

# Dinner Menu

## RARE & WELL DONE

Hand-cut on premise. Our steaks are a rarity in the world of steakhouses, chosen from the top 2% of all beef in America and selected for rich, even marbling. Our primal cuts are USDA Prime certified Black Angus beef, Iowa family farm-raised, corn-fed and sustainably produced by Iowa Premium. 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	22
Colossal Lump Crab Meat Cocktail	20
Chilled Lobster Cocktail	22
Tomato Carpaccio with Burrata	16
Steak Tartare* <i>house made potato chips</i>	18
Signature Crab Cake <i>cognac mustard and ginger sauces</i>	18
Fritto Misto <i>fried calamari and shrimp with jalapeño peppers and garlic butter</i>	16
Tuna Tartare* <i>avocado, cucumber, ponzu, lotus root chip</i>	18
Cup O' Beef Bacon <i>crispy house smoked beef bacon, bleu cheese dip</i>	12
Lobster Mango Salad <i>applewood smoked bacon, mango chutney, avocado aioli</i>	28
Rib Eye Carpaccio* <i>lemon oil, arugula, parmesan</i>	17

## SHELLFISH BOUQUETS

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

Charlie Smith* <i>serves 2-3</i>	64
Ralph Wollensky* <i>serves 4-6</i>	116
(iced oysters or clams available by half dozen or piece)	

## SOUPS & SALADS

Wollensky's Famous Split Pea Soup	7
Soup du Jour	9
Wollensky Salad	11
Caesar Salad	11
Zesty Mixed Greens	9
Chilled Iceberg Wedge	10

## SIDES FOR TWO

Hashed Brown Potatoes	11
Creamy Corn with Manchego	13
Creamed Spinach	11
Truffled Macaroni & Cheese	13
Pan Roasted Wild Mushrooms	13
Grilled Asparagus	13
Buttermilk Onion Rings	11
Whipped Potatoes	11
Baked Potato	7
French Fries	11

## FILET MIGNON\*

	10oz.	14oz.
Charbroiled	45	51
Au Poivre	47	53
Cajun Seasoned	46	52
Gorgonzola Crusted	47	53
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Coffee & Cocoa Rubbed Filet <i>10 oz. filet mignon with ancho chili butter and angry onions</i>		50
Crusted Beef Tenderloin Trio <i>gorgonzola, bone marrow butter, au poivre</i>		45
Filet & Lobster Tail <i>10 oz. filet mignon and broiled lobster tail</i>		MKT
Filet Oscar <i>10 oz. filet mignon with colossal lump crab meat, asparagus and hollandaise</i>		54
Bone-In Filet <i>16 oz.</i>		56

## DRY-AGED STEAKS\*

Signature Bone-In Kansas City Cut Sirloin 21 oz.	55
Cajun Marinated Bone-In Rib Eye 24 oz.	56
Sirloin 14 oz.	51

Bone-In Kansas City Cut Sirloin & Angry Lobster Tail	68
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Porterhouse for Two 48 oz. <i>with roasted vegetables</i>	105
Bone-In Rib Eye 24 oz.	55

## ENTREES

Pan Seared Salmon* <i>corn puree, beef bacon, edamame, cipollini onions</i>	39
Pink Peppercorn Crusted Tuna* <i>asian slaw, ponzu, wasabi cream</i>	39
Whole Maine Lobster <i>stuffed with lump crab meat or simply steamed</i>	MKT
Roasted Chicken <i>semi-boneless, shiitake mushroom, herb and leek stuffing, natural pan jus</i>	33

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 - 14

### Manhattan

Gentleman Jack, Carpano Antica Sweet Vermouth, Angostura and Orange Bitters, Luxardo Cherry

### Old-Fashioned

Tincup Colorado Whiskey, Angostura Bitters, sugar cube, orange

### Golden Margarita

Cuervo Gold, Cointreau, Solerno Blood Orange Liqueur, agave nectar

### Mojito

Don Q Cristal Rum, early mint, cane syrup, fresh lime juice, club soda

### Daiquiri

Flor de Caña Seven Year Old Rum, simple syrup, fresh lime

### French 75

Boodles London Dry Gin, Bocelli Prosecco, simple syrup, lemon

Ralph Wollensky's "Elit" Gimlet 17  
Stoli Elit Vodka, lime juice, simple syrup, mint leaf, English cucumber

Charlie Smith's "Ultimat" Martini 15  
Ultimat Vodka, smoked Marcona almond-stuffed olives

