

STARTERS

ANGRY SHRIMP26	ROAST BEEF POPOVERS22
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 CAKE28	SCALLOPS*28
lump crab meat, cognac mustard and ginger sauces	braised ox tail, sweet potato hash, pumpkin seed gremolata
BBQ RIBS20	BURRATA19
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 BACON24	marinated beef skewers, wasabi tofu, blistered shishito
mole, tomatillo, pickled Fresno chiles	

SHELLFISH

JUMBO SHRIMP COCKTAIL	
3 piece21	
5 piece35	
EAST COAST OYSTERS*22	
CHILLED MAINE LOBSTER TAIL (EACH)18	
COLOSSAL CRAB COCKTAIL24	
SHELLFISH TOWER FOR TWO*78	
chilled Colossal crab, Maine lobster tail, jumbo shrimp, oysters, marinated octopus salad	
SHELLFISH TOWER FOR FOUR*139	
chilled Colossal crab, Maine lobster tail, jumbo shrimp and oysters, marinated octopus salad, scallop ceviche	
SHELLFISH TOWER FOR SIX*185	
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 TWO160
18 oz. filet, twin Maine lobster tails with garlic butter, chimichurri
SIGNATURE FILET MIGNON 10 OZ.65
COFFEE & COCOA RUBBED FILET 10 OZ.68
ancho chili butter, angry onions
FILET OSCAR 10 OZ88
lump crab meat, asparagus, hollandaise sauce
GORGONZOLA CRUSTED FILET 10 OZ.75
bacon and scallions
TWIN PETIT FILET MIGNON58
prosciutto wrapped
VEAL CHOP68
fennel pollen and lemon zest rub, lemon oil, arugula
BONE-IN RIB EYE 26 OZ75
S&W umami dry rub

AMERICAN WAGYU*

SWINGING TOMAHAWK RIB EYE260
44 oz. black grade Wagyu, carved tableside, crispy beef-fat potatoes - great to share
WAGYU PORTERHOUSE FOR TWO260
38+ oz. gold grade Wagyu, fondant potatoes, asparagus
LONG BONE WAGYU FILET155
18 oz. gold grade Wagyu, arugula, EVOO, lemon, crispy garlic
WAGYU NY STRIP98
9 oz. gold grade Wagyu, coffee and cocoa rub, roasted corn puree, chimichurri, smoked tableside
WAGYU FILET MIGNON92
9 oz. black grade Wagyu, roasted shallot, asparagus, marrow butter
WAGYU FLAT IRON FRITTES78
12 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 RUB3
COFFEE & COCOA RUB3
BEARNAISE SAUCE5
HOLLANDAISE SAUCE5
BRANDY PEPPERCORN SAUCE7
GORGONZOLA CRUSTED10
ROASTED BONE MARROW12
MAINE LOBSTER TAIL (EACH)18

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

FRESH CATCH*

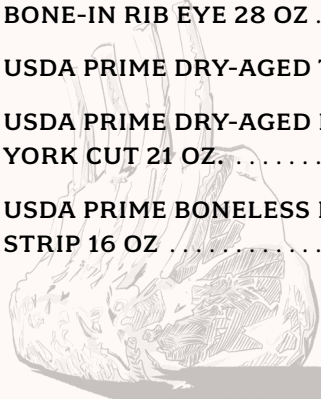
CHILEAN SEA BASS54
fondant potatoes, lobster bisque, shaved fennel
SEARED YELLOWFIN TUNA50
rice paper-seared, ginger, red cabbage slaw, coconut carrot puree
ORGANIC SALMON48
bone-in salmon steak, lentil and andouille stew, garlic butter

CLASSIC & NEW SIDES

TRUFFLED MAC & CHEESE19
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, crisp prosciutto, gremolata

USDA PRIME CLASSIC STEAKHOUSE CUTS*

USDA PRIME DRY-AGED PORTERHOUSE FOR TWO - 42 OZ190
SIGNATURE USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ98
CAJUN MARINATED USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ98
USDA PRIME DRY-AGED T-BONE 26 OZ90
USDA PRIME DRY-AGED BONE-IN NEW YORK CUT 21 OZ85
USDA PRIME BONELESS NEW YORK STRIP 16 OZ70



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.