

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.	23
calamari, shrimp, zucchini, fennel, calabrian aioli	

CONFIT BACON.	27
tomatillo salsa, mole, pickled fresno	
BURRATA.	19
basil and cilantro pesto, tomato chutney, crostini	
ADD PROSCIUTTO.	6
TABLESIDE STEAK TARTARE*.	31
roasted bone marrow, grilled crostini	
AMERICAN WAGYU CARPACCIO*.	27
SRF Wagyu tenderloin, pickled mushrooms, black truffle aioli, croutons, shaved Parmesan, crostini	

TUNA TARTARE*.	25
orange, jalapeno, cucumber, coconut vinaigrette, sesame tuile	
GRILLED OCTOPUS.	34
Marcona almond romesco sauce, peppadew peppers, cauliflower	

SHELLFISH

JUMBO SHRIMP COCKTAIL	
3 piece	23
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 & 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	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	AMERICAN WAGYU BEEF HOT DOG.	17
applewood smoked bacon, aged cheddar, steak sauce mayo		ketchup, mustard, calabrian chili relish	
CAJUN BURGER*.	23	CORNED BEEF SANDWICH.	22
blackened, bleu cheese, red onion marmalade		sauerkraut, gruyere, whole grain mustard and horseradish aioli, rye bread	
COFFEE & COCOA BURGER*.	23	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	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	
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	BRANDY PEPPERCORN SAUCE.	8
COFFEE & COCOA RUB.	3	GORGONZOLA CRUSTED.	10
BEARNAISE SAUCE.	5	ROASTED BONE MARROW.	12
HOLLANDAISE SAUCE.	5	MAINE LOBSTER TAIL (EACH).	21

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.