

# DINNER

# Smith & Wollensky

AMERICA'S STEAKHOUSE



## 前菜 STARTERS

乾式熟成生牛肉* DRY AGED RIBEYE CAP CARPACCIO	580
牛肉韃靼* STEAK TARTARE	580
波本烤厚切培根 BOURBON GLAZED GRILLED BACON	580
香蒜奶油中卷 SQUID WITH SPICY GARLIC BUTTER	580
香煎肥肝 糖漬石榴醬* SEARED FOIE GRAS WITH POMEGRANATE FRUIT COMPOTE	780
香煎北海道干貝 培根南瓜泥 SEARED HOKKAIDO SCALLOPS WITH PUMPKIN PUREE & BACON	780
蟹肉餅 干邑芥末醬 CRAB CAKE	780
憤怒蝦 龍蝦奶油醬 ANGRY SHRIMP	680
西班牙臘腸炒淡菜 SAUTÉED MUSSELS WITH CHORIZO	680
醃漬鮮魚 碳烤酪梨* POKE WITH AVOCADO	680

## 湯 & 沙拉 SOUPS & SALADS

螃蟹濃湯 CRAB BISQUE	280
法式洋蔥湯 ONION GRATIN	380
每日例湯 SOUP DU JOUR	280
凱撒沙拉 CLASSIC CAESAR	380
榛果沙拉 百香果優格醬 HAZELNUT SALAD, PASSION FRUIT YOGURT DRESSING	480
義式火腿費達起司核桃沙拉 PROSCIUTTO, FETA & CANDIED WALNUT SALAD	480
華倫斯基沙拉 WOLLENSKY SALAD	480
<b>沙拉加點 SALAD ADD ONS</b>	
菲力* FILET	+ 680

## 海鮮冷盤 CHILLED SHELLFISH

鮮蝦冷盤 JUMBO SHRIMP COCKTAIL	780
龍蝦冷盤 CHILLED MAINE LOBSTER	1,980
蟹肉冷盤 COLOSSAL LUMP CRAB COCKTAIL	880
新鮮生蠔 半打* OYSTERS ON THE HALF SHELL - 1/2 DOZEN	時價 Market Price
浮誇版生蠔 (加海膽&鮭魚卵) OYSTER ADD ON (UNI & SALMON ROE)	+250
魚子醬 CAVIAR	Ask Server

### 海鮮塔\* SHELLFISH TOWERS

兩人份 FOR TWO - 2,980 | 四人份 FOR FOUR - 5,960

龍蝦、鮮蝦、北寄貝、象拔蚌佐飛魚卵、淡菜、蟹肉和松葉蟹鉗搭配雞尾酒醬、干邑芥末、薑味美乃滋和乾蔥紅酒醋  
lobster, jumbo shrimp, surf clams, geoduck with tobiko, mussels, lump crab and crab claws with classic cocktail sauce, cognac mustard, ginger sauce and sherry mignonette

## 主廚推薦 CHEF INSPIRED FEATURES

帕瑪森比目魚 法式奶油醬 HALIBUT WITH PARMESAN CRUST	1,480
龍膽石斑 白木耳 GIANT GROUPEL WITH WHITE WOODDEAR MUSHROOMS	1,580
乾式熟成鴨胸 DRY-AGED DUCK BREAST	1,880
美國羔羊排 薄荷青醬* 8 OZ. USDA PRIME LAMB CHOPS	2,180
史密斯海鮮熱盤 S&W SEAFOOD PLATTER	2,980
究好戰斧豬 威士忌醬 30 OZ. TAIWAN TOMAHAWK PORK CHOP	1,980

## 乾式熟成 CLASSIC DRY-AGED CUTS\*

帶骨紐約客 21 OZ. USDA PRIME BONE-IN NEW YORK	3,280
帶骨肋眼 24 OZ. USDA PRIME BONE-IN RIB EYE	3,980
威士忌帶骨肋眼 24 OZ. WHISKY AGED USDA PRIME BONE-IN RIB EYE	4,980

