

STARTERS

CLASSIC SPLIT PEA SOUP the Smith & Wollensky original recipe	10	CRAB CAKE	30
YELLOW TOMATO GAZPACHO lump crab meat, chive oil	16	BURRATA	20
ANGRY SHRIMP	30	tomato chutney, basil and cilantro pesto, crostini	
TUNA TARTARE*	28	add prosciutto	6
CEVICHE	24	ROASTED BEETS	17
Leche de Tigre, featuring locally sourced fish - please ask your server for today's ceviche selection		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

JUMBO SHRIMP COCKTAIL	
3 piece	24
6 piece	42
EAST COAST OYSTERS* (HALF DOZEN)	22
CHILLED MAINE LOBSTER	44
CRAB COCKTAIL	MKT
SHELLFISH BOUQUET*	49/PP
Maine lobster, crab cocktail, oysters on the half shell, jumbo shrimp cocktail, local fish ceviche	

SALADS

TOMATO & ONION SALAD	17
whipped feta, Marcona almonds	
WOLLENSKY SALAD	16
romaine lettuce, tomatoes, bacon lardons, potato croutons, marinated mushrooms, dijon vinaigrette	
CAESAR SALAD	18
romaine lettuce, traditional dressing, croutons	
GREEN GODDESS SALAD	19
spinach, strawberry, avocado, spiced pecan, pickled shallot, green goddess dressing	
ICEBERG SALAD	19
bleu cheese, bacon lardons, tomatoes, scallions, bleu cheese dressing	

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

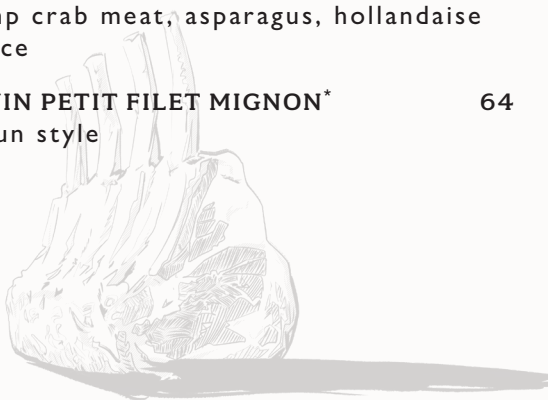
AMERICAN WAGYU

SWINGING TOMAHAWK RIB EYE*	275
44 oz. black grade Wagyu, carved tableside, confit herbed potatoes - great to share	
WAGYU MANHATTAN*	120
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.

BUTCHER'S TABLE

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



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
CHILLED MAINE LOBSTER	44

CHEF'S SELECTIONS

WHOLE MAINE LOBSTER, 2 POUND	98
presented tableside, drawn butter, lemon	
GROUPEL*	54
citrus beurre blanc, confit tomato	
NORWEGIAN SALMON*	45
yellow tomato gazpacho, heirloom tomato, basil oil	
WHOLE YELLOWTAIL SNAPPER ESCABECHE	60
citrus-garlic vinaigrette, peppers, red onion, lime	
HALF CHICKEN	42
semi-boneless chicken, prosciutto, spinach, crispy Yukon gold potatoes, lemon chicken jus	

CLASSIC & NEW SIDES

TRUFFLE MAC & CHEESE	22
SAUTÉED SPINACH	15
CREAMED SPINACH	18
SAUTÉED MUSHROOMS	16
ASPARAGUS, LEMON GREMOLATA	16
WHIPPED POTATOES	13
HAND CUT FRENCH FRIES	10
TRUFFLE FRENCH FRIES	16
ONION RINGS	13
FRIED ZUCCHINI, LEMON TZATZIKI	15
CORN MANCHEGO	16
ROASTED CARROTS	16
charred onion crema	

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.

