

STARTERS

ANGRY SHRIMP	26
crispy battered shrimp, spicy lobster butter sauce	
TUNA TARTARE*	24
cucumber salad, avocado mousse, gochujang, crispy rice crackers	
CRAB CAKE	28
lump crab meat, cognac mustard and ginger sauces	
BBQ RIBS	20
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*	26
roasted bone marrow, grilled crostini	
BUTCHER'S THICK CUT BACON	24
mole, tomatillo, pickled Fresno chiles	
SCALLOPS*	28
braised ox tail, sweet potato hash, pumpkin seed gremolata	
BURRATA	19
basil pesto, roasted cocktail tomatoes	
add prosciutto.	5
BEEF KUSHIYAKI*	20
marinated beef skewers, wasabi tofu, blistered shishito	

SHELLFISH

JUMBO SHRIMP COCKTAIL	
3 piece.	21
5 piece.	35

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.	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	
ROAST BEEF POPOVERS.	24
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	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.	85
USDA PRIME BONELESS NEW YORK STRIP 16 OZ	70

AMERICAN WAGYU*

WAGYU NY STRIP.	98
9 oz. gold grade Wagyu, coffee and cocoa rub, roasted corn puree, chimichurri, smoked tableside	
WAGYU FILET MIGNON	92
9 oz. black grade Wagyu, roasted shallot, asparagus, marrow butter	
WAGYU FLAT IRON FRITTES	78
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	15
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, 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.	19
CREAMED OR SAUTEED SPINACH.	14
SAUTEED MUSHROOMS	15
SAUTEED ASPARAGUS WITH HOLLANDAISE	15
WHIPPED POTATOES.	12
HAND CUT FRENCH FRIES.	10
TRUFFLE FRENCH FRIES	14
herbs & Parmesan	
ONION RINGS.	12
HASH BROWNS.	15
SWEET POTATO HASH	15
BRUSSELS SPROUTS	16
caramelized shallots, bacon	
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.