

STARTERS

ANGRY SHRIMP 27
crispy battered shrimp, spicy lobster butter sauce

TUNA TARTARE* 25
cucumber salad, avocado mousse, gochujang, crispy rice crackers

CRAB CAKE 29
lump crab meat, cognac mustard and ginger sauces

BBQ RIBS 21
St. Louis cut, Carolina BBQ, bacon potato salad, b&b pickles

AMERICAN WAGYU CARPACCIO* 24
SRF Wagyu tenderloin, arugula, EVOO, Parmesan, grilled ciabatta

TABLESIDE STEAK TARTARE* 27
roasted bone marrow, grilled crostini

BUTCHER'S THICK CUT BACON 25
mole, tomatillo, pickled Fresno chiles

SCALLOPS* 29
braised ox tail, sweet potato hash, pumpkin seed gremolata

BURRATA 20
basil pesto, roasted cocktail tomatoes
add prosciutto 6

BEEF KUSHIYAKI* 20
marinated beef skewers, wasabi tofu, blistered shishito

SHELLFISH

JUMBO SHRIMP COCKTAIL

3 piece 24

5 piece 40

EAST COAST OYSTERS* 22

CHILLED MAINE LOBSTER TAIL (EACH) ... 18

COLOSSAL CRAB COCKTAIL 24

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. 68

COFFEE & COCOA RUBBED FILET 10 OZ. ... 71
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

ROAST BEEF POPOVERS. 25
caramelized onions and mushrooms, brandy peppercorn sauce, aged cheddar, arugula salad

BONE-IN RIB EYE 26 OZ 75
S&W umami dry rub

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 99

USDA PRIME DRY-AGED T-BONE 26 OZ. ... 90

USDA PRIME DRY-AGED BONE-IN NEW YORK CUT 21 OZ. 87

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, marrow butter

WAGYU FLAT IRON FRITTES 80
12 oz. gold grade Wagyu, bone marrow butter and 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 7

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

WOLLENSKY SALAD 16
romaine lettuce, heirloom tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette

CAESAR SALAD. 16
romaine lettuce, traditional dressing, croutons, Parmesan frico

BABY ICEBERG SALAD 17
steakhouse classic, baby 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

SOBA NOODLE SALAD 17
soba noodles, savoy cabbage, pickled carrots, thai peanut vinaigrette

SALAD ADD ONS

GRILLED CHICKEN 12

TENDERLOIN TIPS* 18

JUMBO CHILLED OR GARLIC GRILLED SHRIMP 16

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* 29
aged cheddar, angry onions, bacon jam, horseradish aioli

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

FRESH CATCH*

YELLOWFIN TUNA 48
rice paper-seared, ginger, red cabbage slaw, coconut carrot puree

ORGANIC SALMON 44
pan-seared, lentil and andouille stew, garlic butter

CLASSIC & NEW SIDES

TRUFFLED MAC & CHEESE 20

CREAMED OR SAUTEED SPINACH 14

SAUTEED MUSHROOMS 16

SAUTEED ASPARAGUS WITH HOLLANDAISE 15

WHIPPED POTATOES 12

HAND CUT FRENCH FRIES 10

TRUFFLE FRENCH FRIES 15
herbs & Parmesan

ONION RINGS 12

HASH BROWNS 16

SWEET POTATO HASH 15

BRUSSELS SPROUTS 16
caramelized shallots, bacon

HASSELBACK POTATOES 14
sour cream, crisp 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.