

## STARTERS

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

## SHELLFISH

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

## SOUP & SALADS

<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\*

<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\*

<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\*

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

### STEAK ENHANCEMENTS

<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

<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

### STEAKHOUSE SANDWICHES

<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

<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

<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.