

STARTERS

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

SHELLFISH

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

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
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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	

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 105
CAJUN MARINATED USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ 107
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 80

AMERICAN WAGYU*

WAGYU MANHATTAN CUT 99 9 oz. gold grade Wagyu, coffee and cocoa rub, roasted corn puree, chimichurri, smoked tableside
WAGYU FILET MIGNON 98 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

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.