

STARTERS

CLASSIC SPLIT PEA SOUP the Smith & Wollensky original recipe	10	CRAB CAKE lump crab meat, cognac mustard, ginger sauce	30
CLAM CHOWDER New England style	14	BURRATA charred pineapple compote, basil and cilantro pesto, crostini	20
ANGRY SHRIMP crispy battered shrimp, spicy lobster butter sauce	30	add prosciutto	6
TUNA TARTARE* avocado, cucumber, ponzu, pickled ginger, wonton	28	FRIED ZUCCHINI steak sauce mayo, preserved lemon aioli	16
CHILLED CRAB & CITRUS lump crab meat, orange, grapefruit, asparagus, citrus vinaigrette	35	TABLESIDE STEAK TARTARE* roasted bone marrow, grilled crostini	32
		AMERICAN WAGYU CARPACCIO* SRF Wagyu tenderloin, pickled mushrooms, black truffle aioli, croutons, shaved Parmesan, crostini	28

SHELLFISH

JUMBO SHRIMP COCKTAIL 3 piece	24
6 piece	42
EAST COAST OYSTERS* (HALF DOZEN)	22
MAINE LOBSTER TAIL (EACH)	24
CRAB COCKTAIL	32
SHELLFISH BOUQUET* (2 PERSON MIN) Maine lobster tail, oysters on the half shell, crab cocktail, tuna tartare, jumbo shrimp cocktail	42/PP

SALADS

HEIRLOOM TOMATO & ONION SALAD bleu cheese crumbles, chives, bleu cheese dressing	17
WOLLENSKY SALAD romaine lettuce, tomatoes, bacon lardons, potato croutons, marinated mushrooms, dijon vinaigrette	16
CAESAR SALAD romaine lettuce, traditional dressing, croutons	18
ICEBERG SALAD bleu cheese, bacon lardons, tomatoes, scallions, bleu cheese dressing	19
S&W STEAKHOUSE SALAD romaine lettuce, baby heirloom tomatoes, hearts of palm, cucumbers, red onion, avocado, bacon lardons, grilled sweet corn, red wine vinaigrette	18

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.



USDA PRIME CLASSIC STEAKHOUSE CUTS

USDA PRIME DRY-AGED PORTERHOUSE FOR TWO 42 OZ*	198
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*	92
USDA PRIME BONELESS NEW YORK STRIP 16 OZ*	82

AMERICAN WAGYU

SWINGING TOMAHAWK RIB EYE* 44 oz. black grade Wagyu, carved tableside, confit herbed potatoes - great to share	275
WAGYU MANHATTAN* 9 oz. gold grade Wagyu, coffee and cocoa crusted, corn purée, chimichurri, smoked tableside	115
WAGYU FILET MIGNON* 9 oz. black grade Wagyu, asparagus, roasted shallots, bone marrow butter	100

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.

BUTCHER'S TABLE

SURF & TURF FOR TWO* 18 oz. filet, twin Maine lobster tails with garlic butter, chimichurri	180
SIGNATURE FILET MIGNON* 8 oz 12 oz	68 94
FILET OSCAR* 8 oz 12 oz lump crab meat, asparagus, hollandaise sauce	90 111
TWIN PETIT FILET MIGNON* cajun style	64



STEAK ENHANCEMENTS

CAJUN RUB	3
COFFEE & COCOA RUB	5
BEARNAISE SAUCE	5
HOLLANDAISE SAUCE	5
BRANDY PEPPERCORN SAUCE	8
GORGONZOLA CRUSTED	10
ROASTED BONE MARROW	12
MAINE LOBSTER TAIL (EACH)	24

CHEF'S SELECTIONS

CHILEAN SEA BASS* sautéed spinach, sauce vierge, charred lemon	59
NORWEGIAN SALMON* corn purée, sweet corn succotash	45
HALF CHICKEN semi-boneless chicken, prosciutto, spinach, crispy Yukon gold potatoes, lemon chicken jus	42
SUMMER SQUASH PROVENÇAL ratatouille, tomato and leek soubise	38

CLASSIC & NEW SIDES

TRUFFLE MAC & CHEESE	22
SAUTÉED SPINACH	15
CREAMED SPINACH	18
SAUTÉED MUSHROOMS	16
ASPARAGUS WITH HOLLANDAISE	16
WHIPPED POTATOES	13
FRENCH FRIES	10
TRUFFLE FRENCH FRIES	16
ONION RINGS	13
CORN MANCHEGO	16
HASH BROWNS	16
ROASTED CARROTS charred onion crema	16

Before placing your order, please inform your server if a person in your party has a food allergy. Scan QR Code 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.

