

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 piece23
6 piece 35
- CHILLED MAINE LOBSTER TAIL (EACH). . . 21
- OCTOPUS COCKTAIL.22
- EAST COAST OYSTERS* (HALF DOZEN). . . 22
- CRAB COCKTAIL.MKT

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
- 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*.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 & CHEESE22
- 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

STEAKHOUSE BURGERS & SANDWICHES

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

- 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
- TENDERLOIN SANDWICH*. 28
aged cheddar, angry onions, horseradish aioli, bacon jam

- AMERICAN WAGYU BEEF HOT DOG. 17
ketchup, mustard, calabrian chili relish
- CORNED BEEF SANDWICH.22
sauerkraut, gruyere, whole grain mustard and horseradish aioli, rye bread
- CHICKEN SANDWICH.19
grilled chicken breast, bacon, cheddar, avocado, chipotle aioli, brioche
- MAINE LOBSTER ROLL.44
half pound Gulf of Maine lobster meat with lemon mayo, on traditional buttered roll

BUTCHER'S TABLE

- SIGNATURE FILET MIGNON*
8 oz | 12 oz66 | 88
- COFFEE & COCOA RUBBED FILET*
8 oz | 12 oz68 | 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
- 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

USDA PRIME CLASSIC STEAKHOUSE CUTS

- SIGNATURE USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ*. 110
- CAJUN MARINATED USDA PRIME 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

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.

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

Prices and availability 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.