

STARTERS

ANGRY SHRIMP.	26	CONFIT BACON.	24
crispy battered shrimp, spicy lobster butter sauce		tomatillo salsa, mole, pickled fresno	
CRAB CAKE.	28	AMERICAN WAGYU CARPACCIO*.	27
lump crab meat, cognac mustard, ginger sauce		SRF Wagyu tenderloin, pickled mushrooms, black truffle aioli, croutons, shaved Parmesan, crostini	
TUNA TARTARE*.	25	CHARCUTERIE BOARD FOR TWO.	28
orange, jalapeno, cucumber, coconut vinaigrette, sesame tuile		prosciutto, salami picante, coppa, bleu cheese, aged cheddar cheese, triple creme brie, Marcona almonds, fig jam, pickled onions & cornichons, crostini	
TABLESIDE STEAK TARTARE*.	29	BURRATA.	19
roasted bone marrow, grilled crostini		basil and cilantro pesto, tomato chutney, crostini	
GOLDEN FRIED CALAMARI.	18	ADD PROSCIUTTO.	6
tartar sauce, lemon			

STEAKHOUSE BURGERS & SANDWICHES

SERVED WITH HAND CUT FRENCH FRIES,
COLE SLAW, HOUSE-MADE PICKLES

WOLLENSKY'S BUTCHER BURGER*. . . .	21	AMERICAN WAGYU BEEF HOT DOG. . . .	17
applewood smoked bacon, aged cheddar, steak sauce mayo		ketchup, mustard, calabrian chili relish	
CAJUN BURGER*.	21	CORNED BEEF SANDWICH.	22
blackened, bleu cheese, red onion marmalade		sauerkraut, gruyere, whole grain mustard and horseradish aioli, rye bread	
COFFEE & COCOA BURGER*.	22	CHICKEN SANDWICH.	19
our signature rub, ancho chili butter, angry onions		grilled chicken breast, bacon, cheddar, avocado, chipotle aioli, brioche	
TENDERLOIN SANDWICH*.	28	MAINE LOBSTER ROLL.	44
aged cheddar, angry onions, horseradish aioli, bacon jam		half pound Gulf of Maine lobster meat with lemon mayo, on traditional buttered roll	

BUTCHER'S TABLE

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	
STEAK TIPS AU POIVRE*.	32
brandy peppercorn sauce, roasted portabella mushrooms, whipped potatoes	
PETIT NY STRIP*.	39
8 oz. Prime NY strip steak, crispy Yukon gold potatoes, asparagus, red wine demi-glace	
HALF CHICKEN.	38
semi-boneless chicken, prosciutto, spinach, crispy Yukon gold potatoes, lemon chicken jus	
DUCK CONFIT.	36
white bean cassoulet, frisée salad	
BRAISED SHORT RIB.	48
roasted garlic whipped potato, root vegetables	
BONE-IN RIB EYE AU POIVRE 26 OZ*. . . .	75
wet-aged, peppercorn crusted, brandy peppercorn sauce	

STEAK ENHANCEMENTS

CAJUN RUB	3	BRANDY PEPPERCORN SAUCE.	8
COFFEE & COCOA RUB.	3	GORGONZOLA CRUSTED.	10
BERNAISE SAUCE.	5	ROASTED BONE MARROW.	12
HOLLANDAISE SAUCE.	5	MAINE LOBSTER TAIL (EACH).	21

USDA PRIME CLASSIC STEAKHOUSE CUTS

SIGNATURE USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ*	108
CAJUN MARINATED USDA PRIME 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

AMERICAN WAGYU

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.

SHELLFISH

JUMBO SHRIMP COCKTAIL	
3 piece	19
5 piece	30
CHILLED MAINE LOBSTER TAIL (EACH). . .	21
OCTOPUS COCKTAIL.	22
EAST COAST OYSTERS* (HALF DOZEN). . .	22
CRAB COCKTAIL.	MKT

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	
CLASSIC COBB SALAD.	16
avocado, olives, bleu cheese, tomatoes, bacon lardons, green beans, hard boiled egg, ranch dressing	
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	
GREEK SPINACH SALAD	17
baby spinach, olives, red onion, cucumber, feta, tomatoes, lemon oregano vinaigrette	

SALAD ADD ONS

GRILLED CHICKEN	12
TENDERLOIN TIPS*.	18
JUMBO CHILLED OR GARLIC GRILLED SHRIMP.	19
PAN-SEARED SALMON*.	22

FRESH CATCH

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	

Prices and availabilty are subject to change.

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.