

STARTERS

ANGRY SHRIMP	28
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*	29
roasted bone marrow, grilled crostini	
CONFIT BACON	25
sweet soy glazed, red cabbage and fresno pepper slaw, pickled vegetables	

GRILLED OCTOPUS	30
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	
BURRATA	20
herb pesto, heirloom tomato, Marcona almond	
ADD PROSCIUTTO	6

SHELLFISH

JUMBO SHRIMP COCKTAIL	
3 piece	20
5 piece	33
EAST COAST OYSTERS* (HALF DOZEN)	22
CHILLED MAINE LOBSTER TAIL (EACH)	21
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.

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	
ICEBERG SALAD	18
classic: bleu cheese, bacon lardons, tomatoes, scallions, bleu cheese dressing	
modern: 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 BASS	54
fondant potato, lobster sauce, confit tomato, charred cippolini, shaved fennel	
SEARED YELLOWFIN TUNA	52
coconut carrot puree, wild rice, vegetable medley, tamarind sauce	
SEARED NORWEGIAN SALMON	45
spring vegetable ragu, morel mushroom, braised leeks, chicken jus	

CLASSIC & NEW SIDES

TRUFFLE MAC & CHEESE	22
SAUTEED SPINACH	14
CREAMED SPINACH	16
SAUTEED MUSHROOMS	16
ASPARAGUS WITH HOLLANDAISE	15
WHIPPED POTATOES	12
HAND CUT FRENCH FRIES	10
TRUFFLE FRENCH FRIES	15
FRIED ONIONS	12
CORN MANCHEGO	17
CHARRED BROCCOLINI	15
CHARRED ROMANESCO	14
Marcona almond romesco sauce, lemon aioli	
ROAST BEEF HASH	15
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

SURF & TURF FOR TWO*	162
18 oz. filet, twin Maine lobster tails with garlic butter, chimichurri	
SIGNATURE FILET MIGNON 10 OZ*	68
COFFEE & COCOA RUBBED FILET 10 OZ*	70
ancho chili butter, angry onions	
FILET OSCAR 10 OZ*	94
lump crab meat, asparagus, hollandaise sauce	
GORGONZOLA CRUSTED FILET 10 OZ*	78
bacon and scallions	
TWIN PETIT FILET MIGNON*	60
mushrooms, brandy peppercorn sauce	
SRF KUROBUTA PORK CHOP*	65
pineapple salsa, chimichurri, charred radicchio	
DUCK CONFIT	36
cherry glaze, carrot orange puree, potato gratin	
HALF CHICKEN	38
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	

USDA PRIME CLASSIC STEAKHOUSE CUTS*

USDA PRIME DRY-AGED PORTERHOUSE FOR TWO - 42 OZ	195
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	92
USDA PRIME DRY-AGED BONE-IN NEW YORK CUT 21 OZ	90
USDA PRIME BONELESS NEW YORK STRIP 16 OZ	80

AMERICAN WAGYU*

SWINGING TOMAHAWK RIB EYE	270
44 oz. black grade Wagyu, carved tableside, confit herbed potatoes - great to share	
WAGYU PORTERHOUSE FOR TWO	275
38+ oz. gold grade Wagyu, fondant potatoes, asparagus	
LONG BONE WAGYU FILET	158
18 oz. gold grade Wagyu, arugula, EVOO, lemon, crispy garlic	
WAGYU RIBEYE	150
16 oz. black grade Wagyu, bone marrow bordelaise, blistered tomato	
WAGYU NY STRIP	135
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.

STEAK ENHANCEMENTS

CAJUN RUB	3
COFFEE & COCOA RUB	5
BERNAISE SAUCE	5
HOLLANDAISE SAUCE	5
BRANDY PEPPERCORN SAUCE	8
GORGONZOLA CRUSTED	10
ROASTED BONE MARROW	12
MAINE LOBSTER TAIL (EACH)	21

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.