## 濕式熟成 STEAKS & FILETS\*

菲力 8 OZ. 焗烤扇貝 TWIN FILETS WITH BAKED SCALLOPS ON THE HALF SHELL	1,880
香酥核桃臘腸菲力 8 OZ. WALNUT, CHORIZO CRUSTED FILET	1,880
海膽菲力 8 OZ. UNI FILET	2,080
羅西尼菲力 8 OZ. FILET ROSSINI	2,280
黑珍珠菲力 8 OZ. BLACK PEARL FILET	2,980
奧斯卡菲力 10 OZ. FILET OSCAR	2,480
菲力 10 OZ. SIGNATURE FILET	1,980
A5 熊本和牛紐約客 6 OZ. A5 KUMAMOTO WAGYU NEW YORK STRIP	3,980
紐約客 20 OZ. USDA PRIME BONELESS NEW YORK STRIP	3,380
紐澳良風味焦香紐約客 20 OZ. CAJUN SPICED USDA PRIME BONELESS NEW YORK STRIP CHICAGO STYLE	3,580
肋眼 16 OZ. USDA PRIME BONELESS RIB EYE	2,980

## 多人份 STEAKS TO SHARE\*

丁骨 35 OZ. USDA PRIME DRY-AGED T-BONE	5,680
乾式紅屋牛排 46 OZ. USDA PRIME DRY-AGED PORTERHOUSE	7,680

### 美國和牛 AMERICAN WAGYU

乾式美國和牛戰斧牛排 44 OZ. 11,880  
SNAKE RIVER DRY-AGED SWINGING TOMAHAWK

## 精選配料 STEAK ENHANCEMENTS

奧斯卡 OSCAR STYLE	500
海膽 UNI STYLE	500
羅西尼 ROSSINI STYLE	700
烤牛骨髓 ROASTED BONE-MARROW	280
憤怒蝦 ANGRY SHRIMP	480
烤龍蝦/隻 GRILLED WHOLE LOBSTER	1,980
白蘭地胡椒醬 BRANDY PEPPERCORN SAUCE	150
SW特製牛排醬 SW HOUSE STEAK SAUCE	150

## 配菜 SIDES

### 起司通心粉 MAC & CHEESE

松露 Truffled	480
焗烤海鮮 Seafood Gratin	880

### 時蔬 VEGETABLES

櫛瓜 Zucchini	280
茄子烤布蕾 Eggplant Brûlée	280
墨西哥風味玉米筍 Mexican Baby Corn	280
蘆筍 Asparagus	380

### 馬鈴薯 POTATOES

薯泥 Whipped	280
薯條 French Fries	280
薯餅 Hash Browns	280
烤馬鈴薯 Baked	280
奶油起司焗烤馬鈴薯 Au Gratin	380

### 經典 CLASSIC

奶油菠菜/玉米 Creamed Spinach / Corn	280
洋蔥圈 Onion Rings	280
西班牙臘腸炒綜合菇 Sautéed Mushrooms With Chorizo	380



若您對特定食材會過敏，請於點餐前告知您的服務人員，主廚將以當日可取得之當季食材來為您特製餐點。  
\*溫馨提醒：食用生肉或未煮熟的肉類，家禽，海鮮，貝類或雞蛋可能會增加食源性疾病的風險。  
Before placing your order, please inform your server if 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.

*Chef Matt*

CORPORATE  
EXECUTIVE CHEF

*Chef Cole*

TAIPEI  
EXECUTIVE CHEF

SWTPE FALL 2020



## SPECIALTY COCKTAILS - 470

- CHAOS**  
Bourbon, honey, grape, orange, lime, soda
- COBBLER**  
PX Sherry, Grand Marnier, blackberry or raspberry, orange, lemon, lime
- DANCING MONKEY**  
Demerara Rum, Malibu, passionfruit, pineapple, lemon, mango puree, demerara
- DUNG NING CHA**  
Gin, Tea liqueur, earl gray, lemon, honey, egg white
- EAST SIDE**  
Gin, lime, simple syrup, mint leaves, cucumber
- FALL**  
Yuzugin, lemon juice, honey
- GOLD RUSH**  
Bourbon, lemon, honey
- GYPSY GIRL**  
Redwine, Sourmash Whisky, Talisker, nutmeg \*milk washed
- JACK ROSE**  
Apple Brandy, lemon, grenadine
- NEGRONI**  
Gin, Campari, Sweet Vermouth
- NEW YORK SOUR**  
Bourbon, Red wine, lime, simple syrup
- PERFUME**  
Gin, Kyoho, Pavan, grapes, lemon juice, thyme syrup
- PLUM HEAVEN**  
Infused Sloe Gin, Applejack, lime juice, honey
- RIVERSIDE SUNSET**  
Infused Tea Pisco, pandan leaf syrup, demerara syrup, Chocolate Bitters, Chili Vodka
- ROOT BEER FETISH**  
Jägermeister, Vanilla, root beer, whipping cream, salt, nutmeg
- SANGRIA**  
Red Wine, Cointreau, Elderflower, Cherry, lime, orange
- TEA NO.12**  
Tea rum, Grapefruit Bitters, pineapple, lemon, demerara syrup
- TOMMY'S MARGARITA**  
Tequila, Mezcal, lime, agave syrup

