

STARTERS

- CLASSIC SPLIT PEA SOUP. 10
the Smith & Wollensky original recipe
- FRENCH ONION SOUP. 17
braised oxtail, crostini, gruyere
- ANGRY SHRIMP. 28
crispy battered shrimp, spicy lobster butter sauce
- CRAB CAKE. 29
lump crab meat, cognac mustard, ginger sauce
- FRITTO MISTO. 22
calamari, shrimp, zucchini, fennel, calabrian aioli

- TUNA TARTARE*. 25
orange, jalapeno, cucumber, coconut vinaigrette, sesame tuile
- BURRATA. 19
basil and cilantro pesto, tomato chutney, crostini
- ADD PROSCIUTTO. 6
- AMERICAN WAGYU CARPACCIO*. 27
SRF Wagyu tenderloin, pickled mushrooms, black truffle aioli, croutons, shaved Parmesan, crostini

- CONFIT BACON. 27
tomatillo salsa, mole, pickled fresno
- CHARCUTERIE BOARD FOR TWO. 28
prosciutto, coppa, bleu cheese, aged cheddar cheese, triple creme brie, fig jam, pickled onions & cornichons, crostini
- TABLESIDE STEAK TARTARE*. 31
roasted bone marrow, grilled crostini

SHELLFISH

- JUMBO SHRIMP COCKTAIL
3 piece 23
6 piece 35
 - 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.*

SALADS

- 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* 58
shrimp and tomato risotto, shaved fennel
- YELLOWFIN TUNA*. 55
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 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.



FILET MIGNON

- SIGNATURE FILET MIGNON*
8 oz | 12 oz 66 | 88
- COFFEE & COCOA RUBBED FILET*
8 oz | 12 oz 68 | 89
ancho chili butter, angry onions
- FILET OSCAR*
8 oz | 12 oz 88 | 105
lump crab meat, asparagus, hollandaise sauce
- GORGONZOLA CRUSTED FILET*
8 oz | 12 oz. 74 | 94
bacon and scallions
- TWIN PETIT FILET MIGNON*. 60
mushrooms, brandy peppercorn sauce

Add On:

- MAINE LOBSTER TAIL - 21
- SHRIMP - 19

AMERICAN WAGYU

- SWINGING TOMAHAWK RIB EYE* 250
44 oz. black grade Wagyu, carved tableside, confit herbed potatoes - great to share
- 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*. 170
18 oz. filet, twin Maine lobster tails with garlic butter, chimichurri
- DUCK CONFIT. 36
white bean cassoulet, frisée salad
- HALF CHICKEN. 38
semi-boneless chicken, prosciutto, spinach, crispy Yukon gold potatoes, lemon chicken jus

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*. 110
- USDA PRIME CAJUN MARINATED DRY-AGED BONE-IN RIB EYE 28 OZ*. 110
- USDA PRIME DRY-AGED T-BONE 26 OZ*. 98
- USDA PRIME DRY-AGED BONE-IN NEW YORK CUT 21 OZ*. 88
- USDA PRIME BONELESS NEW YORK STRIP 16 OZ*. 79

STEAK ENHANCEMENTS

- CAJUN RUB. 3
- COFFEE & COCOA RUB. 3
- BERNAISE 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.