

STARTERS

CLASSIC SPLIT PEA SOUP GL,SE
the Smith & Wollensky original recipe

YELLOW TOMATO GAZPACHO F,GL,M,SH
lump crab meat, chive oil

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

TUNA TARTARE* F,GL,M,S,SE,SH
cucumber, avocado mousse, gochujang, rice crackers

CEVICHE F
Leche de Tigre, featuring locally sourced fish - please ask your server for today's ceviche selection

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

BURRATA F,GL,M,SE,SH,TN
tomato chutney, basil and cilantro pesto, crostini
add prosciutto

ROASTED BEETS F,M,S,TN
red and yellow beets, charred onion crema, herbed pink peppercorn vinaigrette

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

AMERICAN WAGYU CARPACCIO* F,GL,M,S,SE
SRF Wagyu tenderloin, pickled mushrooms, black truffle aioli, croutons, shaved Parmesan, crostini

STEAKHOUSE BURGERS & SANDWICHES
SERVED WITH HAND CUT FRENCH FRIES,
COLE SLAW, HOUSE-MADE PICKLES

WOLLENSKY'S BUTCHER BURGER* F,GL,M,S,SE,SH
applewood smoked bacon, aged cheddar, steak sauce mayo

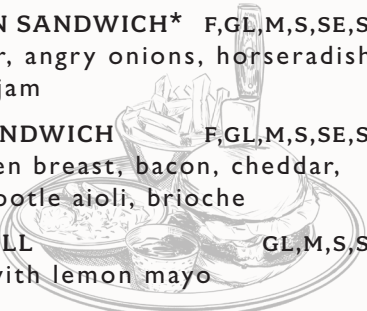
CAJUN BURGER* F,GL,M,S,SE,SH
blackened, bleu cheese, red onion marmalade

BLACKENED MAHI MAHI SANDWICH F,GL,M,TN
avocado, pina colada slaw

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

CHICKEN SANDWICH F,GL,M,S,SE,SH
grilled chicken breast, bacon, cheddar, avocado, chipotle aioli, brioche

LOBSTER ROLL GL,M,S,SH
traditional with lemon mayo



USDA PRIME CLASSIC
STEAKHOUSE CUTS

USDA PRIME DRY-AGED PORTERHOUSE FOR TWO 42 OZ* F,SH

USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ* F,SH

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

USDA PRIME BONELESS NEW YORK STRIP 16 OZ* F,SH

BUTCHER'S TABLE

STEAK TIPS AU POIVRE* F,M,SH
brandy peppercorn sauce, roasted portabella mushrooms, whipped potatoes

PETIT NY STRIP* F,M,SH
8 oz. Prime NY strip steak, crispy Yukon gold potatoes, asparagus, red wine demi-glace

SIGNATURE FILET MIGNON* 8 oz | 12 oz F,SH

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

TWIN PETIT FILET MIGNON* F,SH
cajun style

AMERICAN WAGYU

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

WAGYU MANHATTAN* F,M,SH
9oz. gold grade Wagyu, coffee and cocoa crusted, corn purée, chimichurri, smoked tableside

WAGYU FILET MIGNON* F,M,SH
9 oz. black grade Wagyu, asparagus, roasted shallots, bone marrow butter

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.

CHEF'S SELECTIONS

WHOLE MAINE LOBSTER, 2 POUND F,M
presented tableside, drawn butter, lemon

GROUPER* F,M
citrus beurre blanc, confit tomato

NORWEGIAN SALMON* F
yellow tomato gazpacho, heirloom tomato, basil oil

WHOLE YELLOWTAIL SNAPPER ESCABECHE F,GL,M,S,SH
citrus-garlic vinaigrette, peppers, red onion, lime

HALF CHICKEN F,GL,M,S,SH
semi-boneless chicken, prosciutto, spinach, crispy Yukon gold potatoes, lemon chicken jus

SHELLFISH

JUMBO SHRIMP COCKTAIL

3 piece F,M,S,SH

6 piece F,M,S,SH

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

CHILLED MAINE LOBSTER F,M,S,SH

CRAB COCKTAIL GL,F,M,S,SH

SHELLFISH BOUQUET* GL,F,M,S,SH
Maine lobster, crab cocktail, oysters on the half shell, jumbo shrimp cocktail, local fish ceviche

SALADS

TOMATO & ONION SALAD M,TN
whipped feta, Marcona almonds

WOLLENSKY SALAD
romaine lettuce, tomatoes, bacon lardons, potato croutons, marinated mushrooms, dijon vinaigrette

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

GREEN GODDESS SALAD F,TN
spinach, strawberry, avocado, spiced pecan, pickled shallot, green goddess dressing

ICEBERG SALAD M,S
bleu cheese, bacon lardons, tomatoes, scallions, bleu cheese dressing

CLASSIC COBB SALAD M,S
avocado, olives, bleu cheese, tomatoes, bacon lardons, green beans, hard boiled egg, ranch dressing

GREEK SPINACH SALAD M
baby spinach, olives, red onion, cucumber, feta, tomatoes, lemon oregano vinaigrette

SALAD ADD ONS

GRILLED CHICKEN F,SH

TENDERLOIN TIPS* F,SH

CHILLED OR GRILLED GARLIC SHRIMP F,SH

PAN-SEARED SALMON* F

STEAK
ENHANCEMENTS

CAJUN RUB

COFFEE & COCOA RUB F,GL,M,S

BEARNAISE SAUCE F,M

HOLLANDAISE SAUCE F,M

BRANDY PEPPERCORN SAUCE M

GORGONZOLA CRUSTED GL,M

ROASTED BONE MARROW

CHILLED MAINE LOBSTER M,SH

CLASSIC & NEW SIDES

TRUFFLE MAC & CHEESE GL,M

SAUTÉED SPINACH

CREAMED SPINACH M

SAUTÉED MUSHROOMS M

ASPARAGUS, LEMON GREMOLATA

WHIPPED POTATOES M

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

TRUFFLE FRENCH FRIES F,GL,M,S,SH

ONION RINGS F,GL,M,S,SH

FRIED ZUCCHINI, LEMON TZATZIKI F,GL,M,S,SH

CORN MANCHEGO M

ROASTED CARROTS F,M,S,TN
charred onion crema

ALLERGY KEY

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



Before placing your order, please inform your server if a person in your party has a food allergy. Scan QR Cde to view our Allergy Menu online. *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.