

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	
add prosciutto.....	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	

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.

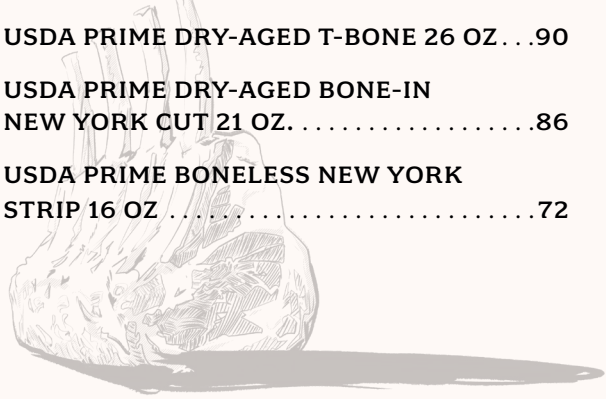


BUTCHER’S TABLE*

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

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.

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.