

STARTERS

ANGRY SHRIMP 28	GRILLED BACON 26
crispy battered shrimp, spicy lobster butter sauce	Banh Mi style, pickled vegetables, fresno pepper, crispy baguette
CRAB CAKE 29	DOMESTIC LAMB CHOP* 38
lump crab meat, cognac mustard, ginger sauce	pistachio crust, pea puree, mint, cilantro, pickled radish
TUNA TARTARE* 26	BURRATA 20
cucumber salad, avocado mousse, gochujang, crispy rice crackers	basil and cilantro pesto, tomato chutney, crostini
SMOKED SALMON TARTARE* 26	<i>add prosciutto</i> 6
Hackleback caviar, lemon-herb aioli, apple, soft-boiled quail egg	AMERICAN WAGYU CARPACCIO* 26
TABLESIDE STEAK TARTARE* 27	SRF Wagyu tenderloin, pickled mushrooms, black truffle aioli, shaved Parmesan
roasted bone marrow, grilled crostini	

SHELLFISH

JUMBO SHRIMP COCKTAIL	SHELLFISH TOWER FOR TWO* 82
3 piece 20	Maine lobster tail, crab cocktail, jumbo shrimp, oysters, octopus cocktail
5 piece 33	SHELLFISH TOWER FOR FOUR* 143
EAST COAST OYSTERS* (HALF DOZEN) 22	Maine lobster tail, crab cocktail, jumbo shrimp, oysters, octopus cocktail
CHILLED MAINE LOBSTER TAIL (EACH) 19	SHELLFISH TOWER FOR SIX* 189
CRAB COCKTAIL MKT	Maine lobster tail, crab cocktail, jumbo shrimp, oysters, octopus cocktail, tuna tartare
OCTOPUS COCKTAIL 22	<i>All towers accompanied by horseradish cocktail sauce, cognac mustard, ginger sauce, and green apple mignonette</i>

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
mushrooms, brandy peppercorn sauce
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, mole sauce, caramelized onion and potato hash

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
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
GREEK SPINACH SALAD 18
baby spinach, olives, red onion, cucumber, tomatoes, feta, lemon oregano vinaigrette
ROASTED CARROT SALAD 16
herb roasted carrot, charred onion crema, pistachios, honey thyme glaze

— 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
SEARED NORWEGIAN SALMON 44
split pea, bacon and winter vegetable ragu

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
BRUSSELS SPROUTS WITH BACON 15
CARAMELIZED ONION & POTATO HASH ... 13
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.