

STARTERS

ANGRY SHRIMP26 crispy battered shrimp, spicy lobster butter sauce	TABLESIDE STEAK TARTARE*26 roasted bone marrow, grilled crostini
CRAB CAKE28 lump crab meat, cognac mustard, ginger sauce	JERK BBQ RIBS22 St. Louis cut, Jerk BBQ sauce, jicama slaw
TUNA TARTARE*25 cucumber salad, avocado mousse, gochujang, crispy rice crackers	BURRATA19 compressed melon, sherry gastrique, crostini <i>add prosciutto</i>5
SMOKED SALMON TARTARE*26 Hackleback caviar, lemon-herb aioli, apple, soft-boiled quail egg	ROAST BEEF POPOVERS23 caramelized onions and mushrooms, brandy peppercorn sauce, aged cheddar
GRILLED BACON24 Bahn Mi style, pickled vegetables, fresno pepper, crispy baguette	AMERICAN WAGYU CARPACCIO*24 SRF Wagyu tenderloin, pickled mushrooms, black truffle aioli, shaved Parmesan

SHELLFISH

JUMBO SHRIMP COCKTAIL
3 piece21
5 piece35
EAST COAST OYSTERS* (HALF DOZEN)22
CHILLED MAINE LOBSTER TAIL (EACH)18
COLOSSAL CRAB COCKTAIL24
OCTOPUS COCKTAIL18

SHELLFISH TOWER FOR FOUR* 145
Maine lobster tail, Colossal crab cocktail, jumbo shrimp, oysters, octopus cocktail

BUILD YOUR OWN SHELLFISH TOWER*
Maine lobster tail | jumbo shrimp | oysters octopus cocktail | Colossal crab cocktail | caviar**

**See our Caviar Menu for full list of offerings
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 EYE 260 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 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 MIGNON94 9 oz. black grade Wagyu, roasted shallot, asparagus, bone marrow butter
WAGYU FLAT IRON FRITES78 12 oz. gold grade Wagyu, bone marrow butter, 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
BERNAISE SAUCE5
HOLLANDAISE SAUCE5
BRANDY PEPPERCORN SAUCE8
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
HEIRLOOM TOMATO & ONION SALAD16 whipped feta, Marcona almonds
WOLLENSKY SALAD16 romaine lettuce, heirloom tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette
CAESAR SALAD16 romaine lettuce, traditional dressing, croutons
BABY ICEBERG SALAD17 heirloom tomatoes, crumbled bleu cheese, bleu cheese dressing, bacon lardons, scallions
ROASTED BEET SALAD16 red and yellow beets, charred onion cream, herbed pink peppercorn vinaigrette

FRESH CATCH*

MISO GLAZED SEA BASS 50 Szechuan snow peas, almonds, sesame-roasted baby bok choy
SEARED YELLOWFIN TUNA 50 rice paper-seared, ginger, red cabbage slaw, coconut carrot puree
MOROCCAN SALMON 42 ras el hanout spice, chermoula, chilled cous cous salad

CLASSIC & NEW SIDES

TRUFFLED MAC & CHEESE19
CREAMED OR SAUTEED SPINACH14
SAUTEED MUSHROOMS15
ASPARAGUS WITH HOLLANDAISE15
WHIPPED POTATOES12
HAND CUT FRENCH FRIES10
TRUFFLE FRENCH FRIES14
ONION RINGS12
HASH BROWNS15
CREAMY CORN MANCHEGO16
SZECHUAN SNOW PEAS WITH ALMONDS ..15
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.