

STARTERS

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

STEAKHOUSE BURGERS & SANDWICHES

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

WOLLENSKY'S BUTCHER BURGER*	24	CHICKEN SANDWICH	19
applewood smoked bacon, aged cheddar, steak sauce mayo		grilled chicken breast, bacon, cheddar, avocado, chipotle aioli, brioche	
CAJUN BURGER*	24	LOBSTER ROLL	50
blackened, bleu cheese, red onion marmalade		traditional with lemon mayo	
TENDERLOIN SANDWICH*	30		
aged cheddar, angry onions, horseradish aioli, bacon jam			



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

BUTCHER'S TABLE

STEAK TIPS AU POIVRE*	32
brandy peppercorn sauce, roasted portabella mushrooms, whipped potatoes	
PETIT NY STRIP*	39
8 oz. Prime NY strip steak, crispy Yukon gold potatoes, asparagus, red wine demi-glace	
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	

AMERICAN WAGYU

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.

CHEF'S SELECTIONS

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

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*	42/PP
(2 PERSON MIN)	
Maine lobster tail, oysters on the half shell, crab cocktail, tuna tartare, jumbo shrimp cocktail	

SALADS

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

SALAD ADD ONS

GRILLED CHICKEN	12
TENDERLOIN TIPS*	18
CHILLED OR GRILLED GARLIC SHRIMP	20
PAN-SEARED SALMON*	22

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

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	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.