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.*

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### Sparkling / Whites

Ruffino Prosecco	13
Roederer "Estate" Brut	16
Nicolas Feuillatte Rosé Brut (187ml)	22
Rose'n'Blum Pink Moscato	10
Sartori Pinot Grigio	11
Saint M (Ste. Michelle & Dr. Loosen) Riesling	11
Giesen Sauvignon Blanc	10
Smith & Wollensky "Private Reserve" Sauvignon Blanc	13
Rodney Strong Chardonnay	12
J. Lohr "Riverstone" Chardonnay	14
Cuvaison Chardonnay	17
Nickel & Nickel Chardonnay	19
Conundrum White Blend	15
Château d'Esclans "Whispering Angel" Dry Rosé	13

### Reds

Mark West Pinot Noir	14
Belle Glos "Meiomi" Pinot Noir	16
Souverain Merlot	13
St. Clement Merlot	15
Nickel & Nickel Merlot	19
B.R. Cohn "Silver Label" Cabernet	14
Mt. Veeder Cabernet	19
Blue Rock "Baby Blue" Red Blend	16
Smith & Wollensky "Private Reserve" Meritage	18
Col Solare Meritage	19
Stags' Leap Winery Petite Sirah	16
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	13



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