## MARTINIS - 495

- VODKA:** CIROC | GREY GOOSE | KETEL ONE | TITO'S
- GIN:** BROCKMANS | COTSWOLDS | HENDRICK'S | MALFY | TANQUERAY NO.10
- Olives | Lemon Twist | Bleu Cheese

## MANHATTANS - 495

- 1776 JAMES E. PEPPER STRAIGHT RYE | BULLEIT BOURBON | MICTER'S RYE | MICTER'S BOURBON | SAZERAC RYE
- Cherry | Orange Twist

## BREWS

ON TAP	M	L
Smith Stout	250	350
Wollensky Lager	250	350
Bartender Selection (Ask Server)	290	380
<b>BOTTLE</b>		
Taiwan Beer - Gold Medal		160
Corona		190
Heineken		190
OSLO - Oslove Passion Fruit Blonde Ale		290

## SOFT DRINKS

FEVER-TREE SODA WATER	160
FEVER-TREE TONIC WATER	160
FEVER-TREE GINGER BEER	160
COCA-COLA	100
COCA-COLA ZERO	100
SPRITE	100
SEASONAL JUICE	260
APPLE JUICE	260
ORANGE JUICE	260

## SPARKLING & WHITES (BY THE GLASS)

HOUSE CHAMPAGNE	650
SMITH & WOLLENSKY Sauvignon Blanc, Private Reserve, Sonoma County, USA	280
MILBRANDT VINEYARDS Viognier, Clifton Vineyard, Wahluke Slope, USA	590
GRGICH HILLS ESTATE Chardonnay, Napa Valley	730
CHRISTIAN MOREAU Chardonnay, Chablis, France	580
BAUMARD Chenin Blanc, Savennières, Clos Saint Yves, France	680
CHÂTEAU PICQUE-CAILLOU Pessac-Léognan, Bordeaux, France	630
ROTEM & MOUNIR SAOUMA Côtes du Rhône Villages Blanc, Inopia, France	480
FENTO WINES Albariño, Bico Da Ran, Rías Baixas, Galicia, Spain	350
FRITZ HAAG Riesling, Brauneberger, Kabinett, Mosel, Germany (Off Dry)	380
VIETTI Moscato d'Asti, Cascinetta, Piedmonte, Italy (Sweet)	280

## SAKE

ARAMASA Junmai, Cosmos, Kimoto, Akita ken, Japan	800
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## REDS (BY THE GLASS)

SMITH & WOLLENSKY Private Reserve, Napa Valley, USA	380
CRISTOM Pinot Noir, Mt. Jefferson Cuvee, Willamette Valley, Oregon, USA	750
FREEMARK ABBEY Merlot, Napa Valley, USA	600
SPOTTSWOODE Cabernet Sauvignon, Family Estate, St Helena, Napa Valley, USA	1,580
PENLEY ESTATE Cabernet Sauvignon, Tolmer, Coonawarra, Australia	380
MOLLYDOOKER Shiraz, The Boxer, McLaren Vale, Australia	480
CLOS DU MONT-OLIVET Côtes du Rhône, Vieilles Vignes, France	380
BATASIOLO Nebbiolo, Barolo, Riserva, La Morra, Piemonte, Italy	700
LA RIOJA ALTA Vina Ardanza, Reserva, Rioja Alta, Spain	650
MENDEL Malbec, Mendoza, Argentina	600

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