

STARTERS

CLASSIC SPLIT PEA SOUP. GL
the Smith & Wollensky original recipe

FRENCH ONION SOUP. GL,M
braised oxtail, crostini, gruyere

ANGRY SHRIMP. F,GL,M,SH
crispy battered shrimp, spicy lobster butter sauce

CRAB CAKE. F,GL,M,SH
lump crab meat, cognac mustard, ginger sauce

FRITTO MISTO. F,GL,M,SH
calamari, shrimp, zucchini, fennel, calabrian aioli

CONFIT BACON. F,GL,M,P,SH,TN
tomatillo salsa, mole, pickled fresno

BURRATA. GL,M,TN
basil and cilantro pesto, tomato chutney, crostini

ADD PROSCIUTTO.

TABLESIDE STEAK TARTARE*. F,GL
roasted bone marrow, grilled crostini

AMERICAN WAGYU CARPACCIO*. GL
SRF Wagyu tenderloin, pickled mushrooms, black truffle aioli, croutons, shaved Parmesan, crostini

TUNA TARTARE*. F,GL,M,S
orange, jalapeno, cucumber, coconut vinaigrette, sesame tuile

GRILLED OCTOPUS. M,SH,TN
Marcona almond romesco sauce, peppadew peppers, cauliflower

SHELLFISH

JUMBO SHRIMP COCKTAIL
3 piece F,M,SH
6 piece F,M,SH

EAST COAST OYSTERS* (HALF DOZEN) . . . F,SH

CHILLED MAINE LOBSTER TAIL (EACH). F,M,S,SH

CRAB COCKTAIL GL,F,M,S,SH

OCTOPUS COCKTAIL. GL,S,SH

SHELLFISH TOWER FOR TWO* . GL,F,M,S,SH
Maine lobster tail, crab cocktail, jumbo shrimp, oysters, octopus cocktail

SHELLFISH TOWER FOR FOUR* . GL,F,M,S,SH
Maine lobster tail, crab cocktail, jumbo shrimp, oysters, octopus cocktail

SHELLFISH TOWER FOR SIX* . . . GL,F,M,S,SH
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. M,TN
whipped feta, Marcona almonds

WOLLENSKY SALAD F,GL,M,SH
romaine lettuce, tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette

CAESAR SALAD F,GL,M
romaine lettuce, traditional dressing, croutons

ICEBERG SALAD. M
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* F,M,SH
shrimp and tomato risotto, shaved fennel

YELLOWFIN TUNA*. F,GL,S
coconut carrot puree, wild rice, vegetable medley, tamarind sauce

NORWEGIAN SALMON* F,M
seasonal squash, spiced honey, sweet potato puree

CLASSIC & NEW SIDES

TRUFFLE MAC & CHEESE GL,M

SAUTEED SPINACH.

CREAMED SPINACH GL,M

SAUTEED MUSHROOMS M

ASPARAGUS WITH HOLLANDAISE F,M

WHIPPED POTATOES. M

HAND CUT FRENCH FRIES. F,GL,M,SH

TRUFFLE FRENCH FRIES F,GL,M,SH

FRIED ONIONS. F,GL,M,SH

CHARRED BROCCOLINI M

BRUSSELS SPROUTS WITH BACON. M

POTATO GRATIN. M
roasted tomato leek sauce

ROASTED CAULIFLOWER STEAK . . . F,GL,M,SH
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

COFFEE & COCOA RUBBED FILET*
8 oz | 12 oz F,GL,M,SH
ancho chili butter, angry onions

FILET OSCAR*
8 oz | 12 oz F,M,SH
lump crab meat, asparagus, hollandaise sauce

GORGONZOLA CRUSTED FILET*
8 oz | 12 oz. GL
bacon and scallions

TWIN PETIT FILET MIGNON* M
mushrooms, brandy peppercorn sauce

Add On:

MAINE LOBSTER TAIL - F,M,SH
SHRIMP - M,SH

AMERICAN WAGYU

SWINGING TOMAHAWK RIB EYE* . . . F,GL,M,SH
44 oz. black grade Wagyu, carved tableside, confit herbed potatoes - great to share

WAGYU RIBEYE*.
16 oz. black grade Wagyu, bone marrow bordelaise, blistered tomato

WAGYU NY STRIP*. F,GL,M,S,SH
14 oz. gold grade Wagyu, sauteed spinach, crispy shallots

WAGYU FILET MIGNON* M
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*. F,GL,M,SH
18 oz. filet, twin Maine lobster tails with garlic butter, chimichurri

DUCK CONFIT. M
white bean cassoulet, frisée salad

HALF CHICKEN. F,GL,M,SH
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*

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

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

USDA PRIME DRY-AGED T-BONE 26 OZ*

USDA PRIME DRY-AGED BONE-IN NEW YORK CUT 21 OZ*

USDA PRIME BONELESS NEW YORK STRIP 16 OZ*

STEAK ENHANCEMENTS

CAJUN RUB.

COFFEE & COCOA RUB. GL,M,SH

BEARNAISE SAUCE. F,M

HOLLANDAISE SAUCE. F,M

BRANDY PEPPERCORN SAUCE. M

GORGONZOLA CRUSTED. GL,M

ROASTED BONE MARROW.

MAINE LOBSTER TAIL (EACH). F,M,SH

ALLERGY KEY

F - FISH | GL - WHEAT | M - MILK | P- PEANUT | S - SOY | SH - SHELLFISH | TN - TREE NUT

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.