

STARTERS

ANGRY SHRIMP.	26
crispy battered shrimp, spicy lobster butter sauce	
CRAB CAKE.	28
lump crab meat, cognac mustard, ginger sauce	
TUNA TARTARE*.	25
orange, jalapeno, cucumber, coconut vinaigrette, sesame tuile	
TABLESIDE STEAK TARTARE*.	29
roasted bone marrow, grilled crostini	
CONFIT BACON.	24
tomatillo salsa, mole, pickled fresno	

GOLDEN FRIED CALAMARI	18
tartar sauce, lemon	
AMERICAN WAGYU CARPACCIO*.	27
SRF Wagyu tenderloin, pickled mushrooms, black truffle aioli, croutons, shaved Parmesan, crostini	
CHARCUTERIE BOARD FOR TWO.	28
prosciutto, salami picante, coppa, bleu cheese, aged cheddar cheese, triple creme brie, Marcona almonds, fig jam, pickled onions & cornichons, crostini	
BURRATA.	19
basil and cilantro pesto, tomato chutney, crostini	
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.

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	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	

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	14
SAUTEED MUSHROOMS	15
ASPARAGUS WITH HOLLANDAISE	15
WHIPPED POTATOES.	12
HAND CUT FRENCH FRIES.	10
TRUFFLE FRENCH FRIES	14
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.



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	
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 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*.	160
18 oz. filet, twin Maine lobster tails with garlic butter, chimichurri	
BONE-IN RIB EYE AU POIVRE 26 OZ*. . . .	75
wet-aged, peppercorn crusted, brandy peppercorn sauce	
DUCK CONFIT.	36
white bean cassoulet, frisée salad	
BRAISED SHORT RIB.	48
roasted garlic whipped potato, root vegetables	
HALF CHICKEN.	38
semi-boneless chicken, prosciutto, spinach, crispy Yukon gold potatoes, lemon chicken jus	



FILET MIGNON

SIGNATURE FILET MIGNON*	
8 oz 12 oz	65 85
COFFEE & COCOA RUBBED FILET*	
8 oz 12 oz	67 87
ancho chili butter, angry onions	
FILET OSCAR*	
8 oz 12 oz	85 100
lump crab meat, asparagus, hollandaise sauce	
GORGONZOLA CRUSTED FILET*	
8 oz 12 oz.	72 89
bacon and scallions	
TWIN PETIT FILET MIGNON*.	60
mushrooms, brandy peppercorn sauce	

Add On:

MAINE LOBSTER TAIL - 21
SHRIMP - 19

USDA PRIME CLASSIC STEAKHOUSE CUTS

USDA PRIME DRY-AGED PORTERHOUSE FOR TWO 42 OZ*.	190
USDA PRIME SIGNATURE DRY-AGED BONE-IN RIB EYE 28 OZ*.	108
USDA PRIME CAJUN MARINATED DRY-AGED BONE-IN RIB EYE 28 OZ*. . . .	108
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*.	79

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

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.