

STARTERS

ANGRY SHRIMP .....26  
crispy battered shrimp, spicy lobster butter sauce

TUNA TARTARE\* .....25  
orange, jalapeno, cucumber, coconut vinaigrette, sesame tuile

TABLESIDE STEAK TARTARE\* ..... 29  
roasted bone marrow, grilled crostini

CONFIT BACON .....24  
sweet soy glazed, red cabbage and fresno pepper slaw, pickled vegetables

CRAB CAKE.....28  
lump crab meat, cognac mustard, ginger sauce

GRILLED OCTOPUS .....30  
Marcona almond romesco sauce, peppadew peppers, romanesco

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

BURRATA ..... 19  
herb pesto, heirloom tomato, Marcona almond

ADD PROSCIUTTO ..... 6

SHELLFISH

JUMBO SHRIMP COCKTAIL  
3 piece .....19  
5 piece ..... 30

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\* ..... 185  
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\*.....160  
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\* .....88  
lump crab meat, asparagus, hollandaise sauce

GORGONZOLA CRUSTED FILET 10 OZ\*. ..75  
bacon and scallions

TWIN PETIT FILET MIGNON\* .....60  
mushrooms, brandy peppercorn sauce

SRF KUROBUTA PORK CHOP 14 OZ\* .....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 .....190

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...90

USDA PRIME DRY-AGED BONE-IN NEW YORK CUT 21 OZ.....86

USDA PRIME BONELESS NEW YORK STRIP 16 OZ .....78

AMERICAN WAGYU\*

SWINGING TOMAHAWK RIB EYE .....250  
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 .....145  
16 oz. black grade Wagyu, bone marrow bordelaise, blistered tomato

WAGYU NY STRIP .....130  
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 .....3

BEARNAISE SAUCE .....5

HOLLANDAISE SAUCE.....5

BRANDY PEPPERCORN SAUCE.....8

GORGONZOLA CRUSTED .....10

ROASTED BONE MARROW .....12

MAINE LOBSTER TAIL (EACH) ..... 21

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 ..... 16  
romaine lettuce, traditional dressing, croutons

ICEBERG SALAD..... 17  
**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 ..... 14

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

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.