

SMITH & WOLLENSKY®

AMERICA'S STEAKHOUSE | Est. 1977

STARTERS

CRAB CAKE 1,180 lump crab meat, cognac mustard, ginger sauce	CONFIT BACON 980 bourbon glaze, red cabbage pepper slaw, pickled vegetables
ANGRY SHRIMP 1,380 crispy battered shrimp, spicy lobster butter sauce	GRILLED OCTOPUS 1,380 romesco sauce, Marcona almond, pickled peppers
STEAK TARTARE* 1,180 crostini	SEARED DUCK FOIE GRAS 1,880 onion marmalade, torched papaya
HOKKAIDO SEA SCALLOPS 1,480 corn custard	BURRATA 1,280 locally sourced, arugula, heirloom tomato, prosciutto
TUNA POKE* 780 coconut vinaigrette, miso tuille	CLASSIC COMBO 1,780 angry shrimp, scallop, crab cake

SHELLFISH

JUMBO SHRIMP COCKTAIL 1,480
FRESH OYSTERS (HALF DOZEN)* MKT
COLOSSAL CRAB COCKTAIL 1,580
GRILLED SEAFOOD PLATTER 13,580
SEAFOOD TOWER FOR TWO* MKT
SEAFOOD TOWER FOR FOUR* MKT
CHILLED MAINE LOBSTER (EACH) MKT

All towers are accompanied by horseradish cocktail sauce, cognac mustard sauce, ginger mayo, and mignonette.

NOTE FROM OUR BUTCHER

Our beef is chosen from the top 2% of cattle in America and selected for rich, even marbling. Our classic steakhouse cuts are USDA Prime Grade, grain fed, and humanely raised. Further enhanced through in-house aging for a minimum of 28 days, the steak's natural flavor and tenderness are intensified. We feature USDA Prime steaks, signature filets, and American Wagyu sourced from a network of small family farms and sustainably produced by our partners at Double R Ranch and Snake River Farms.



USDA PRIME DRY-AGED STEAKHOUSE CUTS*

USDA PRIME 28 DAY DRY-AGED BONE-IN RIB EYE 620 g 9,980
USDA PRIME 28 DAY DRY-AGED BONE-IN NEW YORK 590 g 8,880
USDA PRIME 28 DAY DRY-AGED PORTERHOUSE 1.2 kg 17,880
USDA PRIME 28 DAY DRY-AGED WHISKEY-INFUSED NEW YORK 450 g 7,800
USDA PRIME 28 DAY DRY-AGED DELMONICO 850 g 14,880

BUTCHER'S TABLE*

CHATEAUBRIAND 900 g 17,880 bone marrow, roasted potatoes, mushrooms
FILET MIGNON 220 g 4,800
ROSSINI FILET 220 g 6,680 foie gras, truffle demi-glaze
LOBSTER OSCAR FILET 220 g 5,980
JAPAN A5 WAGYU 170 g 6,880
USDA PRIME BONELESS RIBEYE 450 g 6,980
USDA PRIME BONELESS NEW YORK STRIP 510 g 6,480
USDA PRIME CAJUN RUBBED BONELESS NEW YORK STRIP 510 g 6,780
TOMAHAWK KUROBUTA PORK CHOP 850 g 4,880 Don Papa rum glaze & spicy tomato jam
LAMB CHOPS 425 g 4,880 romesco, mint pesto
DUCK BREAST 3,180 red wine reduction, orange segments

AMERICAN WAGYU*

AMERICAN WAGYU SWINGING TOMAHAWK 1.25 kg 25,880 black grade Wagyu, confit herbed beef fat potatoes, vegetables - great to share
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In partnership with Snake River Farms, the Pioneers of American Wagyu, the selection above presents an unrivaled steak eating experience. The unique taste and tenderness of American Wagyu originates from the Japanese foundation sire Fukutsuru, once ranked the highest marbling bull in the U.S.

