

STARTERS

- ANGRY SHRIMP** ..... 25  
crispy battered shrimp, spicy lobster butter sauce
- TUNA TARTARE\*** ..... 23  
sesame-crusting sushi rice, wakame, sriracha aioli, ponzu
- CRAB CAKE** ..... 25  
lump crab meat, cognac mustard and ginger sauces
- BBQ RIBS** ..... 19  
St. Louis cut, Carolina BBQ, bacon potato salad, b&b pickles
- STEAK TARTARE\*** ..... 24  
croutons, pickled red onion, kettle chips

- AMERICAN WAGYU CARPACCIO\*** ..... 22  
SRF Wagyu tenderloin, arugula, EVOO, Parmesan, grilled ciabatta
- SCALLOPS\*** ..... 26  
pan seared, bone marrow, garlic butter, crostini
- BURRATA** ..... 22  
compressed melon, prosciutto, sherry gastrique, crostini
- BEEF NEGIMAKI\*** ..... 24  
charred scallion rolled with beef tenderloin, chilled soba noodle salad
- RED & GOLDEN BEETS** ..... 16  
goat cheese, frisee, hazelnuts, truffle honey

SHELLFISH

- JUMBO SHRIMP COCKTAIL** ..... 24
- EAST COAST OYSTERS\*** ..... 21
- MAINE LOBSTER COCKTAIL**
- HALF/WHOLE** ..... MKT
- SHELLFISH TOWER FOR TWO\*** ..... 72  
chilled Jonah crab claws, Maine lobster, jumbo shrimp, oysters, marinated octopus salad
- SHELLFISH TOWER FOR FOUR\*** ..... 133  
chilled Jonah crab claws, Maine lobster, jumbo shrimp and oysters, marinated octopus salad, scallop ceviche
- SHELLFISH TOWER FOR SIX\*** ..... 179  
chilled Jonah crab claws, Maine lobster, jumbo shrimp, oysters, marinated octopus salad, 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

- SURF & TURF FOR TWO\*** ..... 150  
18 oz. filet, twin lobster tails with garlic butter, chimichurri
- SIGNATURE FILET MIGNON 10 OZ\*** ..... 59
- COFFEE & COCOA RUBBED FILET 10 OZ\*** ..... 62  
ancho chili butter, angry onions
- FILET OSCAR 10 OZ\*** ..... 79  
lump crab meat, asparagus, hollandaise sauce
- GORGONZOLA CRUSTED FILET 10 OZ\*** ..... 68  
bacon and scallions
- TWIN PETIT FILET MIGNON\*** ..... 55  
prosciutto wrapped
- CRISPY PORK SHANK** ..... 45  
creamy sauerkraut, apple and fresno chutney, bourbon gastrique
- VEAL CHOP\*** ..... 65  
fennel pollen and lemon zest rub, lemon oil, arugula

USDA PRIME STEAKHOUSE CUTS\*

- USDA PRIME DRY-AGED PORTERHOUSE FOR TWO - 42 OZ** ..... 180
- SIGNATURE USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ** ..... 89
- CAJUN MARINATED USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ** ..... 89
- USDA PRIME DRY-AGED T-BONE 26 OZ** ..... 84
- USDA PRIME DRY-AGED BONE-IN NEW YORK CUT 21 OZ** ..... 79
- USDA PRIME BONELESS NEW YORK STRIP 18 OZ** ..... 69

AMERICAN WAGYU\*

- SWINGING TOMAHAWK RIB EYE** ..... 230  
44 oz. black grade Wagyu, carved tableside, crispy beef-fat potatoes - great to share
- WAGYU PORTERHOUSE FOR TWO** ..... 250  
38+ oz. gold grade Wagyu, fondant potatoes, asparagus
- LONG BONE WAGYU FILET** ..... 150  
18 oz. gold grade Wagyu, arugula, EVOO, lemon, crispy garlic
- WAGYU NY STRIP** ..... 95  
9 oz. gold grade Wagyu, coffee and cocoa rub, roasted corn puree, chimichurri, smoked tableside
- WAGYU FILET MIGNON** ..... 85  
9 oz. black grade Wagyu, roasted shallot, asparagus, marrow butter

In partnership with the Pioneers of American Wagyu — an unrivaled steak eating experience. The unique taste and tenderness originates from Japanese foundation sire Fukutsuru, once ranked the highest marbling bull in the U.S.

LIMITED AVAILABILITY ON ALL WAGYU CUTS

STEAK ENHANCEMENTS

- BEARNAISE SAUCE** ..... 3
- HOLLANDAISE SAUCE** ..... 3
- CAJUN RUB** ..... 3
- COFFEE & COCOA RUB** ..... 3
- BRANDY PEPPERCORN SAUCE** ..... 5
- RED WINE DEMI-GLACE** ..... 5
- GORGONZOLA CRUSTED** ..... 10
- SOUTH AFRICAN LOBSTER TAIL** ..... 26



SOUP & SALADS

- CLASSIC SPLIT PEA SOUP** ..... 10  
the Smith & Wollensky original recipe
- CLAM CHOWDER** ..... 13  
New England style
- WOLLENSKY SALAD** ..... 15  
romaine lettuce, heirloom tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette
- CAESAR SALAD** ..... 15  
romaine lettuce, traditional dressing, croutons, Parmesan frico
- BABY ICEBERG SALAD** ..... 16  
steakhouse classic, baby heirloom tomatoes, crumbled bleu cheese, bleu cheese dressing, bacon lardons, scallions

FRESH CATCH\*

- CHILEAN SEA BASS** ..... 52  
fondant potatoes, lobster bisque, shaved fennel
- SEARED YELLOWFIN TUNA** ..... 48  
togarashi crust, lobster fried rice, charred scallions
- ORGANIC SALMON** ..... 42  
black garlic romesco, asparagus

CLASSIC & NEW SIDES

- TRUFFLED MAC & CHEESE** ..... 16
- CREAMED OR SAUTEED SPINACH** ..... 14
- SAUTEED MUSHROOMS** ..... 15
- SAUTEED ASPARAGUS WITH HOLLANDAISE** ..... 15
- WHIPPED POTATOES** ..... 12
- HAND CUT FRENCH FRIES** ..... 9
- ONION RINGS** ..... 10
- CREAMY CORN MANCHEGO** ..... 15
- HASH BROWNS** ..... 14
- MINI TWICE BAKED POTATOES** ..... 14  
cheddar, bacon, scallion, sour cream
- ROASTED CARROTS** ..... 15  
cumin greek yogurt, agave, toasted pepitas

Before placing your order, please inform your server if anyone 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.