

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.

STARTERS

- Jumbo Shrimp Cocktail
- Lump Crab Meat Cocktail
- Chilled Lobster Cocktail
- Smoked Clam Chowder
- Wollensky's Famous Split Pea Soup
- Heirloom Tomato Carpaccio with Burrata
- Steak Tartare*
- Tuna Crudo on Himalayan Salt Block*
- Stuffed Jumbo Shrimp
with lump crab meat and garlic butter
- Prince Edward Island Mussels
prosciutto and lemon cream sauce
- Signature Crab Cake
cognac mustard and ginger sauces
- Frito Misto
calamari and shrimp with bell peppers, jalapeno peppers and garlic butter

SHELLFISH BOUQUETS

Chilled Lobster and Lump Crab Meat
Jumbo Shrimp, Iced Oysters and Littleneck Clams
Classic Cocktail, Ginger & Mustard Sauces
Sherry Mignonette

Charlie Smith*
serves 2-3

Ralph Wollensky*
serves 4-6

(iced oysters or clams available by half dozen or piece)

SALADS

- Wollensky
- Caesar
- Mixed Greens
- Chilled Iceberg Wedge
- Lobster Mango Salad
applewood-smoked bacon, mango chutney and avocado aioli
- Spinach, Peppered Bacon & Poached Egg
with thick-cut peppered bacon and warm sherry vinaigrette

SIDES FOR TWO

- Hashed Brown Potatoes
- Truffled Macaroni & Cheese
- Creamed Spinach
- Creamy Sweet Corn with Manchego Cheese
- Pan Roasted Wild Mushrooms
- Wollensky Green Beans
- Buttermilk Onion Rings
- Roasted Asparagus
- Whipped Potatoes
- Baked Potato
- French Fries

Dinner Menu



FILET MIGNON*

10oz. 14oz.

- Charbroiled
 - Au Poivre
 - Cajun Seasoned
 - Gorgonzola Crusted
 - Roasted Cipollini Onion & Garlic
-
- Coffee & Cocoa Rubbed Filet
10 oz. filet mignon with ancho chili butter and angry onions
 - Beef Tenderloin Trio
cajun seasoned, gorgonzola crusted and Madeira demi glace
 - Filet & Stuffed Jumbo Shrimp
10 oz. filet mignon and jumbo shrimp with lump crab meat and garlic butter
 - Filet & Lobster Tail
10 oz. filet mignon and steamed lobster tail
 - Filet Oscar
10 oz. filet mignon with lump crab meat, asparagus & hollandaise
 - Filet Rossini
10 oz. filet mignon with seared foie gras and Madeira demi glace

STEAKS & CHOPS*

- Dry-Aged Sirloin 14 oz.
- Bone-In New York Cut Sirloin 21 oz.
- Signature Bone-In Rib Eye 24 oz.
- Cajun Marinated Bone-In Rib Eye 24 oz.
- Dry-Aged T-Bone 26 oz.

Spice Rubbed Long Bone Rib Eye
lemon-parsley salad, bone marrow butter and harissa

S&W Veal Chop Rib Eye
fennel pollen and citrus olive oil

Roast Rack of Lamb
full rack, roasted carrots, green beans, fingerling potatoes and lamb jus

Dry-Aged Porterhouse for Two 48 oz.
with roasted vegetables

ENTREES

- Oven Roasted Salmon*
crisp pancetta & sweet pea purée or simply grilled
- Coriander Seared Tuna*
jalapeño-lime sauce and pickled radishes or simply grilled
- Craft Beer Battered Fish & Chips
crispy catch & small batch ale, Wollensky's tartar sauce
- Whole Maine Lobster
stuffed with lump crab meat or simply steamed
- Free-Range Chicken
roasted breast, confit leg and natural pan jus

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

Enjoy our premium Cocktails and Wines.

Classic Cocktails

- Martini**
Bombay Sapphire or Ketel One with Martini Dry Vermouth
- Manhattan**
Crown Royal "Black" and Martini Sweet Vermouth
- Rob Roy**
12-year Dewar's and Martini Sweet Vermouth
- Old-Fashioned with Knob Creek**
- Sidcar**
Courvoisier VS and Combier Liqueur D'Orange
- Daiquiri with Cruzan Citrus**
- Negroni**
Tanqueray, Campari and Martini Sweet Vermouth
- French Martini**
Skyy Vodka, Cedilla Açai and Champagne
- Margarita**
Cazadores Reposado, Combier Liqueur D'Orange and nectar de agave
- Horse's Neck**
Jameson's, ginger ale and bitters
- Planter's Punch**
Myers's Rum, Bacardi Dragon Berry and Ketel One Citroen
- Bloody Mary**
Hangar One Vodka Chipotle and Effen Cucumber Vodka
- Dark & Stormy**
Gosling's Black Seal Rum and Gosling's Ginger Beer

