

STARTERS

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| CLASSIC SPLIT PEA SOUP the Smith & Wollensky original recipe | 10 | BURRATA | 20 |
| YELLOW TOMATO GAZPACHO lump crab meat, chive oil | 16 | brûléed orange, charred grapefruit, basil and cilantro pesto, crostini add prosciutto | 6 |
| LOBSTER BISQUE sherry wine, chives | 20 | FRITTO MISTO | 24 |
| ANGRY SHRIMP | 30 | calamari, shrimp, zucchini, fennel, calabrian aioli | |
| CRAB CAKE lump crab meat, cognac mustard, ginger sauce | 30 | ROASTED BEETS | 17 |
| TUNA TARTARE* | 28 | red and yellow beets, charred onion crema, herbed pink peppercorn vinaigrette | |
| | | TABLESIDE STEAK TARTARE* | 32 |
| | | roasted bone marrow, grilled crostini | |
| | | AMERICAN WAGYU CARPACCIO* | 28 |
| | | SRF Wagyu tenderloin, pickled mushrooms, black truffle aioli, croutons, shaved Parmesan, crostini | |

SHELLFISH

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

SALADS

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| TOMATO & ONION SALAD | 17 |
| whipped feta, Marcona almonds | |
| WOLLENSKY SALAD | 16 |
| romaine lettuce, tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette | |
| CAESAR SALAD | 18 |
| romaine lettuce, traditional dressing, croutons | |
| ICEBERG SALAD | 19 |
| bleu cheese, bacon lardons, tomatoes, scallions, bleu cheese dressing | |

CHEF'S SELECTIONS

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| MAINE LOBSTER THERMIDOR, 2 POUND | 88 |
| lobster cream, Parmesan | |
| CHILEAN SEA BASS* | 59 |
| tomato and leek soubise, roasted leeks | |
| NORWEGIAN SALMON* | 45 |
| yellow tomato gazpacho, heirloom tomato, basil oil | |
| HALF CHICKEN | 42 |
| semi-boneless chicken, prosciutto, spinach, crispy Yukon gold potatoes, lemon chicken jus | |
| SUMMER SQUASH PROVENÇAL | 38 |
| ratatouille, tomato and leek soubise | |

CLASSIC & NEW SIDES

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| 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 | 16 |
| charred onion crema | |

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

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| 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 BONE-IN NEW YORK CUT 21 OZ* | 92 |
| USDA PRIME BONELESS NEW YORK STRIP 16 OZ* | 82 |

BUTCHER'S TABLE

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



AMERICAN WAGYU

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

STEAK ENHANCEMENTS

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| 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 |

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.

