

STARTERS

ANGRY SHRIMP26
crispy battered shrimp, spicy lobster butter sauce

CRAB CAKE28
lump crab meat, cognac mustard, ginger sauce

TUNA TARTARE*25
cucumber salad, avocado mousse, gochujang, crispy rice crackers

SMOKED SALMON TARTARE*26
Hackleback caviar, lemon-herb aioli, apple, soft-boiled quail egg

SEARED SCALLOPS24
potato and chorizo hash, acorn squash puree, red wine demi

TABLESIDE STEAK TARTARE*26
roasted bone marrow, grilled crostini

GRILLED BACON24
Banh Mi style, pickled vegetables, fresno pepper, crispy baguette

DOMESTIC LAMB CHOP* 38
herb crusted, sweet potato puree, kohlrabi, apple and radish salad

BURRATA 19
basil and cilantro pesto, tomato chutney, crostini add prosciutto. 5

AMERICAN WAGYU CARPACCIO*24
SRF Wagyu tenderloin, pickled mushrooms, black truffle aioli, shaved Parmesan

SHELLFISH

JUMBO SHRIMP COCKTAIL
3 piece19
5 piece 30

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* 185
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 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 OZ 88
lump crab meat, asparagus, hollandaise sauce

GORGONZOLA CRUSTED FILET 10 OZ..... 75
bacon and scallions

TWIN PETIT FILET MIGNON58
prosciutto wrapped

VEAL CHOP.....68
fennel pollen and lemon zest rub, lemon oil, arugula

BONE-IN RIB EYE AU POIVRE 26 OZ. 75
wet-aged, peppercorn crusted, brandy peppercorn sauce

AMERICAN WAGYU*

SWINGING TOMAHAWK RIB EYE 240
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 STRIP.....98
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 IRON78
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

BERNAISE SAUCE 5

HOLLANDAISE SAUCE..... 5

BRANDY PEPPERCORN SAUCE..... 8

GORGONZOLA CRUSTED 10

ROASTED BONE MARROW 12

MAINE LOBSTER TAIL (EACH) 18

USDA PRIME CLASSIC STEAKHOUSE CUTS*

USDA PRIME DRY-AGED PORTERHOUSE FOR TWO - 42 OZ190

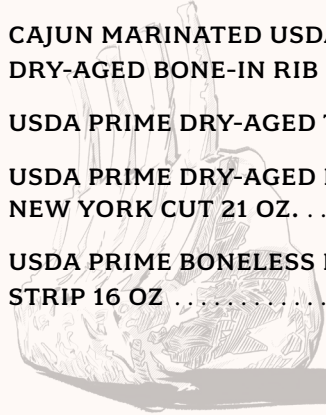
SIGNATURE USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ 98

CAJUN MARINATED USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ 98

USDA PRIME DRY-AGED T-BONE 26 OZ . .90

USDA PRIME DRY-AGED BONE-IN NEW YORK CUT 21 OZ..... 86

USDA PRIME BONELESS NEW YORK STRIP 16 OZ 72



SOUP & SALADS

CLASSIC SPLIT PEA SOUP10
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 SALAD16
romaine lettuce, traditional dressing, croutons

BABY ICEBERG SALAD.....17
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 48
nori and gochugaru crusted, cucumber kimchi, coconut fried rice

MOROCCAN SALMON..... 42
ras el hanout spice, chermoula, chilled couscous salad

CLASSIC & NEW SIDES

TRUFFLED MAC & CHEESE.....19

CREAMED OR SAUTEED SPINACH.....14

SAUTEED MUSHROOMS 15

ASPARAGUS WITH HOLLANDAISE..... 15

WHIPPED POTATOES..... 12

HAND CUT FRENCH FRIES.....10

TRUFFLE FRENCH FRIES..... 14

ONION RINGS..... 12

HASH BROWNS..... 15

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.