Belvedere Unfiltered Martini
Belvedere Unfiltered Vodka with Marcona almond stuffed olives

D.C. Filibuster
Tito's Gluten Free Vodka and Pama Pomegranate Liqueur

Frozen Cocktails

- Blueberry Coconut Mojito**
Hangar One Blueberry, Bacardi Limon, RumChata
- Spicy Blood Orange Margarita**
Tanteo Jalapeño Tequila, Absolut Ruby Red, Combier Liqueur D'Orange, DeKuyper Blood Orange
- Hot Summer Breeze**
Absolut, Fireball Cinnamon Whiskey, pineapple, pomegranate

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

Sparkling & Whites

Ruffino	<i>Prosecco</i>	Veneto
Roederer "Estate"	<i>Sparkling</i>	Anderson Valley
Nicolas Feuillatte	<i>Rosé Brut (187ml)</i>	Chouilly
Rose'n'Blum	<i>Pink Moscato</i>	California
Sartori	<i>Pinot Grigio</i>	Veneto
Saint M (Ste. Michelle & Dr. Loosen)	<i>Riesling</i>	Pfalz
Giesen	<i>Sauvignon Blanc</i>	Marlborough
Smith & Wollensky "Private Reserve"	<i>Sauvignon Blanc</i>	Sonoma
Rodney Strong	<i>Chardonnay</i>	Sonoma
J. Lohr "Riverstone"	<i>Chardonnay</i>	Monterey
Cuvaison	<i>Chardonnay</i>	Carneros
Conundrum	<i>White Blend</i>	California
Joseph Drouhin	<i>White Burgundy</i>	Puligny-Montrachet
Château d'Esclans "Whispering Angel"	<i>Dry Rosé</i>	Provence

Mixology Selections

- Wollensky Martini**
Plymouth or Hangar One Vodka, Martini Dry Vermouth and bleu cheese olives
- The Maestro**
Maestro Dobel Tequila with fresh sweet & sour and lime
- River View Cosmopolitan**
Skyy Citrus, Hangar One Vodka Mandarin and DeKuyper Triple Sec
- Razztini**
Three Olives Raspberry, DeKuyper Peachtree, Cedilla Açai and fresh raspberries
- Pear Ginger Martini**
Grey Goose La Poiré, St. Germain Elderflower, Domaine de Canton Ginger Liqueur
- Cherry Manhattan**
Maker's Mark, Jim Beam Red Stag and Martini Sweet Vermouth
- Rise & Shine**
Patrón Silver, Combier Liqueur D'Orange and Fragoli Wild Strawberry Liqueur
- The Colonel**
Maker's Mark 46, B&B Liqueur and Martini Sweet Vermouth
- Lima Mule**
Leblon Cachaça, lime juice, Angostura bitters, simple syrup, Gosling's Ginger Beer
- Chicago Southsider**
Effen Cucumber Vodka and Tanqueray Rangpur
- South Beach Mojito**
Ron Botran Reserva Añejo Rum and Fragoli Wild Strawberry Liqueur
- Houston Bramble**
Hangar One Kaffir Lime Vodka, St. Germain Elderflower, raspberries & blackberries
- Vegas Spritz**
Absolut, Beefeater, Aperol and Ruffino Prosecco

Reduced-Calorie Cocktails - 13

- Dark & Skinny**
Gosling's Black Seal Rum and Gosling's Diet Ginger Beer
- Skinny Rita**
TY KU Liqueur and Don Julio Blanco
- Skinny Mojito**
TY KU Liqueur, Bacardi Limón, mint leaves and club soda

Reds

Mark West	<i>Pinot Noir</i>	S. Lucia Highlands
Meiomi	<i>Pinot Noir</i>	Central Coast
Souverain	<i>Merlot</i>	Sonoma
St. Clement	<i>Merlot</i>	Napa
B.R. Cohn "Silver Label"	<i>Cabernet</i>	North Coast
Mt. Veeder	<i>Cabernet</i>	Napa
Blue Rock "Baby Blue"	<i>Red Blend</i>	Alexander Valley
Smith & Wollensky "Private Reserve"	<i>Meritage</i>	Napa
Col Solare	<i>Red Blend</i>	Columbia Valley
Stags' Leap Winery	<i>Petite Sirah</i>	Napa
Caballero de la Cepa "Reserva"	<i>Malbec</i>	Mendoza
Château Tanunda	<i>Shiraz</i>	Barossa
Ferrari-Carano "Siena"	<i>Red Blend</i>	Sonoma
Gerard Bertrand "Grand Terroir"	<i>GSM</i>	Tautavel
Ravenswood "Old Vine"	<i>Zinfandel</i>	Lodi

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 | Bottle

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 | Bottle



Smith & Wollensky
YOU'VE ARRIVED.™