

STARTERS

ANGRY SHRIMP28
crispy battered shrimp, spicy lobster butter 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

CRAB CAKE.....29
lump crab meat, cognac mustard, ginger sauce

GRILLED OCTOPUS*32
Marcona almond romesco sauce, peppadew peppers, romanesco

AMERICAN WAGYU CARPACCIO* 27
SRF Wagyu tenderloin, pickled mushrooms, black truffle aioli, croutons, shaved Parmesan, crostini

BURRATA20
herb pesto, heirloom tomato, Marcona almond

ADD PROSCIUTTO 6

SHELLFISH

JUMBO SHRIMP COCKTAIL

3 piece 20

5 piece33

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 TWO*.....165
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 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*66
pineapple salsa, chimichurri, charred radicchio

DUCK CONFIT37
cherry glaze, carrot orange puree, potato gratin

HALF CHICKEN38
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 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

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 FILET158
18 oz. gold grade Wagyu, arugula, EVOO, lemon, crispy garlic

WAGYU RIBEYE150
16 oz. black grade Wagyu, bone marrow bordelaise, blistered tomato

WAGYU NY STRIP135
14 oz. gold grade Wagyu, sauteed spinach, crispy shallots

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.

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

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 BASS54
fondant potato, lobster sauce, confit tomato, charred cippolini, shaved fennel

SEARED YELLOWFIN TUNA52
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 & CHEESE22

SAUTEED SPINACH.....14

CREAMED SPINACH16

SAUTEED MUSHROOMS16

ASPARAGUS WITH HOLLANDAISE15

WHIPPED POTATOES.....12

HAND CUT FRENCH FRIES.....10

TRUFFLE FRENCH FRIES16

FRIED ONIONS.....12

CORN MANCHEGO.....17

CHARRED BROCCOLINI15

CHARRED ROMANESCO.....14
Marcona almond romesco sauce, lemon 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.