

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	
SEARED SCALLOPS	24
potato and chorizo hash, acorn squash puree, red wine demi	

TABLESIDE STEAK TARTARE*	26
roasted bone marrow, grilled crostini	
GRILLED BACON	24
Banh Mi style, pickled vegetables, fresno pepper, crispy baguette	
DOMESTIC LAMB CHOP*	38
herb crusted, sweet potato puree, kohlrabi, apple and radish salad	
BURRATA	19
basil and cilantro pesto, tomato chutney, crostini add prosciutto.	
AMERICAN WAGYU CARPACCIO*	24
SRF Wagyu tenderloin, pickled mushrooms, black truffle aioli, shaved Parmesan	

SHELLFISH

JUMBO SHRIMP COCKTAIL	
3 piece	19
5 piece	30
EAST COAST OYSTERS* (HALF DOZEN)	22
CHILLED MAINE LOBSTER TAIL (EACH)	18
COLOSSAL CRAB COCKTAIL	24
OCTOPUS COCKTAIL	22

SHELLFISH TOWER FOR TWO*	82
Maine lobster tail, Colossal crab cocktail, jumbo shrimp, oysters, octopus cocktail	
SHELLFISH TOWER FOR FOUR*	143
Maine lobster tail, Colossal crab cocktail, jumbo shrimp, oysters, octopus cocktail, scallop ceviche	
SHELLFISH TOWER FOR SIX*	185
Maine lobster tail, Colossal crab cocktail, jumbo shrimp, oysters, octopus cocktail, scallop ceviche, tuna tartare	
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*

SIGNATURE FILET MIGNON 10 OZ.	65
COFFEE & COCOA RUBBED FILET 10 OZ.	68
ancho chili butter, angry onions	
GORGONZOLA CRUSTED FILET 10 OZ	75
bacon and scallions	
TWIN PETIT FILET MIGNON	58
prosciutto wrapped	
STEAK TIPS AU POIVRE	30
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.	75
wet-aged, peppercorn crusted, brandy peppercorn sauce	

USDA PRIME CLASSIC STEAKHOUSE CUTS*

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 NEWYORK CUT 21 OZ.	86
USDA PRIME BONELESS NEW YORK STRIP 16 OZ	72

AMERICAN WAGYU*

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	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)	18

SOUP & SALADS

CLASSIC SPLIT PEA SOUP	10
the Smith & Wollensky original recipe	
FRENCH ONION & OXTAIL SOUP	17
braised oxtail, caramelized onions, beef broth, gruyere cheese, crouton	
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	
GREEK SPINACH SALAD.	17
baby spinach, olives, red onion, cucumber, heirloom tomatoes, feta, lemon oregano vinaigrette	
ROASTED BEET SALAD	16
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	19
PAN-SEARED SALMON*	18

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	
CHICKEN SANDWICH	19
grilled chicken breast, bacon, cheddar, avocado, chipotle aioli, brioche	

FRESH CATCH*

SEARED YELLOWFIN TUNA	48
nori and gochugaru crusted, cucumber kimchi, coconut fried rice	
MOROCCAN SALMON	42
ras el hanout spice, chermoula, chilled couscous 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
SZECHUAN SNOW PEAS WITH ALMONDS.	15
ROASTED ROOT VEGETABLES	14
duck fat, bourbon glaze, candied pecans	
BRUSSELS SPROUTS	15
crispy fried prosciutto	

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.