

STARTERS

ANGRY SHRIMP 25	AMERICAN WAGYU CARPACCIO* 22
crispy battered shrimp, spicy lobster butter sauce	SRF Wagyu tenderloin, arugula, EVOO, Parmesan, grilled ciabatta
TUNA TARTARE* 23	SCALLOPS* 26
sesame-crusting sushi rice, wakame, sriracha aioli, ponzu	pan seared, bone marrow, garlic butter, crostini
CRAB CAKE 25	BURRATA 22
lump crab meat, cognac mustard and ginger sauces	compressed melon, prosciutto, sherry gastrique, crostini
BBQ RIBS 19	BEEF NEGIMAKI* 24
st. louis cut, carolina BBQ, bacon potato salad, b&b pickles	charred scallion rolled with beef tenderloin, chilled soba noodle salad
STEAK TARTARE* 24	RED & GOLDEN BEETS 16
croutons, pickled red onion, kettle chips	goat cheese, frisee, hazelnuts, truffle honey

SHELLFISH

JUMBO SHRIMP COCKTAIL 24	MAINE LOBSTER COCKTAIL
EAST COAST OYSTERS* 21	HALF/WHOLE MKT

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
GREEK SPINACH SALAD 16
baby spinach, olives, red onion, cucumber, heirloom tomatoes, feta, lemon oregano vinaigrette
SOBA NOODLE SALAD 16
soba noodles, savoy cabbage, pickled carrots, thai peanut vinaigrette

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. 59
COFFEE & COCOA RUBBED FILET 10 OZ. 62
ancho chili butter, angry onions
GORGONZOLA CRUSTED FILET 10 OZ. 68
bacon and scallions
TWIN PETIT FILET MIGNON 55
prosciutto wrapped
STEAK TIPS AU POIVRE 30
brandy peppercorn sauce, roasted portabella mushrooms, whipped potatoes
PETIT NY STRIP. 38
9 oz. Prime NY strip steak, crispy Yukon gold potatoes, asparagus, red wine demi-glace

AMERICAN WAGYU*

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.

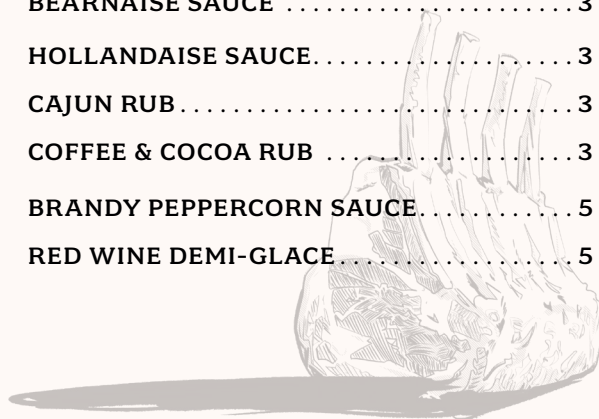
LIMITED AVAILABILITY ON ALL WAGYU CUTS

USDA PRIME STEAKHOUSE CUTS*

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

STEAK ENHANCEMENTS

BEARNAISE SAUCE 3
HOLLANDAISE SAUCE. 3
CAJUN RUB 3
COFFEE & COCOA RUB 3
BRANDY PEPPERCORN SAUCE. 5
RED WINE DEMI-GLACE. 5



SALAD ADD ONS

GRILLED CHICKEN 12
TENDERLOIN TIPS* 16
JUMBO CHILLED OR GARLIC GRILLED SHRIMP 14
PAN SEARED SALMON* 18
SEARED TUNA* 20

STEAKHOUSE SANDWICHES

LOBSTER ROLL 42
traditional with lemon mayo
WOLLENSKY'S BUTCHER BURGER* 20
applewood smoked bacon, aged cheddar, steak sauce mayo
CAJUN BURGER* 20
blackened, bleu cheese, red onion marmalade
TENDERLOIN SANDWICH* 26
aged cheddar, angry onions, bacon jam, horseradish aioli
CHICKEN SANDWICH 18
grilled chicken breast, cheddar, chipotle aioli, avocado, brioche

FRESH CATCH

SEARED YELLOWFIN TUNA* 48
togarashi crust, lobster fried rice, charred scallions
ORGANIC SALMON* 42
black garlic romesco, asparagus
VEGETABLE BOUILLABAISSSE 40
saffron and fennel broth, zucchini, confit mushrooms, cauliflower

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.