

STARTERS

- ANGRY SHRIMP28
crispy battered shrimp, spicy lobster butter sauce
- CRAB CAKE.....29
lump crab meat, cognac mustard, ginger sauce
- TUNA TARTARE*26
orange, jalapeno, cucumber, coconut vinaigrette, sesame tuile
- TABLESIDE STEAK TARTARE*30
roasted bone marrow, grilled crostini
- CONFIT BACON26
sweet soy glazed, red cabbage and fresno pepper slaw, pickled vegetables

- GRILLED OCTOPUS32
Marcona almond romesco sauce, peppadew peppers, romanesco
- HAMACHI CRUDO.....26
citrus, green apple, cucumber, tomato, passion fruit sauce
- AMERICAN WAGYU CARPACCIO*.....27
SRF Wagyu tenderloin, pickled mushrooms, black truffle aioli, croutons, shaved Parmesan, crostini
- BURRATA20
herb pesto, heirloom tomato, Marcona almond
- ADD PROSCIUTTO6

SHELLFISH

- JUMBO SHRIMP COCKTAIL
3 piece 20
5 piece 33
- EAST COAST OYSTERS* (HALF DOZEN)....22
- CHILLED MAINE LOBSTER TAIL (EACH)...22
- 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
- SHELLFISH TOWER FOR SIX* 189
Maine lobster tail, crab cocktail, jumbo shrimp, oysters, octopus cocktail, 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 TWO165
18 oz. filet, twin Maine lobster tails with garlic butter, chimichurri
- SIGNATURE FILET MIGNON 10 OZ.69
- COFFEE & COCOA RUBBED FILET 10 OZ ..73
ancho chili butter, angry onions
- FILET OSCAR 10 OZ94
lump crab meat, asparagus, hollandaise sauce
- GORGONZOLA CRUSTED FILET 10 OZ. ...78
bacon and scallions
- TWIN PETIT FILET MIGNON60
mushrooms, brandy peppercorn sauce
- SRF KUROBUTA PORK CHOP66
pineapple salsa, chimichurri, charred radicchio
- DUCK CONFIT37
cherry glaze, carrot orange puree, potato gratin
- HALF CHICKEN36
semi-boneless chicken, prosciutto, spinach, crispy Yukon gold potatoes, lemon chicken jus
- BONE-IN RIB EYE AU POIVRE 26 OZ...78
wet-aged, peppercorn crusted, brandy peppercorn sauce

AMERICAN WAGYU*

- SWINGING TOMAHAWK RIB EYE270
44 oz. black grade Wagyu, carved tableside, confit herbed potatoes - great to share
- WAGYU PORTERHOUSE FOR TWO285
38+ oz. gold grade Wagyu, fondant potatoes, asparagus
- LONG BONE WAGYU FILET.....158
18 oz. gold grade Wagyu, arugula, EVOO, lemon, crispy garlic
- WAGYU RIBEYE150
14 oz. black grade Wagyu, bone marrow bordelaise, blistered tomato
- WAGYU NY STRIP135
14 oz. gold grade Wagyu, sauteed spinach, crispy shallots
- 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

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.

USDA PRIME CLASSIC STEAKHOUSE CUTS*

- USDA PRIME DRY-AGED PORTERHOUSE FOR TWO - 42 OZ198
- SIGNATURE USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ105
- CAJUN MARINATED USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ105
- 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 OZ80

STEAK ENHANCEMENTS

- CAJUN RUB.....3
- COFFEE & COCOA RUB5
- BEARNAISE SAUCE5
- HOLLANDAISE SAUCE.....5
- BRANDY PEPPERCORN SAUCE.....8
- GORGONZOLA CRUSTED10
- ROASTED BONE MARROW12
- MAINE LOBSTER TAIL (EACH)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
- CLASSIC ICEBERG SALAD 18
crumbled bleu cheese, bacon lardons, tomatoes, scallions, bleu cheese dressing
- MODERN ICEBERG SALAD 18
creamy bleu cheese, bacon lardons, tomatoes, red onion, radish, red wine vinaigrette
- DUCK CONFIT SALAD 19
duck confit, carrots, cucumber, quinoa, poached egg, frisee, red onion, dijon vinaigrette

FRESH CATCH*

- CHILEAN SEA BASS54
fondue potato, lobster sauce, confit tomato, charred cippolini, shaved fennel
- SEARED YELLOWFIN TUNA52
coconut carrot puree, wild rice, vegetable medley, tamarind sauce, soy cured egg yolk
- SEARED NORWEGIAN SALMON..... 45
spring vegetable ragu, morel mushroom, braised leeks, chicken jus

CLASSIC & NEW SIDES

- TRUFFLED MAC & CHEESE.....22
- SAUTEED SPINACH.....14
- CREAMED SPINACH16
- SAUTEED MUSHROOMS.....16
- ASPARAGUS WITH HOLLANDAISE15
- WHIPPED POTATOES.....12
- HAND CUT FRENCH FRIES.....10
- TRUFFLE FRENCH FRIES14
- FRIED ONIONS.....12
- CORN MANCHEGO.....17
- CHARRED BROCCOLINI15
- CHARRED ROMANESCO.....14
Marcona almond romesco sauce, herb aioli
- ROAST BEEF HASH15
fried egg, horseradish gremolata

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.