

STARTERS

ANGRY SHRIMP	26
crispy battered shrimp, spicy lobster butter sauce	
CRAB CAKE	28
lump crab meat, cognac mustard, ginger sauce	
TUNA TARTARE*	25
cucumber salad, avocado mousse, gochujang, crispy rice crackers	
SMOKED SALMON TARTARE*	26
Hackleback caviar, lemon-herb aioli, apple, soft-boiled quail egg	
GRILLED BACON	24
Bahn Mi style, pickled vegetables, fresno pepper, crispy baguette	

TABLESIDE STEAK TARTARE*	26
roasted bone marrow, grilled crostini	
JERK BBQ RIBS	22
St. Louis cut, Jerk BBQ sauce, jicama slaw	
BURRATA	19
compressed melon, sherry gastrique, crostini	
<i>add prosciutto.</i>	5
ROAST BEEF POPOVERS.	23
caramelized onions and mushrooms, brandy peppercorn sauce, aged cheddar	
AMERICAN WAGYU CARPACCIO*	24
SRF Wagyu tenderloin, pickled mushrooms, black truffle aioli, shaved Parmesan	

SHELLFISH

JUMBO SHRIMP COCKTAIL	
3 piece.....	21
5 piece.....	35
EAST COAST OYSTERS* (HALF DOZEN)	22
CHILLED MAINE LOBSTER TAIL (EACH)	18
COLOSSAL CRAB COCKTAIL	24
OCTOPUS COCKTAIL	18

SHELLFISH TOWER FOR FOUR* 145
Maine lobster tail, Colossal crab cocktail, jumbo shrimp, oysters, octopus cocktail

BUILD YOUR OWN SHELLFISH TOWER*
Maine lobster tail | jumbo shrimp | oysters octopus cocktail | Colossal crab cocktail | caviar**

**See our Caviar Menu for full list of offerings
All towers accompanied by horseradish cocktail sauce, cognac mustard, ginger sauce, and green apple 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, grain fed, and humanely raised. Further enhanced through in-house aging for a minimum of 28 days, the steaks’ natural flavor and tenderness are intensified. Our USDA Prime steaks, signature filets, and American Wagyu are sourced from a network of small family farms and sustainably produced by our partners at Double R Ranch and Snake River Farms.

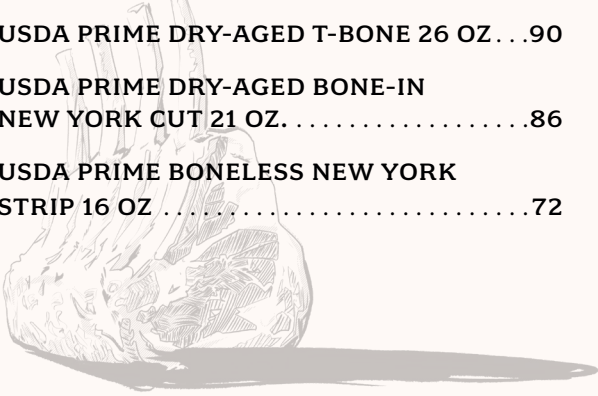


BUTCHER’S TABLE*

SURF & TURF FOR TWO	160
18 oz. filet, twin Maine lobster tails with garlic butter, chimichurri	
SIGNATURE FILET MIGNON 10 OZ.	65
COFFEE & COCOA RUBBED FILET 10 OZ. ..	68
ancho chili butter, angry onions	
FILET OSCAR 10 OZ	88
lump crab meat, asparagus, hollandaise sauce	
GORGONZOLA CRUSTED FILET 10 OZ	75
bacon and scallions	
TWIN PETIT FILET MIGNON	58
prosciutto wrapped	
VEAL CHOP	68
fennel pollen and lemon zest rub, lemon oil, arugula	
BONE-IN RIB EYE 26 OZ	75
S&W umami dry rub	

USDA PRIME CLASSIC STEAKHOUSE CUTS*

USDA PRIME DRY-AGED PORTERHOUSE FOR TWO - 42 OZ	190
SIGNATURE USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ	98
CAJUN MARINATED USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ	98
USDA PRIME DRY-AGED T-BONE 26 OZ ...	90
USDA PRIME DRY-AGED BONE-IN NEW YORK CUT 21 OZ.	86
USDA PRIME BONELESS NEW YORK STRIP 16 OZ	72



AMERICAN WAGYU*

SWINGING TOMAHAWK RIB EYE	240
44 oz. black grade Wagyu, carved tableside, crispy beef-fat potatoes – great to share	
WAGYU PORTERHOUSE FOR TWO	260
38+ oz. gold grade Wagyu, fondant potatoes, asparagus	
LONG BONE WAGYU FILET	155
18 oz. gold grade Wagyu, arugula, EVOO, lemon, crispy garlic	
WAGYU NY STRIP	98
9 oz. gold grade Wagyu, coffee and cocoa rub, roasted corn puree, chimichurri, smoked tableside	
WAGYU FILET MIGNON	94
9 oz. black grade Wagyu, roasted shallot, asparagus, bone marrow butter	
WAGYU FLAT IRON FRITES	78
12 oz. gold grade Wagyu, bone marrow butter, rosemary frites	

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.

LIMITED AVAILABILITY ON ALL WAGYU CUTS

STEAK ENHANCEMENTS

CAJUN RUB	3
COFFEE & COCOA RUB	3
BEARNAISE SAUCE	5
HOLLANDAISE SAUCE	5
BRANDY PEPPERCORN SAUCE	8
GORGONZOLA CRUSTED	10
ROASTED BONE MARROW	12
MAINE LOBSTER TAIL (EACH)	18

SOUP & SALADS

CLASSIC SPLIT PEA SOUP	10
the Smith & Wollensky original recipe	
CLAM CHOWDER	14
New England style	
HEIRLOOM TOMATO & ONION SALAD	16
whipped feta, Marcona almonds	
WOLLENSKY SALAD	16
romaine lettuce, heirloom tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette	
CAESAR SALAD	16
romaine lettuce, traditional dressing, croutons	
BABY ICEBERG SALAD	17
heirloom tomatoes, crumbled bleu cheese, bleu cheese dressing, bacon lardons, scallions	
ROASTED BEET SALAD	16
red and yellow beets, charred onion cream, herbed pink peppercorn vinaigrette	

FRESH CATCH*

MISO GLAZED SEA BASS	50
Szechuan snow peas, almonds, sesame-roasted baby bok choy	
SEARED YELLOWFIN TUNA	50
rice paper-seared, ginger, red cabbage slaw, coconut carrot puree	
MOROCCAN SALMON	42
ras el hanout spice, chermoula, chilled cous cous salad	

CLASSIC & NEW SIDES

TRUFFLED MAC & CHEESE	19
CREAMED OR SAUTEED SPINACH	14
SAUTEED MUSHROOMS	15
ASPARAGUS WITH HOLLANDAISE	15
WHIPPED POTATOES	12
HAND CUT FRENCH FRIES	10
TRUFFLE FRENCH FRIES	14
ONION RINGS	12
HASH BROWNS	15
CREAMY CORN MANCHEGO	16
SZECHUAN SNOW PEAS WITH ALMONDS. .	15
HASSELBACK POTATOES	14
sour cream, crispy prosciutto, gremolata	

Before placing your order, please inform your server if a person 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.