

## STARTERS

- CLASSIC SPLIT PEA SOUP. . . . . 10  
the Smith & Wollensky original recipe
- FRENCH ONION SOUP. . . . . 17  
braised oxtail, crostini, gruyere
- ANGRY SHRIMP. . . . . 30  
crispy battered shrimp, spicy lobster butter sauce
- CRAB CAKE. . . . . 30  
lump crab meat, cognac mustard, ginger sauce
- TUNA TARTARE\*. . . . . 26  
orange, jalapeno, cucumber, coconut vinaigrette, sesame tuile
- FRITTO MISTO. . . . . 24  
calamari, shrimp, zucchini, fennel, calabrian aioli

- GRILLED OCTOPUS. . . . . 34  
Marcona almond romesco sauce, peppadew peppers, cauliflower
- CONFIT BACON. . . . . 27  
tomatillo salsa, mole, pickled fresno
- TABLESIDE STEAK TARTARE\*. . . . . 32  
roasted bone marrow, grilled crostini
- 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. . . . . 24
- 6 piece. . . . . 38
- 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

## 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\*. . . . . 62  
mushrooms, brandy peppercorn sauce

*Add On:*

- MAINE LOBSTER TAIL - 22
- SHRIMP - 20

### USDA PRIME CLASSIC STEAKHOUSE CUTS

- 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\*. . . . . 92
- 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

## 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 . . . . . 17  
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. . . . . 18  
**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 . . . . . 18  
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. . . . . 20
- PAN-SEARED SALMON\* . . . . . 22

## STEAKHOUSE SANDWICHES

- LOBSTER ROLL. . . . . 44  
traditional with lemon mayo
- WOLLENSKY'S BUTCHER BURGER\* . . . . 23  
applewood smoked bacon, aged cheddar, steak sauce mayo
- CAJUN BURGER\* . . . . . 23  
blackened, bleu cheese, red onion marmalade
- COFFEE & COCOA BURGER\* . . . . . 23  
our signature rub, ancho chili butter, angry onions
- AMERICAN WAGYU BEEF HOT DOG . . . . 18  
ketchup, mustard, calabrian chili relish
- TENDERLOIN SANDWICH\* . . . . . 29  
aged cheddar, angry onions, horseradish aioli, bacon jam
- CORNED BEEF SANDWICH. . . . . 23  
sauerkraut, gruyere, whole grain mustard and horseradish aioli, rye bread
- CHICKEN SANDWICH . . . . . 19  
grilled chicken breast, bacon, cheddar, avocado, chipotle aioli, brioche

## FRESH CATCH

- 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 . . . . . 18
- 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

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.