

STARTERS

ANGRY SHRIMP25 crispy battered shrimp, spicy lobster butter sauce	TABLESIDE STEAK TARTARE*26 roasted bone marrow, grilled crostini
TUNA TARTARE*24 cucumber salad, avocado mousse, gochujang, crispy rice crackers	BUTCHER'S THICK CUT BACON24 mole, tomatillo, pickled Fresno chiles
CRAB CAKE26 lump crab meat, cognac mustard and ginger sauces	SCALLOPS*28 braised ox tail, sweet potato hash, pumpkin seed gremolata
BBQ RIBS20 St. Louis cut, Carolina BBQ, bacon potato salad, b&b pickles	BURRATA19 basil pesto, roasted cocktail tomatoes <i>add prosciutto</i>5
AMERICAN WAGYU CARPACCIO*24 SRF Wagyu tenderloin, arugula, EVOO, Parmesan, grilled ciabatta	BEEF KUSHIYAKI*20 marinated beef skewers, wasabi tofu, blistered shishito

SHELLFISH

JUMBO SHRIMP COCKTAIL25	CHILLED MAINE LOBSTER TAIL (EACH) . . .18
EAST COAST OYSTERS*21	COLOSSAL CRAB COCKTAIL24

SOUP & SALADS

CLASSIC SPLIT PEA SOUP10 the Smith & Wollensky original recipe
CLAM CHOWDER14 New England style
WOLLENSKY SALAD16 romaine lettuce, heirloom tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette
CAESAR SALAD16 romaine lettuce, traditional dressing, croutons, Parmesan frico
BABY ICEBERG SALAD17 steakhouse classic, baby heirloom tomatoes, crumbled bleu cheese, bleu cheese dressing, bacon lardons, scallions
GREEK SPINACH SALAD17 baby spinach, olives, red onion, cucumber, heirloom tomatoes, feta, lemon oregano vinaigrette
SOBA NOODLE SALAD17 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.62
COFFEE & COCOA RUBBED FILET 10 OZ. . . .65 ancho chili butter, angry onions
GORGONZOLA CRUSTED FILET 10 OZ.70 bacon and scallions
TWIN PETIT FILET MIGNON55 prosciutto wrapped
STEAK TIPS AU POIVRE30 brandy peppercorn sauce, roasted portabella mushrooms, whipped potatoes
PETIT NY STRIP39 9 oz. Prime NY strip steak, crispy Yukon gold potatoes, asparagus, red wine demi-glace
ROAST BEEF POPOVERS23 caramelized onions and mushrooms, brandy peppercorn sauce, aged cheddar, arugula salad

AMERICAN WAGYU*

WAGYU NY STRIP95 9 oz. gold grade Wagyu, coffee and cocoa rub, roasted corn puree, chimichurri, smoked tableside
WAGYU FILET MIGNON88 9 oz. black grade Wagyu, roasted shallot, asparagus, marrow butter
WAGYU FLAT IRON FRITTES75 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.

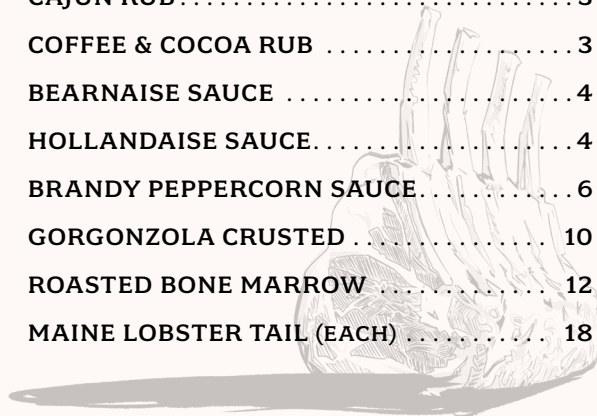
LIMITED AVAILABILITY ON ALL WAGYU CUTS

USDA PRIME CLASSIC STEAKHOUSE CUTS*

SIGNATURE USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ92
CAJUN MARINATED USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ92
USDA PRIME DRY-AGED T-BONE 26 OZ . . .86
USDA PRIME DRY-AGED BONE-IN NEW YORK CUT 21 OZ80
USDA PRIME BONELESS NEW YORK STRIP 18 OZ70

STEAK ENHANCEMENTS

CAJUN RUB3
COFFEE & COCOA RUB3
BEARNAISE SAUCE4
HOLLANDAISE SAUCE4
BRANDY PEPPERCORN SAUCE6
GORGONZOLA CRUSTED10
ROASTED BONE MARROW12
MAINE LOBSTER TAIL (EACH)18



STEAKHOUSE SANDWICHES

LOBSTER ROLL42 traditional with lemon mayo
WOLLENSKY'S BUTCHER BURGER*21 applewood smoked bacon, aged cheddar, steak sauce mayo
CAJUN BURGER*21 blackened, bleu cheese, red onion marmalade
TENDERLOIN SANDWICH*28 aged cheddar, angry onions, bacon jam, horseradish aioli
CHICKEN SANDWICH19 grilled chicken breast, bacon, cheddar, chipotle aioli, avocado, brioche

FRESH CATCH

YELLOWFIN TUNA48 rice paper-seared, ginger, red cabbage slaw, coconut carrot puree
ORGANIC SALMON42 pan-seared, lentil and andouille stew, garlic butter

CLASSIC & NEW SIDES

TRUFFLED MAC & CHEESE17
CREAMED OR SAUTEED SPINACH14
SAUTEED MUSHROOMS15
SAUTEED ASPARAGUS WITH HOLLANDAISE15
WHIPPED POTATOES12
HAND CUT FRENCH FRIES10
TRUFFLE FRENCH FRIES14 herbs & Parmesan
ONION RINGS12
HASH BROWNS15
SWEET POTATO HASH15
BRUSSELS SPROUTS16 caramelized shallots, bacon
HASSELBACK POTATOES14 sour cream, crispy 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.