

STARTERS

ANGRY SHRIMP	25
crispy battered shrimp, spicy lobster butter sauce	
TUNA TARTARE*	24
cucumber salad, avocado mousse, gochujang, crispy rice crackers	
CRAB CAKE	26
lump crab meat, cognac mustard and ginger sauces	
BBQ RIBS	20
St. Louis cut, Carolina BBQ, bacon potato salad, b&b pickles	
TABLESIDE STEAK TARTARE*	26
roasted bone marrow, grilled crostini	
BUTCHER'S THICK CUT BACON	24
mole, tomatillo, pickled Fresno chiles	

ROAST BEEF POPOVERS	22
caramelized onions and mushrooms, brandy peppercorn sauce, aged cheddar	
AMERICAN WAGYU CARPACCIO*	24
SRF Wagyu tenderloin, arugula, EVOO, Parmesan, grilled ciabatta	
SCALLOPS*	28
braised ox tail, sweet potato hash, pumpkin seed gremolata	
BURRATA	19
basil pesto, roasted cocktail tomatoes	
<i>add prosciutto</i>	5
BEEF KUSHIYAKI*	20
marinated beef skewers, wasabi tofu, blistered shishito	

SHELLFISH

JUMBO SHRIMP COCKTAIL	25
EAST COAST OYSTERS*	21
CHILLED MAINE LOBSTER TAIL (EACH)	18
COLOSSAL CRAB COCKTAIL	24
SHELLFISH TOWER FOR TWO*	76
chilled Colossal crab, Maine lobster tail, jumbo shrimp, oysters, marinated octopus salad	
SHELLFISH TOWER FOR FOUR*	137
chilled Colossal crab, Maine lobster tail, jumbo shrimp and oysters, marinated octopus salad, scallop ceviche	
SHELLFISH TOWER FOR SIX*	183
chilled Colossal crab, Maine lobster tail, 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 Maine lobster tails with garlic butter, chimichurri	
SIGNATURE FILET MIGNON 10 OZ.	62
COFFEE & COCOA RUBBED FILET 10 OZ.	65
ancho chili butter, angry onions	
FILET OSCAR 10 OZ	82
lump crab meat, asparagus, hollandaise sauce	
GORGONZOLA CRUSTED FILET 10 OZ.	70
bacon and scallions	
TWIN PETIT FILET MIGNON	55
prosciutto wrapped	
VEAL CHOP	65
fennel pollen and lemon zest rub, lemon oil, arugula	

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	88
9 oz. black grade Wagyu, roasted shallot, asparagus, marrow butter	
WAGYU FLAT IRON FRITTES	75
9 oz. gold grade Wagyu, bone marrow butter and rosemary frites	

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

LIMITED AVAILABILITY ON ALL WAGYU CUTS

STEAK ENHANCEMENTS

CAJUN RUB	3
COFFEE & COCOA RUB	3
BEARNAISE SAUCE	4
HOLLANDAISE SAUCE	4
BRANDY PEPPERCORN SAUCE	6
GORGONZOLA CRUSTED	10
ROASTED BONE MARROW	12
MAINE LOBSTER TAIL (EACH)	18

SOUP & SALADS

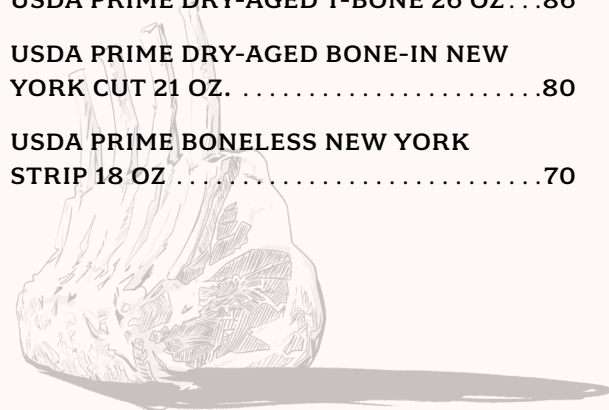
CLASSIC SPLIT PEA SOUP	10
the Smith & Wollensky original recipe	
CLAM CHOWDER	14
New England style	
WOLLENSKY SALAD	16
romaine lettuce, heirloom tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette	
CAESAR SALAD	16
romaine lettuce, traditional dressing, croutons, Parmesan frico	
BABY ICEBERG SALAD	17
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
rice paper-seared, ginger, red cabbage slaw, coconut carrot puree	
ORGANIC SALMON	45
bone-in salmon steak, lentil and andouille stew, garlic butter	

CLASSIC & NEW SIDES

TRUFFLED MAC & CHEESE	17
CREAMED OR SAUTEED SPINACH	14
SAUTEED MUSHROOMS	15
SAUTEED ASPARAGUS WITH HOLLANDAISE	15
WHIPPED POTATOES	12
HAND CUT FRENCH FRIES	10
TRUFFLE FRENCH FRIES	14
herbs & Parmesan	
ONION RINGS	12
HASH BROWNS	15
SWEET POTATO HASH	15
BRUSSELS SPROUTS	16
caramelized shallots, bacon	
HASSELBACK POTATOES	14
sour cream, crisp prosciutto, gremolata	



Before placing your order, please inform your server if a person 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.