

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
乾煎中卷 紅椒堅果醬 SQUID WITH ROMESCO SAUCE	580
香煎肥肝佐蜜餞松露醬* SEARED FOIE GRAS WITH PLUM COMPOTE & TRUFFLE SAUCE	780
香煎北海道干貝 培根 SEARED HOKKAIDO SCALLOPS WITH 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
綠女神沙拉 GREEN GODDESS SALAD	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

沙拉加點 SALAD ADD ONS

菲力* FILET	+ 680
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海鮮冷盤 CHILLED SHELLFISH

鮮蝦冷盤 JUMBO SHRIMP COCKTAIL	780
加 魚子醬 10g ADD CAVIAR	Ask Server
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 - ½ DOZEN	時價 Market Price

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、鵝蝦、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, whelks, mussels, lump crab and crab claws with classic cocktail sauce, cognac mustard, ginger sauce and sherry mignonette

主廚推薦 CHEF INSPIRED FEATURES

紅條石斑 莎莎青醬 ROAST RED CORAL GROUPER WITH SALSA VERDE	1,480
爐烤鱈魚 原住民20味辛香料 ROAST STURGEON	1,480
乾式熟成鴨胸 DRY-AGED DUCK BREAST	1,880
美國羔羊排 香菜青醬* 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
威士忌帶骨紐約客 21 OZ. WHISKY AGED USDA PRIME BONE-IN NEW YORK	4,280

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
三杯鮑魚菲力 8 OZ. "3-CUP" ABALONE 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 16 OZ. USDA PRIME BONELESS NEW YORK STRIP	2,680
胡椒風味紐約客 16 OZ. PEPPERCORN RUBBED USDA PRIME NEW YORK STRIP	2,880
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

白蘭地胡椒醬 BRANDY PEPPERCORN SAUCE	150
松露醬 TRUFFLE DEMI-GLACE	180
烤牛骨髓 ROASTED BONE-MARROW	280
椰子蝦 COCONUT SHRIMP	580
奧斯卡 OSCAR STYLE	480
烤龍蝦/隻 GRILLED WHOLE LOBSTER	1,980
羅西尼 ROSSINI STYLE	700

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
海膽醬烤筍白筍 Water Bamboo With Uni Mayonnaise	280
焗烤青醬花椰菜 Broccoli Gratin	280
蘆筍 Asparagus	380

馬鈴薯 POTATOES

薯泥 Whipped	280
薯條 French Fries	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
孢子甘藍 Brussel Sprouts	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 SUMMER 2020



SPECIALTY COCKTAILS - 470

BLOODY MARY

Vodka, tomato, salt & pepper, Worcestershire sauce, lime

BROWN

Rum, lime, demerara syrup, brown sugar

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

ESPRESSO MARTINI

Vodka, Coffee, demerara, espresso

G

Gin, guava juice, lemon juice, ginger syrup, passion fruit juice, tonic

GOLD RUSH

Bourbon, lemon, honey

GYPSY GIRL

Redwine, Sourmash Whisky, Talisker, nutmeg

JACK ROSE

Apple Brandy, lemon, grenadine

NEGRONI

Gin, Campari, Sweet Vermouth

NEW YORK SOUR

Bourbon, Red wine, lime, simple syrup

SANGRIA

Red Wine, Cointreau, Elderflower, Cherry, lime, orange

SIDECAR

Cognac, Cointreau, lime

TEA NO.12

Tea rum, Grapefruit bitter, pineapple juice, lemon, demerara syrup

TOMMY'S MARGARITA

Tequila, Mezcal, lime, agave syrup

MARTINIS - 495

VODKA: CIROC | GREY GOOSE | KETEL ONE | TITO'S

GIN: BROCKMANS | COTSWOLDS | FEW AMERICAN GIN | HENDRICK'S | MALFY | TANQUERAY NO.10

Olives | Lemon Twist | Bleu Cheese

MANHATTANS - 495

1776 JAMES E. PEPPER STRAIGHT RYE | BULLEIT BOURBON |

MICHTER'S RYE | MICHTER'S BOURBON | SAZERAC RYE

Cherry | Orange Twist

BREWS

ON TAP

Smith Stout

M

L

250 350

Wollensky Lager

250 350

Bartender Selection (Ask Server)

290 380

BOTTLE

Taiwan Beer

160

Corona

190

Heineken

190

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

280

Sauvignon Blanc, Private Reserve, Sonoma County, USA

MILBRANDT VINEYARDS

590

Viognier, Clifton Vineyard, Wahluke Slope, USA

JORDAN WINERY

730

Chardonnay, Russian River Valley, USA

LOUIS MICHEL

820

Chardonnay, Chablis, Montée de Tonnerre, 1er Cru, France

BAUMARD

680

Chenin Blanc, Savennières, Clos Saint Yves, France

CHÂTEAU PICQUE-CAILLOU

630

Pessac-Léognan, Bordeaux, France

ROTEM & MOUNIR SAOUMA

480

Côtes du Rhône Villages Blanc, Inopia, France

SCHLOSS LIESER

380

Riesling, Brauneberger Juffer, Kabinett, Mosel, Germany (off dry)

VIETTI

280

Moscato d'Asti, Cascinetta, Piedmonte, Italy (Sweet)

SOMMELIER'S SELECTION

Ask Server

REDS (BY THE GLASS)

SMITH & WOLLENSKY

380

Private Reserve, Napa Valley, USA

CRISTOM

750

Pinot Noir, Mt. Jefferson Cuvee, Willamette Valley, Oregon, USA

FREEMARK ABBEY

600

Merlot, Napa Valley, USA

SILVER OAK

1,400

Cabernet Sauvignon, Alexander Valley, Sonoma County, USA

PENLEY ESTATE

380

Cabernet Sauvignon, Tolmer, Coonawarra, Australia

TWO HANDS

480

Shiraz, Angel's Share, McLaren Vale, Australia

CLOS DU MONT-OLIVET

750

Châteauneuf-du-Pape, South Rhone Valley, France

FONTANABIANCA

680

Nebbiolo, Barbaresco, Piemonte, Italy

LA RIOJA ALTA

650

Vina Ardanza, Reserva, Rioja Alta, Spain

LUCA

600

Malbec, Old Vine, Uco Valley, Mendoza, Argentina

SOMMELIER'S SELECTION

Ask Server

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