

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

CHARCUTERIE BOARD FOR TWO. GL,M
prosciutto, salami picante, coppa, bleu cheese, aged cheddar cheese, triple creme brie, Marcona almonds, fig jam, pickled onions & cornichons, crostini

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

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

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

STEAKHOUSE BURGERS & SANDWICHES

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

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

TENDERLOIN SANDWICH*. F,GL,M,SH
aged cheddar, angry onions, horseradish aioli, bacon jam

AMERICAN WAGYU BEEF HOT DOG. . F,GL,M,SH
ketchup, mustard, calabrian chili relish

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

MAINE LOBSTER ROLL. F,GL,M,SH
half pound Gulf of Maine lobster meat with lemon mayo, on traditional buttered roll

BUTCHER'S TABLE

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,M
bacon and scallions

TWIN PETIT FILET MIGNON* M
mushrooms, brandy peppercorn sauce

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

HALF CHICKEN. M
semi-boneless chicken, prosciutto, spinach, crispy Yukon gold potatoes, lemon chicken jus

DUCK CONFIT. F,GL,M,SH
white bean cassoulet, frisée salad

USDA PRIME CLASSIC STEAKHOUSE CUTS

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

CAJUN MARINATED USDA PRIME 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*

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.

STEAK ENHANCEMENTS

CAJUN RUB.

COFFEE & COCOA RUB. GL,M,SH

BERNAISE 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.