STEAK ENHANCEMENTS

BEARNAISE SAUCE 420
BRANDY PEPPERCORN SAUCE 420
LOBSTER OSCAR STYLE 1,480 lobster, asparagus, hollandaise
UNI STYLE* 980 Japanese sea urchin, uni butter
ROSSINI STYLE 1,880 seared foie gras, truffle demi
ROASTED BONE MARROW 680

CAVIAR*

CLASSIC STYLE (ASK SERVER)

SALADS

WOLLENSKY SALAD 980 romaine lettuce, tomatoes, marinated mushrooms, potato croutons, Dijon vinaigrette, bacon lardons
CAESAR SALAD 980 romaine hearts, traditional dressing, croutons, parmesan
MODERN ICEBERG SALAD 980 creamy bleu cheese dressing, bacon lardons, red onions, red wine vinaigrette
TUNA NICOISE SALAD 1,180 green beans, potatoes, local organic greens, egg, red wine vinaigrette, Kalamata olives

SOUP

LOBSTER BISQUE 980 lobster, cognac cream, tarragon
CLASSIC SPLIT PEA SOUP 680 the Smith & Wollensky original recipe
FRENCH ONION & OXTAIL 880 cheese gratin
SOUP OF THE DAY 680

FRESH CATCH*

ARCTIC BLACK COD & LOBSTER 6,880 lobster beurre blanc, potato
WILD SALMON FILLET 3,580 spicy local crayfish, tomato gumbo
BAKED MAINE LOBSTER MKT 1 kg

CLASSIC & NEW SIDES

FOIE GRAS RICE 1,580
SPANISH CHORIZO RICE 680
BONE MARROW DIRTY RICE 1,280
FRENCH FRIES 480
WHIPPED POTATOES 580
CREAMED SPINACH 580
TRUFFLE MAC & CHEESE 880
LOBSTER MAC & CHEESE 1,380
CORN MANCHEGO 480
HASHBROWNS 480
SAUTEED MUSHROOMS WITH CHORIZO 680
BROCCOLINI 780
STEAMED ASPARAGUS CREMA* 680 three-caviar crema, poached egg

Before placing your order, please inform your server if a person in your party has any food allergies or intolerances. *Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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S&W SIGNATURE MARTINIS-890

GIN

CITADELLE ORIGINAL
HENDRICK'S
MALFY (LEMON)
BOTANIST
TANQUERAY DRY

VODKA

BELVEDERE
GREY GOOSE
KETEL ONE
TITO'S

your choice: shaken, stirred, dry, dirty, up, rocks
lemon twist | cocktail onions | English cucumber |
Spanish olives | bleu cheese olives

S&W SIGNATURE COCKTAILS-790

Inspired by our international sister locations

NEW YORK SOUR (NEW YORK)

bourbon, lemon juice, simple syrup, mulled wine,
egg white

OLD-FASHIONED (CHICAGO)

bourbon & rye, whiskey fat-wash, Angostura bitters,
maple infusion, thyme

ESPRESSO MARTINI (BOSTON)

dark rum, espresso, cold brew, cocoa bitters

TASTE OF SAKURA (TOKYO)

sake, sakura liqueur, green Chartreuse, lime juice,
hibiscus syrup

THE PERFECT LADY (LONDON)

london dry gin, crème de pêche de vigne, Peychaud's
bitters, lemon juice, egg white, syrup

MR. WOLLENSKY (KOREA)

bourbon whiskey, apple & cinnamon shrub, soda
water

TEA NO. 12 (TAIWAN)

oolong infused rum, pineapple, lemon juice, muscovado,
grapefruit bitters

TEQUILA MOCKINGBIRD (LAS VEGAS)

tequila reposado, grapefruit juice, lime juice, vanilla
syrup, light chili oil

CLASSIC COCKTAILS-690

APEROL SPRITZ

Aperol, prosecco, sparkling water

HIGHBALL

whiskey, soda water

JACK ROSE

apple brandy, grenadine, lemon juice

MOJITO

white rum, dark rum, mint, lime, soda water, simple syrup

NEGRONI

gin, Campari, sweet vermouth

SANGRIA

red wine, elderflower, triple sec, cherry liqueur, orange,
lime, simple syrup

SOUTHSIDE

gin, lime juice, simple syrup, mint

TOMMY'S MARGARITA

tequila, mezcal, lime juice, agave syrup, salt

COSMOPOLITAN

vodka, Cointreau, lime, cranberry juice

KANTO

gin, pomelo syrup, Aperol, prosecco, soda water

MOCKTAILS-360

FIZZY PINK grapefruit, lime, rose syrup, soda water, rosemary

VIRGIN CHAOS black tea, honey, orange, lime, grape

VIRGIN MOJITO lime, simple syrup, mint, soda water

S&W SIGNATURE MANHATTANS-990

BUFFALO TRACE BOURBON

BULLEIT BOURBON

ELIJAH CRAIG SMALL BATCH BOURBON

WOODFORD RESERVE BOURBON

MAKER'S MARK BOURBON

RITTENHOUSE RYE

SAZERAC RYE

your choice: dry, sweet, perfect, up, rocks
orange twist | bourbon cherry | maraschino cherry