### Horse's Neck

Tullamore Dew Irish Whiskey, ginger ale, Angostura Bitters, lemon peel

### Sazerac

Templeton Rye, Pernod Absinthe rinse, Peychaud's Bitters, cane syrup

### Moscow Mule

Russian Standard Platinum, Gosling's Ginger Beer, lime

### Dark & Stormy

Gosling's Black Seal Rum, Gosling's Ginger Beer

### Negroni

Hendrick's Gin, Campari, Carpano Antica Sweet Vermouth

## Mixology Selections - 14

### Razz-tini

Three Olives Raspberry, Chambord, peach liqueur, fresh raspberries

### On the Boulevardier

Bulleit Rye Whiskey, Campari, Carpano Antica Sweet Vermouth, Luxardo Cherry

### Maestro of Ceremonies

Maestro Dobl Tequila, Cointreau, Sprite, pineapple

### Old Hollywood

Three Olives Marilyn, Moët & Chandon, Chambord, splash of yogurt liqueur

### Pear-Ginger Martini

Grey Goose La Poire, Domaine de Canton Ginger Liqueur, elderflower liqueur

### Peach Bourbon Iced Tea

Woodford Reserve Bourbon, Crème de Peche, simple syrup, iced tea, lemon juice, lemon twist

### South Beach Mojito

Shellback Spiced Rum, Fragoli Wild Strawberry Liqueur

### Mama's Little Helper

Stoli Blueberi, Bocelli Prosecco, elderflower liqueur, blueberries, lemon

### Golden Scotsman

Macallan 12, Cointreau, agave nectar, orange twist

### Afternoon Spritz

Aperol, Bocelli Prosecco, club soda, orange bitters, slice of orange

## Reduced Calorie Cocktails - 14

### Dark & Skinny

Gosling's Black Seal Rum, Gosling's Diet Ginger Beer

### Skinny Mojito

Don Q Limón, mint leaves, club soda

### Skinny Collins

Deep Eddy Cranberry Vodka, Jack Rudy Small Batch Tonic, club soda

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

### Sparkling & Whites

Bocelli	Prosecco	Valdobbiadene	12
Villa Rosa	Moscato d'Asti	Piedmont	10
Gloria Ferrer	Brut	Sonoma	18
Moët & Chandon Imperial	Brut	Épernay	26
Nicolas Feuillatte	Rosé Brut	Épernay	24
Château d'Esclans Whispering Angel			12
	Rosé	Provence	
Ca' Donini	Pinot Grigio	Veneto	11
King Estate	Pinot Gris	Willamette Valley	14
Whitehaven	Sauvignon Blanc	Marlborough	15
Smith & Wollensky "Private Reserve"			14
	Sauvignon Blanc	Sonoma	
Domaine de la Perrière	Sancerre	Loire Valley	18
J. Lohr Arroyo Vista	Chardonnay	Arroyo Seco	14
Sonoma-Cutrer "RRR"	Chardonnay	Sonoma Coast	16
Chalk Hill	Chardonnay	Sonoma	16
Blindfold	White Blend	California	16
Eroica	Riesling	Columbia Valley	16
Pacific Rim	Gewürztraminer	Columbia Valley	11

### Reds

Lyric by Etude	Pinot Noir	Santa Barbara	15
La Crema	Pinot Noir	Willamette Valley	16
The Calling	Pinot Noir	Russian River Valley	20
Yangarra Old Vine	Grenache	McLaren Vale	18
Marqués de Riscal Reserva	Tempranillo	Rioja	16
Clos du Val	Merlot	Napa	18
Casa Lapostolle	Merlot	Colchagua Valley	14
Marchesi de' Frescobaldi Nipozzano			14
	Chianti Rufina	Pelago Firenze	
Farrier "Presshouse"	Meritage	Alexander Valley	19
Smith & Wollensky "Private Reserve"			19
	Meritage	Napa	
Hess 19 Block Mountain Cuvée	Meritage	Mt. Veeder	22
Liberty School	Cabernet Sauvignon	Paso Robles	14
Educated Guess	Cabernet Sauvignon	Napa	15
Beringer Knights Valley			18
	Cabernet Sauvignon	Sonoma	
Stags' Leap Winery	Petite Sirah	Napa	22
Trapiche Broquel	Malbec	Mendoza	14
Boneshaker	Zinfandel	Lodi	12
La Colomabaia	Amarone	Veneto	26
The Prisoner	Red Blend	Napa	24
Paraduxx Proprietary	Red Blend	Napa	22

### 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 14 | Bottle 51

**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 19 | Bottle 79



**Smith & Wollensky**  
YOU'VE ARRIVED.™