

## STARTERS

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

## SHELLFISH

<b>JUMBO SHRIMP COCKTAIL</b> . . . . .25	<b>CHILLED MAINE LOBSTER TAIL (EACH)</b> . . .18
<b>EAST COAST OYSTERS*</b> . . . . .21	<b>COLOSSAL CRAB COCKTAIL</b> . . . . .24

## SOUP & SALADS

<b>CLASSIC SPLIT PEA SOUP</b> . . . . .10 the Smith & Wollensky original recipe
<b>CLAM CHOWDER</b> . . . . .14 New England style
<b>WOLLENSKY SALAD</b> . . . . .16 romaine lettuce, heirloom tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette
<b>CAESAR SALAD</b> . . . . .16 romaine lettuce, traditional dressing, croutons, Parmesan frico
<b>BABY ICEBERG SALAD</b> . . . . .17 steakhouse classic, baby heirloom tomatoes, crumbled bleu cheese, bleu cheese dressing, bacon lardons, scallions
<b>GREEK SPINACH SALAD</b> . . . . .17 baby spinach, olives, red onion, cucumber, heirloom tomatoes, feta, lemon oregano vinaigrette
<b>SOBA NOODLE SALAD</b> . . . . .17 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> . . . . .62
<b>COFFEE &amp; COCOA RUBBED FILET 10 OZ.</b> . . .65 ancho chili butter, angry onions
<b>GORGONZOLA CRUSTED FILET 10 OZ.</b> . . . .70 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> . . . . .39 9 oz. Prime NY strip steak, crispy Yukon gold potatoes, asparagus, red wine demi-glace
<b>ROAST BEEF POPOVERS</b> . . . . .23 caramelized onions and mushrooms, brandy peppercorn sauce, aged cheddar, arugula salad

### 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> . . . . .88 9 oz. black grade Wagyu, roasted shallot, asparagus, marrow butter
<b>WAGYU FLAT IRON FRITTES</b> . . . . .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.

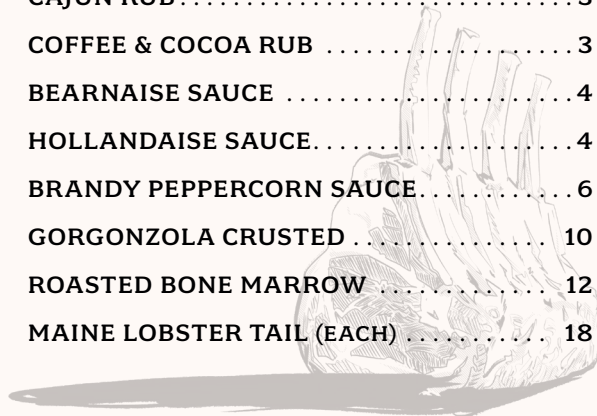
LIMITED AVAILABILITY ON ALL WAGYU CUTS

### USDA PRIME CLASSIC STEAKHOUSE CUTS\*

<b>SIGNATURE USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ</b> . . . . .92
<b>CAJUN MARINATED USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ</b> . . . . .92
<b>USDA PRIME DRY-AGED T-BONE 26 OZ</b> . . .86
<b>USDA PRIME DRY-AGED BONE-IN NEW YORK CUT 21 OZ</b> . . . . .80
<b>USDA PRIME BONELESS NEW YORK STRIP 18 OZ</b> . . . . .70

### STEAK ENHANCEMENTS

<b>CAJUN RUB</b> . . . . .3
<b>COFFEE &amp; COCOA RUB</b> . . . . .3
<b>BEARNAISE SAUCE</b> . . . . .4
<b>HOLLANDAISE SAUCE</b> . . . . .4
<b>BRANDY PEPPERCORN SAUCE</b> . . . . .6
<b>GORGONZOLA CRUSTED</b> . . . . .10
<b>ROASTED BONE MARROW</b> . . . . .12
<b>MAINE LOBSTER TAIL (EACH)</b> . . . . .18



## STEAKHOUSE SANDWICHES

<b>LOBSTER ROLL</b> . . . . .42 traditional with lemon mayo
<b>WOLLENSKY'S BUTCHER BURGER*</b> . . . . .21 applewood smoked bacon, aged cheddar, steak sauce mayo
<b>CAJUN BURGER*</b> . . . . .21 blackened, bleu cheese, red onion marmalade
<b>TENDERLOIN SANDWICH*</b> . . . . .28 aged cheddar, angry onions, bacon jam, horseradish aioli
<b>CHICKEN SANDWICH</b> . . . . .19 grilled chicken breast, bacon, cheddar, chipotle aioli, avocado, brioche

## FRESH CATCH

<b>YELLOWFIN TUNA</b> . . . . .48 rice paper-seared, ginger, red cabbage slaw, coconut carrot puree
<b>ORGANIC SALMON</b> . . . . .42 pan-seared, lentil and andouille stew, garlic butter

## CLASSIC & NEW SIDES

<b>TRUFFLED MAC &amp; CHEESE</b> . . . . .17
<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> . . . . .10
<b>TRUFFLE FRENCH FRIES</b> . . . . .14 herbs & Parmesan
<b>ONION RINGS</b> . . . . .12
<b>HASH BROWNS</b> . . . . .15
<b>SWEET POTATO HASH</b> . . . . .15
<b>BRUSSELS SPROUTS</b> . . . . .16 caramelized shallots, bacon
<b>HASSELBACK POTATOES</b> . . . . .14 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.