

## STARTERS

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

## SHELLFISH

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| <b>JUMBO SHRIMP COCKTAIL</b> ..... 24 | <b>MAINE LOBSTER COCKTAIL</b> |
| <b>EAST COAST OYSTERS*</b> ..... 21   | <b>HALF/WHOLE</b> ..... MKT   |

## SOUP & SALADS

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| <b>CLASSIC SPLIT PEA SOUP</b> ..... 10   |
| the Smith & Wollensky original recipe  |
| <b>CLAM CHOWDER</b> ..... 13   |
| New England style  |
| <b>WOLLENSKY SALAD</b> ..... 15  |
| romaine lettuce, heirloom tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette       |
| <b>CAESAR SALAD</b> ..... 15   |
| romaine lettuce, traditional dressing, croutons, Parmesan frico  |
| <b>BABY ICEBERG SALAD</b> ..... 16   |
| steakhouse classic, baby heirloom tomatoes, crumbled bleu cheese, bleu cheese dressing, bacon lardons, scallions |
| <b>GREEK SPINACH SALAD</b> ..... 16  |
| baby spinach, olives, red onion, cucumber, heirloom tomatoes, feta, lemon oregano vinaigrette                    |
| <b>SOBA NOODLE SALAD</b> ..... 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\*

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

### AMERICAN WAGYU\*

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| <b>WAGYU NY STRIP</b> ..... 95  |
| 9 oz. gold grade Wagyu, coffee and cocoa rub, roasted corn puree, chimichurri, smoked tableside |
| <b>WAGYU FILET MIGNON</b> ..... 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.

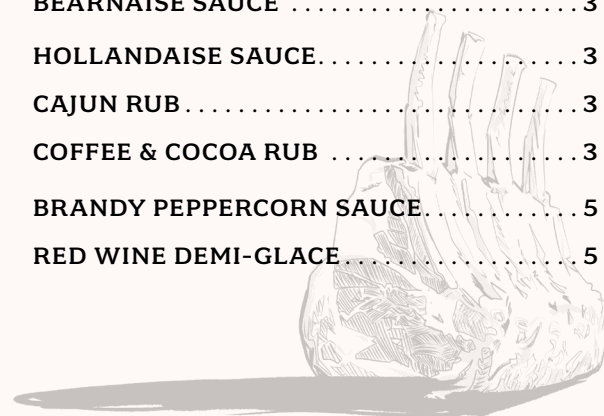
LIMITED AVAILABILITY ON ALL WAGYU CUTS

### USDA PRIME STEAKHOUSE CUTS\*

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| <b>SIGNATURE USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ</b> ..... 89       |
| <b>CAJUN MARINATED USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ</b> ..... 89 |
| <b>USDA PRIME DRY-AGED T-BONE 26 OZ</b> ... 84                            |
| <b>USDA PRIME DRY-AGED BONE-IN NEW YORK CUT 21 OZ.</b> ..... 79           |
| <b>USDA PRIME BONELESS NEW YORK STRIP 18 OZ.</b> ..... 69                 |

### STEAK ENHANCEMENTS

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| <b>BEARNAISE SAUCE</b> ..... 3         |
| <b>HOLLANDAISE SAUCE</b> ..... 3       |
| <b>CAJUN RUB</b> ..... 3               |
| <b>COFFEE &amp; COCOA RUB</b> ..... 3  |
| <b>BRANDY PEPPERCORN SAUCE</b> ..... 5 |
| <b>RED WINE DEMI-GLACE</b> ..... 5     |



### SALAD ADD ONS

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| <b>GRILLED CHICKEN</b> ..... 12                        |
| <b>TENDERLOIN TIPS*</b> ..... 16                       |
| <b>JUMBO CHILLED OR GARLIC GRILLED SHRIMP</b> ..... 14 |
| <b>PAN SEARED SALMON*</b> ..... 18                     |
| <b>SEARED TUNA*</b> ..... 20                           |

### STEAKHOUSE SANDWICHES

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

### FRESH CATCH

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| <b>SEARED YELLOWFIN TUNA*</b> ..... 48                 |
| togarashi crust, lobster fried rice, charred scallions |
| <b>ORGANIC SALMON*</b> ..... 42                        |
| black garlic romesco, asparagus                        |

### CLASSIC & NEW SIDES

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| <b>TRUFFLED MAC &amp; CHEESE</b> ..... 16          |
| <b>CREAMED OR SAUTEED SPINACH</b> ..... 14         |
| <b>SAUTEED MUSHROOMS</b> ..... 15                  |
| <b>SAUTEED ASPARAGUS WITH HOLLANDAISE</b> ..... 15 |
| <b>WHIPPED POTATOES</b> ..... 12                   |
| <b>HAND CUT FRENCH FRIES</b> ..... 9               |
| <b>ONION RINGS</b> ..... 10                        |
| <b>CREAMY CORN MANCHEGO</b> ..... 15               |
| <b>HASH BROWNS</b> ..... 14                        |
| <b>MINI TWICE BAKED POTATOES</b> ..... 14          |
| cheddar, bacon, scallion, sour cream               |
| <b>ROASTED CARROTS</b> ..... 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.