

STARTERS

ANGRY SHRIMP 25	ROAST BEEF POPOVERS 22
crispy battered shrimp, spicy lobster butter sauce	caramelized onions and mushrooms, brandy peppercorn sauce, aged cheddar
TUNA TARTARE* 24	AMERICAN WAGYU CARPACCIO* 24
cucumber salad, avocado mousse, gochujang, crispy rice crackers	SRF Wagyu tenderloin, arugula, EVOO, Parmesan, grilled ciabatta
CRAB CAKE 26	SCALLOPS* 28
lump crab meat, cognac mustard and ginger sauces	braised ox tail, sweet potato hash, pumpkin seed gremolata
BBQ RIBS 20	BURRATA 19
St. Louis cut, Carolina BBQ, bacon potato salad, b&b pickles	basil pesto, roasted cocktail tomatoes
TABLESIDE STEAK TARTARE* 26	<i>add prosciutto</i> 5
roasted bone marrow, grilled crostini	BEEF KUSHIYAKI* 20
BUTCHER'S THICK CUT BACON 24	marinated beef skewers, wasabi tofu, blistered shishito
mole, tomatillo, pickled Fresno chiles	

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 250
44 oz. black grade Wagyu, carved tableside, crispy beef-fat potatoes - great to share
WAGYU PORTERHOUSE FOR TWO 260
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

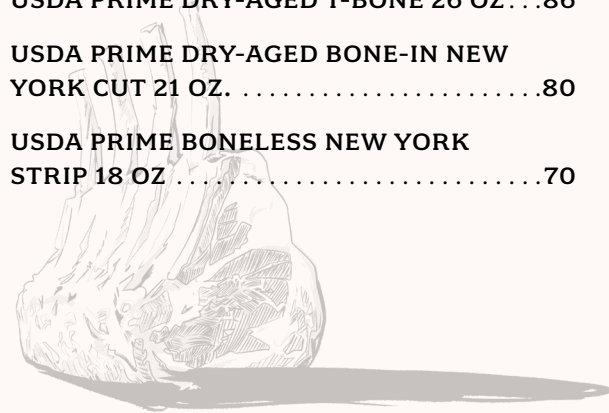
CLASSIC SPLIT PEA SOUP 10
the Smith & Wollensky original recipe
CLAM CHOWDER 14
New England style
WOLLENSKY SALAD 16
romaine lettuce, heirloom tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette
CAESAR SALAD 16
romaine lettuce, traditional dressing, croutons, Parmesan frico
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.