

STARTERS

ANGRY SHRIMP28 crispy battered shrimp, spicy lobster butter sauce	TABLESIDE STEAK TARTARE*27 roasted bone marrow, grilled crostini
CRAB CAKE29 lump crab meat, cognac mustard, ginger sauce	GRILLED BACON25 Banh Mi style, pickled vegetables, fresno pepper, crispy baguette
TUNA TARTARE*26 cucumber salad, avocado mousse, gochujang, crispy rice crackers	DOMESTIC LAMB CHOP* 38 pistachio crust, pea puree, mint, cilantro, pickled radish
SMOKED SALMON TARTARE*26 Hackleback caviar, lemon-herb aioli, apple, soft-boiled quail egg	BURRATA 20 basil-cilantro pesto, charred pineapple compote, crostini <i>add prosciutto</i> 6
SEARED SCALLOPS25 aguachile sauce, lime tostada crumb, avocado	AMERICAN WAGYU CARPACCIO*26 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) 19
CRAB COCKTAIL MKT
OCTOPUS COCKTAIL22
SHELLFISH TOWER FOR TWO*82 Maine lobster tail, crab cocktail, jumbo shrimp, oysters, octopus cocktail
SHELLFISH TOWER FOR FOUR*143 Maine lobster tail, crab cocktail, jumbo shrimp, oysters, octopus cocktail, scallop ceviche
SHELLFISH TOWER FOR SIX* 189 Maine lobster tail, 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 162 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 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
CHICKEN ROULADE 32 boneless breast and thigh rolled with mushroom duxelle, truffle butter and truffle jus
BONE-IN RIB EYE AU POIVRE 26 OZ.76 wet-aged, peppercorn crusted, brandy peppercorn sauce

AMERICAN WAGYU*

SWINGING TOMAHAWK RIB EYE 265 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 158 18 oz. gold grade Wagyu, arugula, EVOO, lemon, crispy garlic
WAGYU NY STRIP 99 9 oz. gold grade Wagyu, coffee and cocoa rub, roasted corn puree, chimichurri, smoked tableside
WAGYU FILET MIGNON 96 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

USDA PRIME CLASSIC STEAKHOUSE CUTS*

USDA PRIME DRY-AGED PORTERHOUSE FOR TWO - 42 OZ 195
SIGNATURE USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ 99
CAJUN MARINATED USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ 105
USDA PRIME DRY-AGED T-BONE 26 OZ ... 92
USDA PRIME DRY-AGED BONE-IN NEW YORK CUT 21 OZ. 90
USDA PRIME BONELESS NEW YORK STRIP 16 OZ 74

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) 19

SOUP & SALADS

CLASSIC SPLIT PEA SOUP 10 the Smith & Wollensky original recipe
CLAM CHOWDER 14 New England style
TOMATO & ONION SALAD 16 whipped feta, Marcona almonds
WOLLENSKY SALAD 16 romaine lettuce, tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette
CAESAR SALAD 17 romaine lettuce, traditional dressing, croutons
BABY ICEBERG SALAD 18 tomatoes, crumbled bleu cheese, bleu cheese dressing, bacon lardons, scallions
ROASTED BEET SALAD 17 red and yellow beets, charred onion cream, herbed pink peppercorn vinaigrette

FRESH CATCH*

CHILEAN SEA BASS 50 poblano sauce, fondant potato, pickled leeks, radish
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
FRIED ONIONS 12
CREAMY CORN MANCHEGO 16
POTATO ROSTI* 17 crème fraiche, fresh horseradish, Hackleback caviar
CHARRED CIPOLLINI ONION & PEAS 14 preserved lemon butter

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.