

STARTERS

- ANGRY SHRIMP28
crispy battered shrimp, spicy lobster butter sauce
- CRAB CAKE29
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 CRUDO26
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 piece20
- 5 piece33
- EAST COAST OYSTERS* (HALF DOZEN) ...22
- CHILLED MAINE LOBSTER TAIL (EACH) ...22
- CRAB COCKTAILMKT
- OCTOPUS COCKTAIL22

- 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

SOUP & SALADS

- CLASSIC SPLIT PEA SOUP10
the Smith & Wollensky original recipe
- CLAM CHOWDER14
New England style
- TOMATO & ONION SALAD16
whipped feta, Marcona almonds
- WOLLENSKY SALAD16
romaine lettuce, tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette
- CAESAR SALAD17
romaine lettuce, traditional dressing, croutons
- CLASSIC ICEBERG SALAD18
crumbled bleu cheese, bacon lardons, tomatoes, scallions, bleu cheese dressing
- MODERN ICEBERG SALAD18
creamy bleu cheese, bacon lardons, tomatoes, red onion, radish, red wine vinaigrette
- GREEK SPINACH SALAD18
baby spinach, olives, red onion, cucumber, feta, tomatoes, lemon oregano vinaigrette
- DUCK CONFIT SALAD19
duck confit, carrots, cucumber, quinoa, poached egg, frisee, red onion, dijon vinaigrette

SALAD ADD ONS

- GRILLED CHICKEN12
- TENDERLOIN TIPS*18
- JUMBO CHILLED OR GARLIC GRILLED SHRIMP20
- PAN-SEARED SALMON*22

STEAKHOUSE SANDWICHES

- LOBSTER ROLL44
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
- AMERICAN WAGYU BEEF HOT DOG18
ketchup, mustard, calabrian chili relish
- TENDERLOIN SANDWICH*29
aged cheddar, angry onions, horseradish aioli, bacon jam
- CORNED BEEF SANDWICH23
sauerkraut, gruyere, whole grain mustard and horseradish aioli, rye bread
- CHICKEN SANDWICH19
grilled chicken breast, bacon, cheddar, avocado, chipotle aioli, brioche

FRESH CATCH*

- SEARED YELLOWFIN TUNA52
coconut carrot puree, wild rice, vegetable medley, tamarind sauce, soy cured egg yolk
- SEARED NORWEGIAN SALMON45
spring vegetable ragu, morel mushroom, braised leeks, chicken jus

CLASSIC & NEW SIDES

- TRUFFLED MAC & CHEESE22
- SAUTEED SPINACH14
- CREAMED SPINACH16
- SAUTEED MUSHROOMS16
- ASPARAGUS WITH HOLLANDAISE15
- WHIPPED POTATOES12
- HAND CUT FRENCH FRIES10
- TRUFFLE FRENCH FRIES16
- FRIED ONIONS12
- CORN MANCHEGO17
- CHARRED BROCCOLINI15
- ROAST BEEF HASH15
fried egg, horseradish gremolata

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.69
- COFFEE & COCOA RUBBED FILET 10 OZ. ...73
ancho chili butter, angry onions
- GORGONZOLA CRUSTED FILET 10 OZ.78
bacon and scallions
- TWIN PETIT FILET MIGNON60
mushrooms, brandy peppercorn sauce
- STEAK TIPS AU POIVRE32
brandy peppercorn sauce, roasted portabella mushrooms, whipped potatoes
- PETIT NY STRIP39
8 oz. Prime NY strip steak, crispy Yukon gold potatoes, asparagus, red wine demi-glace
- HALF CHICKEN36
semi-boneless chicken, prosciutto, spinach, crispy Yukon gold potatoes, lemon chicken jus
- DUCK CONFIT37
cherry glaze, carrot orange puree, potato gratin
- 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.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.80

AMERICAN WAGYU*

- WAGYU RIBEYE150
14 oz. black grade Wagyu, bone marrow bordelaise, blistered tomato
- WAGYU MANHATTAN CUT99
9 oz. gold grade Wagyu, coffee and cocoa rub, roasted corn puree, chimichurri, smoked tableside
- WAGYU FILET MIGNON98
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.

LIMITED AVAILABILITY ON ALL WAGYU CUTS

STEAK ENHANCEMENTS

- CAJUN RUB3
- COFFEE & COCOA RUB3
- BEARNAISE SAUCE5
- HOLLANDAISE SAUCE5
- BRANDY PEPPERCORN SAUCE8
- GORGONZOLA CRUSTED10
- ROASTED BONE MARROW12
- MAINE LOBSTER TAIL (EACH)22



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.