

SMITH & WOLLENSKY®

| Est. 1977

AMERICA'S STEAKHOUSE

Please choose one dish from each section below.
No substitutions or shared courses please.

STARTERS

SPLIT PEA SOUP

the Smith & Wollensky original recipe

BURRATA

brûléed orange, charred grapefruit, basil and cilantro pesto, crostini

CAESAR SALAD

romaine lettuce, traditional dressing, croutons

ENTREES

SIGNATURE FILET MIGNON*

8 oz., whipped potatoes, asparagus

USDA PRIME BONELESS NEW YORK STRIP* (+\$10)

16 oz, Yukon potatoes, asparagus

HALF CHICKEN

semi-boneless chicken, prosciutto, spinach, crispy Yukon gold potatoes, lemon chicken jus

NORWEGIAN SALMON*

corn purée, sweet corn succotash

DESSERT

GREEN VELVET CAKE

cream cheese mousse, caramel, candied orange peel

DECADENT CHOCOLATE LAYER CAKE

chocolate layer cake brushed with Baileys Irish Cream, chocolate mousse, covered with ganache



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.