

STARTERS

ANGRY SHRIMP..... 28	FRITTO MISTO..... 24
crispy battered shrimp, spicy lobster butter sauce	calamari, shrimp, zucchini, fennel, calabrian aioli
CRAB CAKE..... 29	CONFIT BACON..... 25
lump crab meat, cognac mustard, ginger sauce	tomatillo salsa, mole, pickled fresno
TUNA TARTARE*..... 26	SEARED JUMBO SCALLOPS..... 28
orange, jalapeno, cucumber, coconut vinaigrette, sesame tuile	confit bacon, pepitas mole verde, lime corn tortilla
GRILLED OCTOPUS..... 30	AMERICAN WAGYU CARPACCIO*..... 27
Marcona almond romesco sauce, peppadew peppers, cauliflower	SRF Wagyu tenderloin, pickled mushrooms, black truffle aioli, croutons, shaved Parmesan, crostini
TABLESIDE STEAK TARTARE*..... 29	BURRATA..... 20
roasted bone marrow, grilled crostini	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)..... 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.

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*	
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 - 20   SCALLOPS - 24

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
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 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*..... 162
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

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
<b>classic:</b> bleu cheese, bacon lardons, tomatoes, scallions, bleu cheese dressing
<b>modern:</b> 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..... 16
SAUTEED MUSHROOMS..... 16
ASPARAGUS WITH HOLLANDAISE..... 15
WHIPPED POTATOES..... 12
HAND CUT FRENCH FRIES..... 10
TRUFFLE FRENCH FRIES..... 15
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

USDA PRIME CLASSIC STEAKHOUSE CUTS

USDA PRIME DRY-AGED PORTERHOUSE FOR TWO 42 OZ*..... 195
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*..... 92
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)..... 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.