SMITH & WOLLENSKY PRIVATE RESERVES

SAUVIGNON BLANC

NAPA VALLEY 2024

It was a textbook year for winemaking, yet it was also unusual for the numerous days of heat during the growing season. Key to the success of the vintage was heavy winter rain that set the vines up for success. The 2024 vintage vines are described as dynamic and rich in flavor, blending boldness with elegance.

The finished wine features white flower and lime blossom, with touches of tropical fruits, ripe bartlett pear, lemongrass and mineral notes. Juicy, floral and fruity flavors are on display in this medium to full-bodied wine, with a lively balance.

MERITAGE

NAPA VALLEY 2021

A refined Napa Valley cuvée with depth, structure, and polished tannins. Aromas of plum, blackberry, and currant mingle with subtle oak and warm spice, while hints of dried blueberry, mocha, and chocolate-covered cherry add quiet complexity. Full-bodied and textured, it finishes long and warm, leaving a lasting impression of sophistication.

BREWS

SAN MIGUEL PALE PILSEN DRAFT

330 ml. 318

550 ml 390

SAN MIGUEL CERVEZA NEGRA DRAFT

330 ml 418

550 ml. 500

SAN MIGUEL LIGHT btl. 295

GUINNESS btl 520

PAULANER btl. 420

STELLA ARTOIS btl 390

ENBKANTO IPA btl 480

SOFT DRINKS

COKE 180

COKE ZERO 180

FEVER TREE GINGER ALE 324

FEVER TREE GINGER BEER 324

SODA WATER 180

SPRITE 180

TONIC WATER 216

EVIAN 360

ORANGE JUICE 390

SEASONAL JUICE 390

PREMIUM CORAVIN WINE

BY THE GLASS

THE MASCOT 4,510
Cabernet Sauvignon, Napa Valley

CONTINUUM NOVICIUM 4,610
Red Blend, Napa Valley

CHATEAU CROIX DE LABRIE 3,610
St. Emilion, France

CATENA ZAPATA 3,560
Mendoza, Argentina

WINES BY THE GLASS SPARKLING & WHITES

HOUSE CHAMPAGNE 1,240
Brut, Champagne

SMITH & WOLLENSKY 760
Sauvignon Blanc, Napa Valley, USA

J. DROUHIN LAFORET 640
Chardonnay, Burgundy, France

MCMANIS FAMILY VINEYARD 550
Chardonnay, River Junction, California

BALUARTE 510
Verdejo, Rueda, Spain

MAR DE FRADES 505
Albariño, Rías Baixas, Spain

MARIUS 490
Vermentino, Pays d'Oc, France

RINALDI 640
Moscato d'Asti, Italy

ALLAN SCOTT 550
Sauvignon Blanc, Marlborough, New Zealand

BEAUMONT 515
Chenin Blanc, Walker Bay, South Africa

CASTELLO BANFI LE RIME 495
Pinot Grigio, Tuscany, Italy

ROSÉ

DOMAINE DE LA ROUVIÈRE 530
Côtes de Provence, France

REDS

SMITH & WOLLENSKY 760
Meritage, Napa Valley, USA

MAUCAILLOU 505
Bordeaux, France

WYNNS COONAWARA ESTATE 530
Shiraz, Australia

COUSIÑO-MACUL,
ANTIGUAS RESERVAS 495
Cabernet Sauvignon, Chile

MURPHY GOODE 640
Merlot, California, USA

AU BON CLIMAT 825
Pinot Noir, Santa Barbara County, USA

COLI 525
Sangiovese, Chianti Classico DOCG

JEAN-LUC BALDES 590
Malbec, Cahors, France

CLAY CREEK 530
Red Blend, Central Coast, USA



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All prices are in Philippine peso and inclusive of VAT.