

STARTERS

- ANGRY SHRIMP27
crispy battered shrimp, spicy lobster butter sauce
- CRAB CAKE29
lump crab meat, cognac mustard, ginger sauce
- TUNA TARTARE*26
cucumber salad, avocado mousse, gochujang, crispy rice crackers
- SMOKED SALMON TARTARE*26
Hackleback caviar, lemon-herb aioli, apple, soft-boiled quail egg
- SEARED SCALLOPS25
potato and chorizo hash, acorn squash puree, red wine demi

- TABLESIDE STEAK TARTARE*27
roasted bone marrow, grilled crostini
- GRILLED BACON25
Banh Mi style, pickled vegetables, fresno pepper, crispy baguette
- DOMESTIC LAMB CHOP* 38
herb crusted, sweet potato puree, kohlrabi, apple and radish salad
- BURRATA20
basil and cilantro pesto, tomato chutney, crostini add prosciutto.6
- AMERICAN WAGYU CARPACCIO*24
SRF Wagyu tenderloin, pickled mushrooms, black truffle aioli, shaved Parmesan

SHELLFISH

- JUMBO SHRIMP COCKTAIL
3 piece 20
5 piece 33
- EAST COAST OYSTERS* (HALF DOZEN).... 22
- CHILLED MAINE LOBSTER TAIL (EACH).... 18
- COLOSSAL CRAB COCKTAIL 24
- OCTOPUS COCKTAIL 22
- SHELLFISH TOWER FOR TWO* 82
Maine lobster tail, Colossal crab cocktail, jumbo shrimp, oysters, octopus cocktail
- SHELLFISH TOWER FOR FOUR* 143
Maine lobster tail, Colossal crab cocktail, jumbo shrimp, oysters, octopus cocktail, scallop ceviche
- SHELLFISH TOWER FOR SIX* 189
Maine lobster tail, Colossal crab cocktail, jumbo shrimp, oysters, octopus cocktail, 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 165
18 oz. filet, twin Maine lobster tails with garlic butter, chimichurri
- SIGNATURE FILET MIGNON 10 OZ. 68
- COFFEE & COCOA RUBBED FILET 10 OZ. ... 71
ancho chili butter, angry onions
- FILET OSCAR 10 OZ 91
lump crab meat, asparagus, hollandaise sauce
- GORGONZOLA CRUSTED FILET 10 OZ.... 78
bacon and scallions
- TWIN PETIT FILET MIGNON 58
prosciutto wrapped
- VEAL CHOP 70
fennel pollen and lemon zest rub, lemon oil, arugula
- BONE-IN RIB EYE AU POIVRE 26 OZ. 76
wet-aged, peppercorn crusted, brandy peppercorn sauce

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 270
38+ oz. gold grade Wagyu, fondant potatoes, asparagus
- LONG BONE WAGYU FILET 155
18 oz. gold grade Wagyu, arugula, EVOO, lemon, crispy garlic
- WAGYU NY STRIP 98
9 oz. gold grade Wagyu, coffee and cocoa rub, roasted corn puree, chimichurri, smoked tableside
- WAGYU FILET MIGNON 94
9 oz. black grade Wagyu, roasted shallot, asparagus, bone marrow butter
- WAGYU FLAT IRON 78
12 oz. gold grade Wagyu, carne asada marinade, Marcona almond romesco sauce, crispy shallots

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 5
- HOLLANDAISE SAUCE 5
- BRANDY PEPPERCORN SAUCE 8
- GORGONZOLA CRUSTED 10
- ROASTED BONE MARROW 12
- MAINE LOBSTER TAIL (EACH) 18

SOUP & SALADS

- CLASSIC SPLIT PEA SOUP 10
the Smith & Wollensky original recipe
- FRENCH ONION & OXTAIL SOUP 17
braised oxtail, caramelized onions, beef broth, gruyere cheese, crouton
- TOMATO & ONION SALAD 16
whipped feta, Marcona almonds
- WOLLENSKY SALAD 16
romaine lettuce, heirloom tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette
- CAESAR SALAD 16
romaine lettuce, traditional dressing, croutons
- BABY ICEBERG SALAD 17
heirloom tomatoes, crumbled bleu cheese, bleu cheese dressing, bacon lardons, scallions
- ROASTED BEET SALAD 16
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
nori and gochugaru crusted, cucumber kimchi, coconut fried rice
- MOROCCAN SALMON 44
ras el hanout spice, chermoula, chilled couscous salad

CLASSIC & NEW SIDES

- TRUFFLED MAC & CHEESE 20
- CREAMED OR SAUTEED SPINACH 14
- SAUTEED MUSHROOMS 16
- ASPARAGUS WITH HOLLANDAISE 15
- WHIPPED POTATOES 12
- HAND CUT FRENCH FRIES 10
- TRUFFLE FRENCH FRIES 15
- ONION RINGS 12
- HASH BROWNS 16
- SZECHUAN SNOW PEAS WITH ALMONDS. . 15
- ROASTED ROOT VEGETABLES 14
duck fat, bourbon glaze, candied pecans
- BRUSSELS SPROUTS 15
crispy fried prosciutto

Before placing your order, please inform your server if a person in your party has a food allergy. *Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.