

STARTERS & SHELLFISH

ANGRY SHRIMP25	SCALLOPS*26
crispy battered shrimp, spicy lobster butter sauce	pan seared, bone marrow, garlic butter, crostini
TUNA TARTARE*23	BURRATA22
sesame-crusting sushi rice, wakame, sriracha aioli, ponzu	compressed melon, prosciutto, sherry gastrique, crostini
CRAB CAKE25	BEEF NEGIMAKI*24
lump crab meat, cognac mustard and ginger sauces	charred scallion rolled with beef tenderloin, chilled soba noodle salad
BBQ RIBS19	RED & GOLDEN BEETS16
st. louis cut, carolina BBQ, bacon potato salad, b&b pickles	goat cheese, frisee, hazelnuts, truffle honey
STEAK TARTARE*24	STUFFIES6
croutons, pickled red onion, kettle chips	quahog andouille, herbs, butter and more butter
AMERICAN WAGYU CARPACCIO*22	JUMBO SHRIMP COCKTAIL24
SRF Wagyu tenderloin, arugula, EVOO, Parmesan, grilled ciabatta	EAST COAST OYSTERS*21

SOUP & SALADS

CLASSIC SPLIT PEA SOUP10
the Smith & Wollensky original recipe
CLAM CHOWDER13
New England style
WOLLENSKY SALAD15
romaine lettuce, heirloom tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette
CAESAR SALAD15
romaine lettuce, traditional dressing, croutons, Parmesan frico
BABY ICEBERG SALAD16
steakhouse classic, baby heirloom tomatoes, crumbled bleu cheese, bleu cheese dressing, bacon lardons, scallions
GREEK SPINACH SALAD16
baby spinach, olives, red onion, cucumber, heirloom tomatoes, feta, lemon oregano vinaigrette
SOBA NOODLE SALAD16
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 MIGNON55
prosciutto wrapped
STEAK TIPS AU POIVRE30
brandy peppercorn sauce, roasted portabella mushrooms, whipped potatoes
PETIT NY STRIP38
9 oz. Prime NY strip steak, crispy Yukon gold potatoes, asparagus, red wine demi-glace

AMERICAN WAGYU*

WAGYU NY STRIP95
9 oz. gold grade Wagyu, coffee and cocoa rub, roasted corn puree, chimichurri, smoked tableside
WAGYU FILET MIGNON85
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.

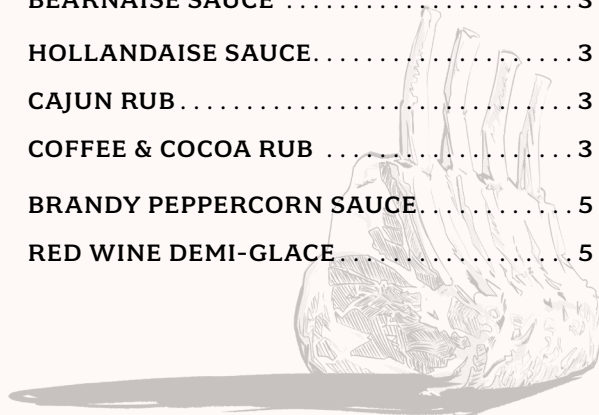
LIMITED AVAILABILITY ON ALL WAGYU CUTS

USDA PRIME STEAKHOUSE CUTS*

SIGNATURE USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ89
CAJUN MARINATED USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ89
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 SAUCE3
HOLLANDAISE SAUCE3
CAJUN RUB3
COFFEE & COCOA RUB3
BRANDY PEPPERCORN SAUCE5
RED WINE DEMI-GLACE5



STEAKHOUSE SANDWICHES

LOBSTER ROLL42
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 SANDWICH18
grilled chicken breast, bacon, 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

CLASSIC & NEW SIDES

TRUFFLED MAC & CHEESE16
CREAMED OR SAUTEED SPINACH14
SAUTEED MUSHROOMS15
SAUTEED ASPARAGUS WITH HOLLANDAISE15
WHIPPED POTATOES12
HAND CUT FRENCH FRIES9
ONION RINGS10
CREAMY CORN MANCHEGO15
HASH BROWNS14
MINI TWICE BAKED POTATOES14
cheddar, bacon, scallion, sour cream
ROASTED CARROTS15
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.