

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
- TUNA TARTARE*. F,GL,M,S
orange, jalapeno, cucumber, coconut vinaigrette, sesame tuile
- FRITTO MISTO. F,GL,M,SH
calamari, shrimp, zucchini, fennel, calabrian aioli

- GRILLED OCTOPUS. M,SH,TN
Marcona almond romesco sauce, peppadew peppers, cauliflower
- CONFIT BACON. F,GL,M,P,SH,TN
tomatillo salsa, mole, pickled fresno
- 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
- BURRATA. GL,M,TN
basil and cilantro pesto, tomato chutney, crostini
- ADD PROSCIUTTO.

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
- CLASSIC COBB SALAD. M
avocado, olives, bleu cheese, tomatoes, bacon lardons, green beans, hard boiled egg, ranch dressing
- 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
- GREEK SPINACH SALAD M
baby spinach, olives, red onion, cucumber, feta, tomatoes, lemon oregano vinaigrette

SALAD ADD ONS

- GRILLED CHICKEN
- TENDERLOIN TIPS*
- JUMBO CHILLED OR GARLIC GRILLED SHRIMP M,SH
- PAN-SEARED SALMON* F

STEAKHOUSE SANDWICHES

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

FRESH CATCH

- 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

- 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

- STEAK TIPS AU POIVRE*. M
brandy peppercorn sauce, roasted portabella mushrooms, whipped potatoes
- PETIT NY STRIP*. F,GL,M,SH
8 oz. Prime NY strip steak, crispy Yukon gold potatoes, asparagus, red wine demi-glace
- 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 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.