

STARTERS

ANGRY SHRIMP	28
crispy battered shrimp, spicy lobster butter sauce	
CRAB CAKE	29
lump crab meat, cognac mustard, ginger sauce	
TUNA TARTARE*	26
cucumber salad, avocado mousse, gochujang, crispy rice crackers	
SMOKED SALMON TARTARE*	26
Hackleback caviar, lemon-herb aioli, apple, soft-boiled quail egg	
SEARED SCALLOPS	25
aguachile sauce, lime tostada crumb, avocado	

TABLESIDE STEAK TARTARE*	27
roasted bone marrow, grilled crostini	
GRILLED BACON	25
Banh Mi style, pickled vegetables, fresno pepper, crispy baguette	
DOMESTIC LAMB CHOP*	38
pistachio crust, pea puree, mint, cilantro, pickled radish	
BURRATA	20
basil-cilantro pesto, charred pineapple compote, crostini <i>add prosciutto</i>	
AMERICAN WAGYU CARPACCIO*	26
SRF Wagyu tenderloin, pickled mushrooms, black truffle aioli, shaved Parmesan	

SHELLFISH

JUMBO SHRIMP COCKTAIL	
3 piece	20
5 piece	33
EAST COAST OYSTERS* (HALF DOZEN)	22
CHILLED MAINE LOBSTER TAIL (EACH)	19
CRAB COCKTAIL	MKT
OCTOPUS COCKTAIL	22

SHELLFISH TOWER FOR TWO*	82
Maine lobster tail, crab cocktail, jumbo shrimp, oysters, octopus cocktail	
SHELLFISH TOWER FOR FOUR*	143
Maine lobster tail, crab cocktail, jumbo shrimp, oysters, octopus cocktail, scallop ceviche	
SHELLFISH TOWER FOR SIX*	189
Maine lobster tail, crab cocktail, jumbo shrimp, oysters, octopus cocktail, scallop ceviche, tuna tartare	
<i>All towers accompanied by horseradish cocktail sauce, cognac mustard, ginger sauce, and green apple mignonette</i>	

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*

SIGNATURE FILET MIGNON 10 OZ.	65
COFFEE & COCOA RUBBED FILET 10 OZ.	68
ancho chili butter, angry onions	
GORGONZOLA CRUSTED FILET 10 OZ	78
bacon and scallions	
TWIN PETIT FILET MIGNON	58
prosciutto wrapped	
STEAK TIPS AU POIVRE	32
brandy peppercorn sauce, roasted portabella mushrooms, whipped potatoes	
PETIT NY STRIP.	39
8 oz. Prime NY strip steak, crispy Yukon gold potatoes, asparagus, red wine demi-glace	
BONE-IN RIB EYE AU POIVRE 26 OZ.	76
wet-aged, peppercorn crusted, brandy peppercorn sauce	

USDA PRIME CLASSIC STEAKHOUSE CUTS*

SIGNATURE USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ	99
CAJUN MARINATED USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ	105
USDA PRIME DRY-AGED T-BONE 26 OZ	92
USDA PRIME DRY-AGED BONE-IN NEW YORK CUT 21 OZ	90
USDA PRIME BONELESS NEW YORK STRIP 16 OZ	74

AMERICAN WAGYU*

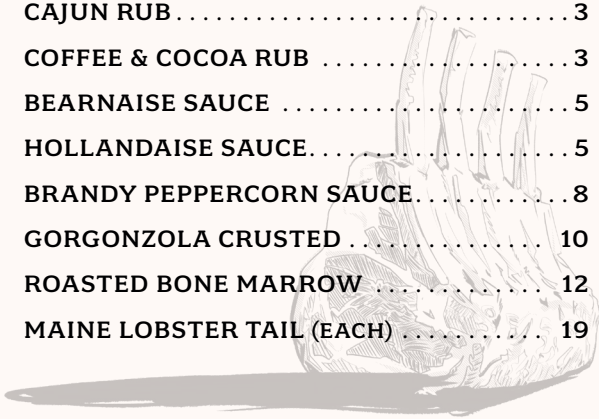
WAGYU NY STRIP.	99
9 oz. gold grade Wagyu, coffee and cocoa rub, roasted corn puree, chimichurri, smoked tableside	
WAGYU FILET MIGNON	96
9 oz. black grade Wagyu, roasted shallot, asparagus, bone marrow butter	
WAGYU FLAT IRON	78
12 oz. gold grade Wagyu, carne asada marinade, Marcona almond romesco sauce, crispy shallots	

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)	19



SOUP & SALADS

CLASSIC SPLIT PEA SOUP	10
the Smith & Wollensky original recipe	
CLAM CHOWDER	14
New England style	
TOMATO & ONION SALAD	16
whipped feta, Marcona almonds	
WOLLENSKY SALAD	16
romaine lettuce, tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette	
CAESAR SALAD	17
romaine lettuce, traditional dressing, croutons	
BABY ICEBERG SALAD	18
tomatoes, crumbled bleu cheese, bleu cheese dressing, bacon lardons, scallions	
GREEK SPINACH SALAD	18
baby spinach, olives, red onion, cucumber, tomatoes, feta, lemon oregano vinaigrette	
ROASTED BEET SALAD	17
red and yellow beets, charred onion cream, herbed pink peppercorn vinaigrette	

SALAD ADD ONS

GRILLED CHICKEN	12
TENDERLOIN TIPS*	18
JUMBO CHILLED OR GARLIC GRILLED SHRIMP	20
PAN-SEARED SALMON*	22

STEAKHOUSE SANDWICHES

LOBSTER ROLL	44
traditional with lemon mayo	
WOLLENSKY’S BUTCHER BURGER*	21
applewood smoked bacon, aged cheddar, steak sauce mayo	
CAJUN BURGER*	21
blackened, bleu cheese, red onion marmalade	
TENDERLOIN SANDWICH*	28
aged cheddar, angry onions, horseradish aioli, bacon jam	
CORNED BEEF SANDWICH.	22
sauerkraut, gruyere, whole grain mustard and horseradish aioli, rye bread	
CHICKEN SANDWICH	19
grilled chicken breast, bacon, cheddar, avocado, chipotle aioli, brioche	

FRESH CATCH*

SEARED YELLOWFIN TUNA	50
nori and gochugaru crusted, cucumber kimchi, coconut fried rice	
MOROCCAN SALMON	44
ras el hanout spice, chermoula, chilled couscous salad	

CLASSIC & NEW SIDES

TRUFFLED MAC & CHEESE	20
CREAMED OR SAUTEED SPINACH	14
SAUTEED MUSHROOMS	16
ASPARAGUS WITH HOLLANDAISE	15
WHIPPED POTATOES	12
HAND CUT FRENCH FRIES	10
TRUFFLE FRENCH FRIES	15
FRIED ONIONS	12
CREAMY CORN MANCHEGO	16
POTATO ROSTI*	17
crème fraiche, fresh horseradish, Hackleback caviar	
CHARRED CIPOLLINI ONION & PEAS	14
preserved lemon butter	

Before placing your order, please inform your server if a person in your party has a food allergy. *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.