

SMITH & WOLLENSKY®

— Est. 1977
AMERICA'S STEAKHOUSE

LAS VEGAS RESTAURANT WEEK

JUNE 3 - 14, 2024
DINNER MENU | \$80 PER PERSON

Please choose one dish from each section below. Does not include tax or gratuity.
No substitutions or shared courses please.

STARTERS

Iceberg Wedge - bleu cheese, bacon lardons

Burrata - basil-cilantro pesto, charred pineapple compote, crostini

Steak Tartare* - croutons, pickled red onion, house made kettle chips

Grilled Bacon* - Bahn Mi style, pickled vegetables, fresno pepper, crispy baguette

ENTREES*

USDA Prime Dry-Aged Boneless New York Strip - 14 oz.

Filet Mignon - 10 oz., brandy peppercorn sauce

Moroccan Salmon – ras el hanout spice, chermoula, chilled couscous salad

Chicken Roulade – boneless breast and thigh rolled with mushroom duxelles, truffle butter and truffle jus

DESSERT

New York Style Cheesecake - graham cracker crust, raspberry sauce

Chocolate Cake - chocolate mousse, ganache, Bailey's Irish Cream

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.

GRAND CANAL SHOPPES | THE VENETIAN RESORT LAS VEGAS
3377 LAS VEGAS BOULEVARD SOUTH | @SMITHWOLLENSKY

LAS VEGAS
Restaurant Week
— three square —