

STARTERS

- ANGRY SHRIMP** 28
crispy battered shrimp, spicy lobster butter sauce
- CRAB CAKE** 29
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 SCALLOPS** 25
aguachile sauce, lime tostada crumb, avocado

- TABLESIDE STEAK TARTARE*** 27
roasted bone marrow, grilled crostini
- GRILLED BACON** 26
Banh Mi style, pickled vegetables, fresno pepper, crispy baguette
- DOMESTIC LAMB CHOP*** 38
pistachio crust, pea puree, mint, cilantro, pickled radish
- BURRATA** 20
basil-cilantro pesto, charred pineapple compote, crostini *add prosciutto* 6
- 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 COCKTAIL** 22

- 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*

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
- GREEK SPINACH SALAD** 18
baby spinach, olives, red onion, cucumber, tomatoes, feta, lemon oregano vinaigrette
- ROASTED BEET SALAD** 17
red and yellow beets, charred onion cream, herbed pink peppercorn vinaigrette

— **SALAD ADD ONS** —

- GRILLED CHICKEN** 12
- TENDERLOIN TIPS*** 18
- JUMBO CHILLED OR GARLIC GRILLED SHRIMP** 20
- PAN-SEARED SALMON*** 22

STEAKHOUSE SANDWICHES

- LOBSTER ROLL** 44
traditional with lemon mayo
- WOLLENSKY'S BUTCHER BURGER*** 22
applewood smoked bacon, aged cheddar, steak sauce mayo
- CAJUN BURGER*** 22
blackened, bleu cheese, red onion marmalade
- TENDERLOIN SANDWICH*** 29
aged cheddar, angry onions, horseradish aioli, bacon jam
- CORNED BEEF SANDWICH** 23
sauerkraut, gruyere, whole grain mustard and horseradish aioli, rye bread
- CHICKEN SANDWICH** 19
grilled chicken breast, bacon, cheddar, avocado, chipotle aioli, brioche

FRESH CATCH*

- 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** 16
- FRIED ONIONS** 12
- CREAMY CORN MANCHEGO** 16
- POTATO ROSTI*** 17
crème fraiche, fresh horseradish, Hackleback caviar
- CHARRED CIPOLLINI ONION & PEAS** 14
preserved lemon butter

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*

- SIGNATURE FILET MIGNON 10 OZ.** 68
- COFFEE & COCOA RUBBED FILET 10 OZ** ... 73
ancho chili butter, angry onions
- GORGONZOLA CRUSTED FILET 10 OZ** 78
bacon and scallions
- TWIN PETIT FILET MIGNON** 58
prosciutto wrapped
- STEAK TIPS AU POIVRE** 32
brandy peppercorn sauce, roasted portabella mushrooms, whipped potatoes
- PETIT NY STRIP** 39
8 oz. Prime NY strip steak, crispy Yukon gold potatoes, asparagus, red wine demi-glace
- BONE-IN RIB EYE AU POIVRE 26 OZ.** 78
wet-aged, peppercorn crusted, brandy peppercorn sauce

USDA PRIME CLASSIC STEAKHOUSE CUTS*

- 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** ... 94
- USDA PRIME DRY-AGED BONE-IN NEW YORK CUT 21 OZ** 90
- USDA PRIME BONELESS NEW YORK STRIP 16 OZ** 75

AMERICAN WAGYU*

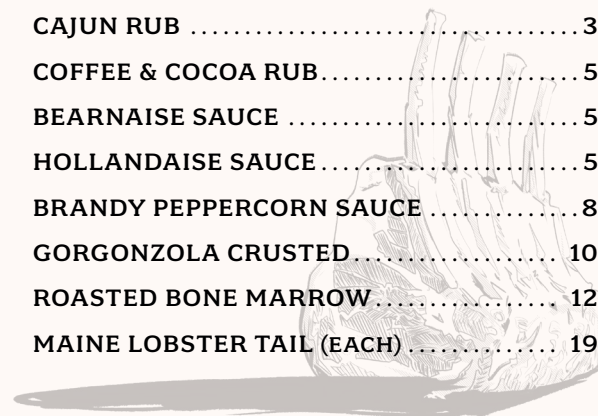
- WAGYU NY STRIP** 99
9 oz. gold grade Wagyu, coffee and cocoa rub, roasted corn puree, chimichurri, smoked tableside
- WAGYU FILET MIGNON** 96
9 oz. black grade Wagyu, roasted shallot, asparagus, bone marrow butter
- WAGYU FLAT IRON** 78
12 oz. gold grade Wagyu, carne asada marinade, Marcona almond 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

STEAK ENHANCEMENTS

- CAJUN RUB** 3
- COFFEE & COCOA RUB** 5
- BERNAISE SAUCE** 5
- HOLLANDAISE SAUCE** 5
- BRANDY PEPPERCORN SAUCE** 8
- GORGONZOLA CRUSTED** 10
- ROASTED BONE MARROW** 12
- MAINE LOBSTER TAIL (EACH)** 19



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.