

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*.	30
roasted bone marrow, grilled crostini	
CONFIT BACON.	26
tomatillo salsa, mole, pickled fresno	
FRITTO MISTO.	24
calamari, shrimp, zucchini, fennel, calabrian aioli	

GRILLED OCTOPUS.	32
Marcona almond romesco sauce, peppadew peppers, cauliflower	
SEARED JUMBO SCALLOPS.	29
confit bacon, pepitas mole verde, lime corn tortilla	
GRILLED THAI CURRY SHRIMP.	28
red Thai curry sauce, scallion & radish	
AMERICAN WAGYU CARPACCIO*.	27
SRF Wagyu tenderloin, pickled mushrooms, black truffle aioli, croutons, shaved Parmesan, crostini	
BURRATA.	20
basil and cilantro pesto, tomato chutney, crostini	
ADD PROSCIUTTO.	6

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.

SOUP & SALADS

CLASSIC SPLIT PEA SOUP.	10
the Smith & Wollensky original recipe	
FRENCH ONION SOUP	17
braised oxtail, crostini, gruyere	
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	22
duck confit, carrots, cucumber, quinoa, poached egg, frisée, tomatoes, red onion, dijon vinaigrette	

FRESH CATCH

CHILEAN SEA BASS*	54
shrimp and tomato risotto, shaved fennel	
YELLOWFIN TUNA*.	52
coconut carrot puree, wild rice, vegetable medley, tamarind sauce	
NORWEGIAN SALMON*	45
seasonal squash, spiced honey, sweet potato puree	

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	16
FRIED ONIONS.	12
CHARRED BROCCOLINI	15
BRUSSELS SPROUTS WITH BACON.	15
POTATO GRATIN.	14
roasted tomato leek sauce	
ROASTED CAULIFLOWER STEAK	14
angry onions, steak sauce mayo	

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.



FILET MIGNON

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	

Add On:

MAINE LOBSTER TAIL - 22
SHRIMP - 20 SCALLOPS - 24

USDA PRIME CLASSIC STEAKHOUSE CUTS

USDA PRIME DRY-AGED PORTERHOUSE FOR TWO 42 OZ*.	198
USDA PRIME SIGNATURE DRY-AGED BONE-IN RIB EYE 28 OZ*.	105
USDA PRIME CAJUN MARINATED 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

STEAK ENHANCEMENTS

CAJUN RUB.	3
COFFEE & COCOA RUB.	5
BEARNAISE SAUCE.	5
HOLLANDAISE SAUCE.	5
BRANDY PEPPERCORN SAUCE.	8
GORGONZOLA CRUSTED.	10
ROASTED BONE MARROW.	12
MAINE LOBSTER TAIL (EACH).	22

AMERICAN WAGYU

SWINGING TOMAHAWK RIB EYE*	270
44 oz. black grade Wagyu, carved tableside, confit herbed potatoes - great to share	
WAGYU PORTERHOUSE FOR TWO*	285
38+ oz. gold grade Wagyu, fondant potatoes, asparagus	
WAGYU RIBEYE*.	150
16 oz. black grade Wagyu, bone marrow bordelaise, blistered tomato	
WAGYU NY STRIP*	135
14 oz. gold grade Wagyu, romesco sauce, chimichurri, smoked tableside	
WAGYU FILET MIGNON*	98
9 oz. black grade Wagyu, parsnip puree, broccolini, red wine demi-glace	

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

BUTCHER’S TABLE

SURF & TURF FOR TWO*.	165
18 oz. filet, twin Maine lobster tails with garlic butter, chimichurri	
BONE-IN RIB EYE AU POIVRE 26 OZ*.	78
wet-aged, peppercorn crusted, brandy peppercorn sauce	
DUCK CONFIT.	37
white bean cassoulet, frisée salad	
BRAISED SHORT RIB.	50
roasted garlic whipped potato, root vegetables	
HALF CHICKEN.	38
semi-boneless chicken, prosciutto, spinach, crispy Yukon gold potatoes, lemon chicken jus	



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.