

STARTERS & SHELLFISH

- ANGRY SHRIMP** 26
crispy battered shrimp, spicy lobster butter sauce
- GRILLED BACON** 24
Banh Mi style, pickled vegetables, fresno pepper, crispy baguette
- 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

- CRAB CAKE** 28
lump crab meat, cognac mustard, ginger sauce
- AMERICAN WAGYU CARPACCIO*** 26
SRF Wagyu tenderloin, pickled mushrooms, black truffle aioli, shaved Parmesan
- JUMBO SHRIMP COCKTAIL (3 PIECE)** 19
- CHILLED MAINE LOBSTER TAIL (EACH)** 18
- OCTOPUS COCKTAIL** 22
- EAST COAST OYSTERS* (HALF DOZEN)** 22
- CRAB COCKTAIL** MKT

SOUP

- CLASSIC SPLIT PEA SOUP** 10
the Smith & Wollensky original recipe
- CLAM CHOWDER** 14
New England style

STEAKHOUSE BURGERS & SANDWICHES

SERVED WITH HAND CUT FRENCH FRIES, COLE SLAW, HOUSE-MADE PICKLES

- WOLLENSKY'S BUTCHER BURGER*** 21
applewood smoked bacon, aged cheddar, steak sauce mayo
- CAJUN BURGER*** 21
blackened, bleu cheese, red onion marmalade
- TRUFFLE BURGER*** 26
portabello mushroom, gruyere cheese, black truffle aioli
- COFFEE & COCOA BURGER*** 22
our signature rub, topped with ancho chili butter and angry onions

- TENDERLOIN SANDWICH*** 28
aged cheddar, angry onions, horseradish aioli, bacon jam
- CORNED BEEF SANDWICH** 22
sauerkraut, gruyere, whole grain mustard and horseradish aioli, rye bread
- CHICKEN SANDWICH** 19
grilled chicken breast, bacon, cheddar, avocado, chipotle aioli, brioche
- MAINE LOBSTER ROLL** 44
half pound Gulf of Maine lobster meat with lemon mayo, on traditional buttered roll

BUTCHER'S TABLE*

- SIGNATURE FILET MIGNON 10 OZ.** 65
- COFFEE & COCOA RUBBED FILET 10 OZ.** ... 68
ancho chili butter, angry onions
- GORGONZOLA CRUSTED FILET 10 OZ** 75
bacon and scallions
- TWIN PETIT FILET MIGNON** 58
mushrooms, brandy peppercorn sauce
- STEAK TIPS AU POIVRE** 30
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-glaze
- DOMESTIC LAMB CHOP*** 38
pistachio crust, pea puree, mint, cilantro, pickled radish
- BONE-IN RIB EYE AU POIVRE 26 OZ.** 75
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** ... 90
- USDA PRIME DRY-AGED BONE-IN NEW YORK CUT 21 OZ.** 86
- USDA PRIME BONELESS NEW YORK STRIP 16 OZ** 72

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, mole sauce, caramelized onion and potato hash

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

SALADS

- WOLLENSKY SALAD** 16
romaine lettuce, tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette
- TOMATO & ONION SALAD** 16
whipped feta, Marcona almonds
- CAESAR SALAD** 16
romaine lettuce, traditional dressing, croutons
- ROASTED CARROT SALAD** 15
herb roasted carrot, charred onion crema, pistachios, honey thyme glaze
- BABY ICEBERG SALAD** 17
tomatoes, crumbled bleu cheese, bleu cheese dressing, bacon lardons, scallions
- GREEK SPINACH SALAD** 17
baby spinach, olives, red onion, cucumber, tomatoes, feta, lemon oregano vinaigrette
- BURRATA** 19
basil and cilantro pesto, tomato chutney, crostini
add prosciutto 5

— SALAD ADD ONS —

- GRILLED CHICKEN** 12
- TENDERLOIN TIPS*** 18
- JUMBO CHILLED OR GARLIC GRILLED SHRIMP** 19
- PAN-SEARED SALMON*** 22

FRESH CATCH*

- SEARED YELLOWFIN TUNA** 50
nori and gochugaru crusted, cucumber kimchi, coconut fried rice
- SEARED NORWEGIAN SALMON** 44
split pea, bacon and winter vegetable ragu

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
- FRIED ONIONS** 12
- BRUSSELS SPROUTS WITH BACON** 15
- CARAMELIZED ONION & POTATO HASH** ... 13
- CHARRED CIPOLLINI ONION & PEAS** 14
preserved lemon butter



Prices and availability are subject to change.

DID SOMEONE SAY HAPPY HOUR?!

Join us at the bar, here in Boston for S&W BAR BITES including \$2 East Coast Oysters, Confit Bacon Bites, House-Made Potato Chips & Onion Dip, Filet Sliders and more. Bring some friends, we'll see you at the bar!

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.